



Appetizers

Mosaic's Shrimp & Oyster Cocktail 🍷 \$15.95

A delicately cooked order of shrimp and raw oysters on the half shell served with cocktail sauce, lemons and grated horseradish

Chicago Style Sliders \$6.95

Trio of Mini Angus beef burgers with grilled onions and pickles

Asian Pork Pot Stickers \$7.50

Pan-fried dumplings served with an Asian slaw and Thai chili sauce



Buffalo Wings 🍷 \$8.95

Traditional Buffalo wings with celery and blue cheese dressing

Choice of Honey-Onion Buffalo Sauce or Mosaic's Szechwan Sauce

Chicken Avocado Egg Rolls \$7.25

Fried avocado, tender chicken, cilantro and red onions served with an Asian noodle salad and sweet chili sauce



Boneless Buffalo Wings 🍷 \$8.95

Served with celery and blue cheese dressing

Choice of Honey-Onion Buffalo Sauce or Mosaic's Szechwan Sauce

Fried Calamari \$9.50

Served with our savory remoulade sauce and smoked onion ranch

Crab & Artichoke Dip \$8.95

Creamy dip of blended crab and artichokes served with tortilla chips

Caramelized Country Cornbread 🍷 \$5.95

Served with honey butter and sweet molasses

Crab Rangoon \$8.95

with a Dark Spicy Szechwan Glaze, Mango Sauce and Asian Slaw

Loaded Potato Chips \$7.95

Homemade potato chips with blue cheese, bacon & sour cream

Bruschetta 🍷 \$7.95

Crispy Pesto crostini topped with parmesan cheese marinated roma tomatoes, artichoke hearts, basil and balsamic glaze

Onion Stack \$7.50

Breaded sweet onions, topped with parmesan cheese, served with smoked onion ranch and Remoulade sauces



"Knockout" Nachos \$8.95

Crispy tortilla chips topped with Pepper Jack Fondue, with Diced Blackened Chicken and Andouille Sausage

Salads

BBQ Ranch Chicken Salad \$11.95

Barbecue chicken breast, avocado, tomatoes, grilled corn, black beans, tortilla strips and Romaine tossed with our smoked onion ranch dressing

Traditional Caesar Salad \$8.95

Romaine lettuce, oven-roasted tomatoes, parmesan cheese and cornbread croutons tossed in a distinct Caesar dressing

Add chicken for \$2.00

Grilled Chicken Cobb Salad \$11.95

Grilled chicken breast, bacon, crisp romaine, tomatoes, avocado, boiled egg and blue cheese, tossed with our house vinaigrette

Pecan, Pear and Blue Cheese Salad \$9.95

Japanese pears, mixed greens, candied pecans, Maytag blue cheese, raisins, balsamic syrup and cider vinaigrette

Tuna Salad \$14.95

Seared rare Ahi Tuna, cucumber, tomatoes, olives, eggs, fingerling potatoes, mixed field greens and tossed in a tempting Asian dressing

Baby Spinach Salad \$10.95

Dried apricots, candied walnuts, sliced crimini mushrooms, red onions and crispy pancetta w/ a warm apple cider vinaigrette

Dinner Salad \$3.95

Mixed greens served with your choice of dressings cucumber, shredded carrots, tomatoes and radishes

Soups

New England Clam Chowder \$7.50

Chef's Soup of the Day \$4.95 Our chef's daily special

SEAFOOD CREATION STATION \$24.95

Choose your seafood, choose how you would like it cooked and the sauce you would like served with your fish.

We add the garlic mashed potatoes & broccoli and you have a complete meal.

SEAFOOD

**MAHI MAHI
JUMBO PRAWNS
SALMON
TILAPIA
TUNA
GROUPE**

COOKING METHODS

**BLACKENED
SAUTÉED
GRILLED
BAKED
LEMON PEPPER
A LA FRANCAISE**

SAUCE

**MANGO SAUCE
LEMON CREAM
HONEY PEPPER GLAZE
TUSCAN BUTTER SAUCE
PINEAPPLE SALSA
CREOLE SAUCE**

 Spicy Dishes

 Signature dishes

Steaks & Rib

T-Bone Steak \$27.95

Served with garlic mashed potatoes and lemon-garlic broccoli

Grilled Rib Eye \$27.95

Served with garlic mashed potatoes and lemon-garlic broccoli

New York Strip Steak \$25.95

Served with garlic mashed potatoes and lemon-garlic broccoli

Center Cut Petite Filet \$28.95

Served with garlic mashed potatoes and lemon-garlic broccoli

Honey-Chipotle Glazed St. Louis Ribs 🍴 \$24.95

Succulent St. Louis Ribs basted with our honey-chipotle BBQ sauce, served with french fries and coleslaw

Cajun Spiced Pork Chop \$22.95

Grilled tender pork loin chop served with caramelized apple compote, balsamic glaze, garlic mashed potatoes and lemon-garlic broccoli

Add Grilled Skewered Shrimp to any entree \$5.95

Sandwiches

All sandwiches served with french fries and cole slaw

BUILD YOUR OWN LUCKY ANGUS BURGER 🍴

½ lb. beef patty grilled to your liking. **\$9.95**
w/ lettuce, tomatoes, onions and a pickle

CHOOSE 1 CHEESE:

AMERICAN CHEESE
SWISS CHEESE
CHEDDAR CHEESE
PEPPER JACK CHEESE
MOZZARELLA CHEESE
BLUE CHEESE

CHOOSE 2 TOPPINGS

GRILLED ONIONS
SAUTÉED PEPPERS
SAUTÉED MUSHROOMS
GIARDINIERA MIX
GREEN OLIVES
JALAPENOS
BACON

CHOOSE 1 SAUCE:

CHIPOTLE BBQ SAUCE
COCA COLA BBQ SAUCE
TERIYAKI SAUCE
CAJUN HONEY MUSTARD
SMOKED ONION RANCH
HONEY ONION BUFFALO

Mosaic Prime Dip Sandwich 🍴 \$15.95

Shaved prime rib on toasted French bread w/ provolone cheese, caramelized onions and au jus

Mosaic Monte Cristo Sandwich \$11.95

Crispy maple battered brioche with smoked ham, turkey and gruyere cheese served with a Jalapeno Raspberry Preserve

Grilled Rib Eye Steak Sandwich 🍴 \$17.95

Delicately grilled Rib Eye with caramelized onions and mushrooms on toasted garlic cheese loaf, served with a bourbon Worcestershire sauce

Quattro Quattro Club 🍴 \$11.95

Four meats - Turkey, ham, roast beef and smoky bacon
Four cheeses - Swiss, Provolone, Mozzarella and Cheddar
lettuce, tomatoes, dijon herb mayonnaise

Specialties

Lam's Spicy Chicken \$16.95

Tender fried chicken breast meat with **Chef's spicy** Szechwan sauce served with a freshly steamed bowl of rice

Crab Stuffed Prawns \$26.95

Baked Prawns stuffed with Dungeness & Snow Crab. Served with garlic potatoes, broccoli and dijon mustard sauce

Coconut Fried Shrimp \$19.95

Plump and juicy hand battered shrimp complemented by coleslaw, cocktail sauce, mango sweet & sour and french fries

Tenderloin Skewers \$19.50

Luscious marinated tenderloin with mushrooms, peppers and red onions. Topped with our house demi glaze & cherry tomato relish

Chicken Marsala or Piccata \$15.95

Sautéed breast of chicken cooked with a mushroom medley in a sweet Marsala wine sauce and served with mashed potatoes and broccoli or bathed in a caper lemon butter sauce for the Piccata

substitute with Veal \$21.95

Crispy Lemon Chicken \$17.95

Tempura fried chicken breast with an Asian Style tangy lemon sauce and steamed white rice

Slow Roasted Pot Roast \$18.50

Served with garlic mashed potatoes, hearty vegetables and crispy onion strings

Chicken Parmesan \$16.95

Breaded chicken breasts with marinara sauce and provolone cheese served with fettuccine tossed in marinara and pecorino cheese

substitute with Veal \$22.95

Steak or Chicken Fajitas \$15.95

Served with warm flour tortillas, 2 flavors of salsas and traditional condiments.

BBQ Meat Loaf \$15.95

Baked with cheddar cheese and mushrooms topped with our honey chipotle BBQ sauce and served with garlic mashed potatoes and crispy onions strings

Short Rib Bolognese \$18.95

Exquisite beef short ribs, mushrooms, onion and garlic in a rich, slow simmered sauce, tossed with fettuccine and topped with pecorino cheese

Pasta Rustica \$16.50

Broccoli, oven-roasted tomatoes, eggplant, peppers, Kalamata olives, spinach, basil, pine nuts, pesto cream sauce and pecorino, over penne pasta

Louisiana Chicken Pasta \$17.95

Parmesan-crust chicken breasts served over a colorful bed of fettuccini pasta, mushrooms, peppers and onions in a spicy New Orleans Creole sauce

Shrimp Pasta \$20.95

Sautéed tiger shrimp, mushrooms, tomato and spinach with fettuccine and pesto sauce

Desserts

all desserts offered at \$7.50

Turtle Cheesecake 🍰

Sweet caramel, toasted nuts and fudge topping

Raspberry White Chocolate Cheesecake

Fresh raspberry coulis and white chocolate shavings

New York Style Cheesecake

Served with a drunken berry compote and fresh whipped cream

**also available in sugar free

Death By Chocolate

A tantalizing confection of moist chocolate cake and dark chocolate fudge topped with chocolate sauce, white and dark chocolate shavings

Chocolate Raspberry Bread Pudding 🍰

Served a la mode with fresh berry compote and powdered sugar

Carrot Cake

A moist traditional carrot cake with a sweet cream cheese topping

Key Lime

An individual serving of the traditional key lime pie

“Go Nuts” Ice Cream Sundae

Nutty Chocolate Brownie with vanilla, chocolate and strawberry ice creams

Warm chocolate fudge and caramel sauce

5 kinds of nuts and whipped cream galore

The Cookie Monster 🍪

A heaping portion of our grand vanilla ice cream on top of freshly baked chocolate chip cookie topped with caramel and chocolate sauces

The Daily Cobbler

Enjoy our freshly prepared cobbler topped with vanilla ice cream

Non- Alcoholic Beverages

\$2.25

Pepsi

Diet Pepsi
Sierra Mist

Mountain Dew
Root Beer

Coffee
Decaf Coffee

Flavored Hot Teas
Hot Chocolate

China Black Iced Tea
Raspberry Iced Tea
Cranberry Hibiscus Tea

Orange Juice
Cranberry Juice
Pineapple Juice