



Return completed
form to:
Alcohol and Gaming
Commission of Ontario
90 SHEPPARD AVE E
SUITE 200
TORONTO ON M2N 0A4

Remplir et retourner cette
formulaire à :
Commission des alcools
et des jeux de l'Ontario
90 AV SHEPPARD E
BUREAU 200
TORONTO ON M2N 0A4

Municipal Information Renseignements municipaux

The information requested below is required in support of all applications for a **new** liquor licence or outdoor areas being added to an **existing** liquor licence.

Les renseignements sont recueillis conjointement à toute demande de **nouveau** permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool existant.

Section 1 - Application Details

Section 1 - Détails de la demande

Establishment name / Nom de l'établissement

Establishment tel. no. / N° de tél. de l'établissement

Contact name / Nom de la personne à contacter

Contact's tel. no. / N° de tél. de la personne à contacter

Exact location of establishment (not mailing address) / Emplacement exact de l'établissement (non l'adresse postale)

Street Number /
Numéro

Street Name /
Nom de rue

Street Type /
Genre de rue

Direction /
Orientation de rue

Suite/Floor/Apt. /
Bureau/étage/app.

Lot/Concession/Route /
Lot/concession/route rurale

City/ Town/Municipality /
Ville/village/municipalité

Postal Code /
Code postal

Does the application for a liquor licence include: / La demande de permis d'alcool porte-t-elle entre autres sur :

☒ indoor areas / des zones intérieures ☒ outdoor areas / des zones de plein air

Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

Municipal Clerk:
please confirm the "wet/damp/dry" status below.

Secrétaire municipal(e) :
Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid / Nom du village, de la ville ou du canton à qui les impôts sont versés :
(If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City was known as)
(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located: / La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?

☐ Wet (for spirits, beer, wine) / Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only) / Oui (bière et vin seulement) ☐ Dry / Non

Note:

Specific concerns regarding zoning or non-compliance with bylaws must be clearly outlined in a separate submission or letter within 30 days of this notification.

Remarque :

Toute préoccupation concernant le zonage ou la non-conformité aux règlements municipaux doit être clairement décrite dans un document distinct ou une lettre, à l'intérieur d'une période de 30 jours après la date du présent avis.

Signature of municipal official / Signature du (de la) représentant(e) municipal(e) Title / Poste

Address of municipal office / Adresse du bureau municipal

Date



CITY OF MARKHAM

LIQUOR LICENCE QUESTIONNAIRE

To enable our evaluation of your Liquor Licence application, the following information is required.

Please return the completed form to the Clerk's Department.

1. What Type of restaurant is proposed? <input type="checkbox"/> Family <input type="checkbox"/> Roadhouse <input type="checkbox"/> Sports Bar <input type="checkbox"/> Fine Dining <input type="checkbox"/> Take Out <input checked="" type="checkbox"/> Cafe		
2. a. What type of Food will be served: Varied menu <input checked="" type="checkbox"/> Specialty <input checked="" type="checkbox"/> Snacks b. <input checked="" type="checkbox"/> Menu attached (Please note, a copy of the menu is required with all applications)		
3. What entertainment or amusements will be provided? <input type="checkbox"/> Karaoke <input type="checkbox"/> Live entertainment <input type="checkbox"/> Casino <input type="checkbox"/> Off-tract betting <input type="checkbox"/> Arcade <input checked="" type="checkbox"/> Music		
4. a. The maximum seating capacity will be ----- persons. 100 inside , 40 patio b. Where the restaurant is existing, the previous seating capacity was ----- persons. N/A		
5. a. Was this premises previously used as a restaurant? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Note: if the answer to this question is no, a building permit will be required) b. If this premise was previously used as a restaurant, is any construction or alteration purposed? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (If the answer to this question is yes, a building permit will be required)		
6. Has a building permit been applied for or obtained in connection with these premises? <input checked="" type="checkbox"/> Yes Permit no. ----- 13-134867 <input type="checkbox"/> No Provide 1 copy of the floor plan showing the dimensioned floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements, washrooms (show fixtures) and exits.		
7. Does the building on the premises have a fire alarm system? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		
8. Were the premises previously licensed? Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>		
9. Is the liquor licence application for an expansion of the existing operations? Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (If yes, Please provide details on a separate page)		
10. What is the nearest major intersection to the proposed locations? ----- Major Mackenzie and Kennedy		
11. What is the distance to the nearest residential area? ----- 5 km		
12. a) Your name (Please Print) Mina Aziz	b) Contact Telephone No. Bus: 905 903 1222 Res: -----	c) The restaurant's name The Symposium Cafe

Beverages

All specialty coffees & hot

chocolates are topped with
whipped cream, cocoa and 1oz of
liqueur. Indulge at \$5.95 each.

