FEDERICO FELLINI

LA DOLCE VITA

MARCELLO MASTROIANNI • ANITA EKBERG

ANOUK AIMEE • YVONNE FURNEAUX • ALAIN CUNY • ANNIBALE NINCHI

MAGALI NOEL • LEX BARKER • JACQUES SERNAS • NADIA GRAY
**WEEKEND BRUNCH MENU**

**BREAKFAST FARE**

**EGGS BENEDICT** 8.95
poached eggs with Canadian bacon and citrus Hollandaise sauce on an English muffin

**EGGS** 5.95
two free range eggs prepared the way you like them with APPLE SMOKED BACON, VIRGINIA HAM or LINK SAUSAGE 7.95

**EGGS ORLEANS** 10.95
sauteed potato cakes topped with smoked salmon, poached eggs and dill sauce

**WESTERN WRAP** 8.95
scrambled eggs with ham, onions, peppers and melted Monterey Jack cheese wrapped and baked in a jalapeno tortilla and served with pico de Gallo

**WILD MUSHROOM & EMENTHAL CHEESE OMELETTE** 7.95
shiitake, portobello, crimini and button mushrooms with imported Ementhal cheese

**FOUR SEASON EGG WHITE OMELETTE** 8.95
spinach, mushrooms, broccoli and tomatoes

**ITALIAN PEASANT OMELETTE** 8.50
potatoes, bacon, fresh mozzarella and roma tomatoes

**PANCAKES, FRENCH TOAST OR WAFFLES** 5.95
with pure Vermont maple syrup and whipped butter

**BLUEBERRY PANCAKES** 7.95
with powdered sugar

**BUTTERMILK BANANA WALNUT PANCAKES** 7.95
served with pure Vermont maple syrup

**FRENCH TOAST WITH MIXED SEASONAL BERRIES** 7.95
when available: strawberries, raspberries, blueberries, blackberries

**COUNTRY WAFFLE** 8.50
topped with non-fat yogurt, sunflower seeds, walnuts, sun-dried cranberries and honey

**CINEMA'S HOMEMADE GRANOLA BLEND** 7.95
home made low fat granola with mixed nuts and fresh mixed berries

**FRESH FRUIT PLATE** 7.95
fresh seasonal fruits and berries with low fat yogurt

**NORWEGIAN SMOKED SALMON PLATTER** 10.95
on a bagel with cream cheese, lettuce, tomatoes, olives and red onions

**WEEKEND BRUNCH SPECIALS**

**EGGS ORLEANS** sauteed potato cakes topped with smoked salmon, poached eggs and dill sauce 9.95

**CINEMA SPECIAL**
scrambled with smoked salmon and chives on a toasted bagel topped with Hollandaise sauce and served with breakfast potatoes 9.95

**STUFFED CINNAMON RAISIN FRENCH TOAST**
topped with walnuts and dusted with cream cheese and fresh strawberries. Served with pure maple syrup 8.95

**GRILLED AHI TUNA, ROASTED VEGETABLE AND CANNELLINI BEAN SALAD**
grilled tuna medallions, cannellini beans and roasted vegetables tossed with a tomato balsamic vinaigrette 11.95

**BRIE, PAPAYA AND CARAMELIZED ONION QUESADILLA** served with guacamole and salsa 8.95

**GRILLED SALMON WRAP**
grilled Atlantic Salmon filet, tomato, arugula and roasted peppers in a sundried tomato and basil wrap. Served with house salad 10.95

**SPINACH PIE**
baked fresh spinach and feta cheese wrapped in phyllo dough and served with Greek salad 9.95

**PRAIRIE'S FINGERS**
smoked chicken, Applewood smoked ham, mozzarella, pepper jack cheese, no onion rings 9.50

**HAND made MYSTIC MOLASSES**
no sugar added. 100% pure cane syrup 6.95

**SPICED MAPLE SYRUP**
no sugar added. 100% pure cane syrup 7.95

**MAPLE MAPLE SYRUP**
no sugar added. 100% pure cane syrup 8.95
APPETIZERS

CRAB RANGOONS  6.95
delicate surimi crab and herb cream cheese dumplings, flash fried with a ginger soy glaze