Our coffees are also available to Decaf

B-52 Coffee. An enticing way to spike your coffee with Bailey's, Kahlua
and Grand Marnier

MONTE CRISTO Coffee. Grand Marnier and Kahlua combined to
create this tantalizing orange flavored coffee classic.

SPANISH Coffee. A taste of Spain with the warmth of Brandy. The
sweetness of Creme De Cacao and Brandy added to coffee.

BLUEBERRY Tea. A warm and relaxing combination of Grand Marnier,
Amaretto and Tea.

HOT CHOCOLATE Delight. A novel combination of Kahlua, Triple Sec
and hot chocolate.

SYMPOSIUM Spiked Latte. Our renowned Latte
served with a shot of Bailey's, Brandy, Amaretto or Deedley's

Liqueurs & Spirits

REGULAR (1 oz) Frangelico, Bailey's, Kahlua, Sambuca, Amaretto,
Dantone, Deedley's, Malibu \$5.45

PREMIUM (1 oz) B&B, Grand Marnier \$6.45

COGNAC (1.5 oz) Overhead VS
Overhead VSOP \$6.45
\$9.45

SCOTCH (1.5 oz) Young Walker Red Label
Young Walker Black Label \$5.75
\$7.50

SHOTS (1 oz) V.O. Rye, Smirnoff Vodka, Garden's Gin, Captain Morgan
White Rum. Served with your choice of Pepsi, Diet Pepsi, 7-Up, Soda, Juice,
Ginger Ale or Cranberry Juice \$5.45

On the rocks or blended

By the glass (2 oz alcohol) \$7.95 or

Pitcher (6 oz alcohol) \$19.95

Margaritas

ORIGINAL Lime. Tequila, triple sec, lime juice.

DON Marco. Tequila, Amaretto, lime and pineapple juice.

BLUE Peach. Tequila, Peach Schnapps, lime and passion fruit juice.

VERY Berry. Tequila, Raspberry Vodka, lime and Raspberry juice.

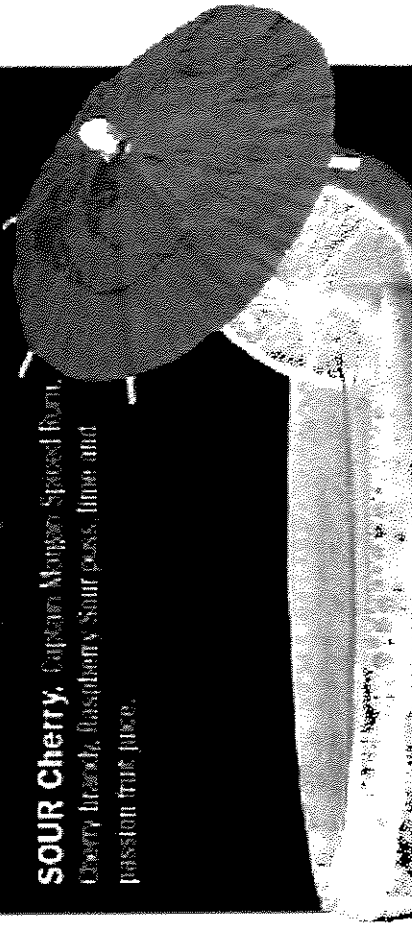
Daiquiris

VANILLA Prickly Pear. Vanilla Vodka, Captain Morgan Spiced Rum,
Peach juice

STRAWBERRY/COCONUT. Captain Morgan Rum, Coconut Rum,
Strawberry puree, Lime and passion fruit juice.

STRAWBERRY. Captain Morgan spiced rum and strawberries.

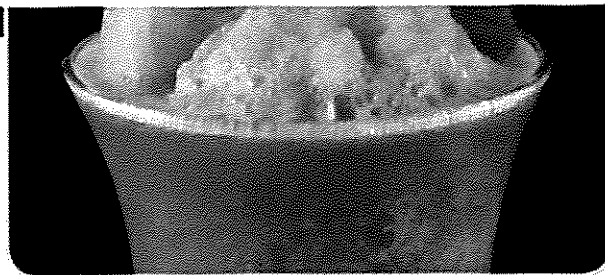
SOUR Cherry. Captain Morgan Spiced Rum,
Cherry brandy, Raspberry Sour puree, lime and
passion fruit juice.





Fruit 'N Tea Freezies \$4.95

A refreshing and unique combination of fresh fruit puree, green tea, Gingko Biloba, Ginseng and crushed ice. Choose from peach, mango, strawberry or strawberry/banana. Add fruit to your freezie for \$0.50



Fresh Fruit Freezies

A refreshingly healthy combination of fresh fruit blended with ice.

Single Fruit Sensations \$4.25

Strawberry, kiwi, banana, cantaloupe, blackberry, raspberry, blueberry, honeydew melon or pineapple.

Double Fruit Combination \$4.75

Blueberry/banana, strawberry/banana, pineapple/strawberry, strawberry/honeydew melon or pineapple/raspberry.

Triple Fruit Combination \$5.25

Banana/strawberry/kiwi, strawberry/kiwi/pineapple or strawberry/blueberry/blackberry. Combine different fruits to create your own special creations. Add \$0.50 for each additional fruit.

Fresh Fruit Milkshakes \$5.45

Our fruit basket is brimming with choices. Choose from fresh strawberries, bananas, kiwi, blueberry, blackberry, pineapple, raspberry, cantaloupe and honey dew. Add a refreshing lift to your ice cream shake. Additional fruit burst - Add \$0.50 per fruit

Traditional Milkshakes \$4.95

Choose from chocolate, vanilla, caramel or strawberry.

Iced European Coffees



Symposium Iced Mocachino \$3.95

A super cool smoothie! Chocolate, Espresso and cold fresh milk blended with ice.

Creamy Iced Mocachino \$4.95

A scoop of delicious chocolate ice cream blended with cold fresh milk and Espresso. All three compete for attention in a new and exciting blend. For a tasty twist, try our Mocachino blended with a banana - Add \$0.50.

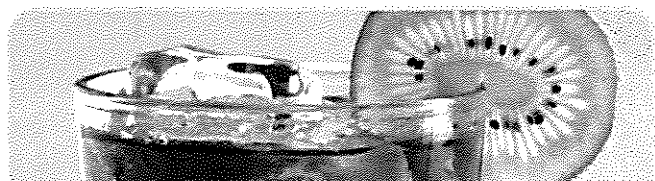
Iced Cappuccino \$3.75

The Original. Espresso and cold fresh milk blended with ice.

Creamy Iced Cappuccino \$4.75

Creamy French Vanilla Ice Cream, cold fresh milk and espresso blended into the ultimate coffee dream.

Our European Cold Iced Coffees are all available decaffeinated.



Freshly Squeezed Juices



Symposium

Orange/Strawberry/Banana \$3.75

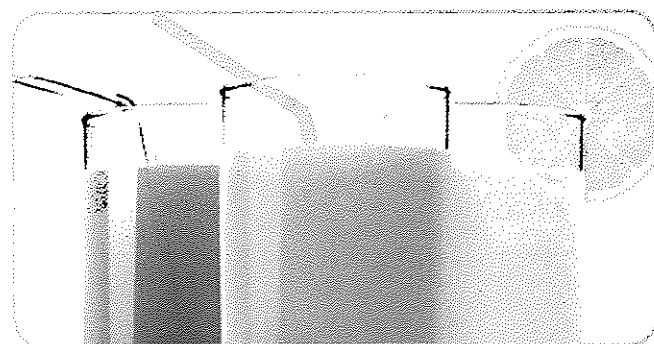
A must try combination - tangy orange with the natural sweetness of banana and strawberry result in a full-bodied refreshing drink. A Symposium favourite.