CHICKEN FINGERS  6.95
lightly seasoned and breaded chicken strips, flash fried and served with honey mustard dipping sauce

SEAFOOD CAKES  6.95
a blend of lobster, blue crab, and shrimp, lightly breaded and sauteed, served over mesclun greens with remoulade sauce

COCONUT AND BEER BATTERED SHRIMP  7.95
with a citrus horseradish marmalade

ROQUEFORT, LEEK AND BACON PIZZA  7.95
home made flat bread, drizzled with truffle oil and baked with caramelized leeks, roquefort cheese and apple smoked bacon

ORGANIC MESCLUN OR SMALL CAESAR SALAD  4.95

SOUP OF THE DAY  4.50

FRENCH ONION SOUP GRATINE  4.95
baked with garlic herb crouton and Emmental cheese

BURGERS AND SANDWICHES

BEEF BURGER - TURKEY BURGER - OR VEGETABLE BURGER  7.95
our beef burgers are charcoal grilled 10 oz Black Angus beef or extra lean turkey breast. Hand trimmed, low in fat and ground on our premises daily. Served with lettuce, tomato, and fries
Add 1.00 with: white American cheese, mushrooms or bacon

GRILLED CHICKEN AND SMOKED MOZZARELLA SANDWICH  9.95
grilled chicken, smoked fresh mozzarella and marinated oven roasted tomatoes with pesto sauce on Tuscan peasant bread. Served with our home made French fries

MARINATED STEAK SANDWICH  10.95
with arugula, caramelized onions and cheddar cheese on French bread. Served with our home made French fries

GRILLED ATLANTIC SALMON SANDWICH  11.95
with avocado, arugula and cilantro lime sauce on focaccia. Served with health salad of the day

CALIFORNIA WRAP  8.95
grilled chicken, avocado, bacon, tomatoes, salsa and Monterey Jack cheese in a black bean wrap

SMOKED TURKEY AND MANGO WRAP  8.95
smoked turkey, sliced mango, mesclun greens and Monterey Jack cheese in a cilantro lime wrap
MAIN COURSE SALADS

CINEMA SALAD  8.95
mixed baby field greens with sun-dried cranberries, mandarin oranges, maytag blue and sliced apples, tossed with champagne vinaigrette

GRILLED PORTOBELLO AND MESCLUN SALAD  7.95
grilled marinated portobello and roasted peppers over organic mesclun greens with balsamic vinaigrette

SALMON NICOISE  11.95
grilled Atlantic salmon with green beans, tomatoes, cucumbers, olives, and hard boiled egg on red leaf lettuce. Served with our fresh herb vinaigrette

COBB SALAD  9.95
grilled chicken breast, avocado, blue cheese, bacon, hard boiled egg and tomatoes arranged on seasonal greens with vinaigrette

WARM STEAK AND SPINACH SALAD  10.95
marinated flank steak, wild mushrooms and red onions sauteed with extra virgin olive oil and balsamic vinegar and tossed with crisp baby spinach

ENTREES AND PASTAS

PENNE CAPRESE  10.95
with fresh mozzarella and basil in tomato sauce

HONEY-SOY GLAZED SALMON FILET  15.95
honey-soy marinated Atlantic salmon filet, charcoal grilled and served over snow peas and rice

CHICKEN POT PIE  12.95
free range chicken, potatoes, peas, carrots and fresh herbs, braised in a light veloute sauce and baked under a flaky pie crust

GRILLED JUMBO SHRIMP  16.95
charcoal grilled pepper marinated shrimp, served over grilled portobello mushroom, mashed potatoes, frizzled leeks and parsley oil

AGED BLACK ANGUS SIRLOIN STEAK  17.95
cajun blackened or roquefort grilled or au poivre. Served with homemade shoestrings

SIDE DISHES

BACON, HAM, or SAUSAGE  2.95
HOME-MADE FRENCH FRIED POTATOES  3.00
SAUTEED HARICOTS VERTS  5.00
ROASTED NEW POTATOES  2.95
SAUTEED SPINACH  4.00
HEALTH SALAD OF THE DAY  3.95