Orange \$3.25

Squeezed fresh from 100% Florida oranges.

Mango \$3.75

Squeezed fresh for a burst of Caribbean sunshine. Blended with ice add \$0.50



Other Beverages

Gourmet Coffee \$2.95

Hot Chocolate \$3.25

Steamers \$2.95

Amaretto, Hazelnut, Vanilla, Irish Cream or Caramel.

Flavoured Iced Teas \$3.45

Ask server for flavours.

European Sodas \$2.95

A unique combination of soda water mixed with your favourite flavour on ice. Ask your server for flavour choices.

Cranberry or Apple Juice \$2.50

Clamato Juice \$2.95

Pop \$2.95

Coke, Diet Coke, Sprite, Ginger Ale, and Nestea Ice Tea.



Iced Tea \$2.75

Milk \$2.25

Chocolate Milk \$2.45

Evian Spring water (591 ml) \$1.95

Crepes & Waffles

SYNOPSIS

Symposium East Meets West

Crepe \$8.25 Waffle \$8.95

The Classic Favourite. Two separate pleasures on one plate. Vanilla ice cream and strawberries topped with strawberry puree meet chocolate ice cream, bananas and chocolate syrup. A mouth watering combination topped with whipped cream.

Chocolate Divine Crepe \$9.25 Waffle \$9.95

Sinfully good! Rich chocolate fudge syrup smothers chocolate ice cream, chocolate brownies, bananas and whipped cream.

Harvest Sensation Crepe \$9.25 Waffle \$9.95

A delicious reminder of days gone by! Rich Vanilla ice cream pairs up with a Caramel Apple Granny bar. Topped with fresh strawberries, strawberry puree, whipped cream and draped with rich chocolate.

Fruit Festival Crepe \$8.25 Waffle \$8.95

An assortment of fresh fruit joins vanilla ice cream, strawberry puree and whipped cream.

Cakes

The Symposium Cafe also features other Signature Cakes. Please ask your server for details (or visit our showcase).

SYNOPSIS

Symposium Fudge Brownie Cheesecake

\$7.50

Our best selling New York style cheesecake is covered in mounds of fudge brownies and draped in thick chocolate fudge. Hiding underneath is a chocolate graham crust.

SYNOPSIS

Sky High Carrot Cake

\$8.25

Moist carrot cake lightly spiced with pineapple, raisins, cranberries and walnuts with a cream cheese icing.

À la mode

\$1.50

Chocolate or vanilla ice cream.

Please ask your server for today's selection of gluten free ingredient cakes.

Dessert Squares

Rocksilde Brownie

\$4.75

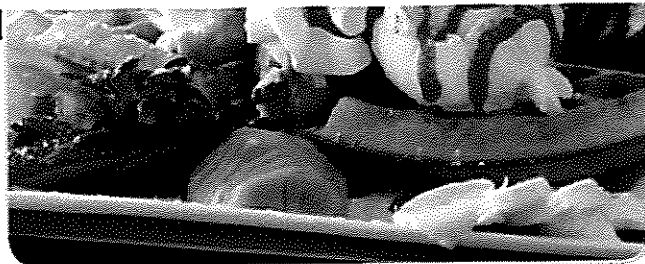
Brownie pieces and Caramel with toasted pecans and drizzled with a chocolate ganache.

Caramel Apple Granny Bars

\$4.75

Caramel and Toffee with custard and Granny Smith apples in a shortbread crust.

Additional Square selections are also available. Please ask your server.



Ice Cream

Very-Berry Banana Split

\$7.95

You'll split over this one! A sinful ensemble of vanilla ice cream, fresh bananas and cascading blackberries, blueberries and strawberries. Topped off with whipped cream and strawberry puree. A pure avalanche of flavour...look out!

Chocolate Chunk Banana Split

\$7.95

A Work of Art. Check out this classic combination of chocolate ice cream and fresh bananas garnished with chunks of brownies and topped with whipped cream and chocolate sauce.

Ice Cream Parfait

\$6.25

A Symposium favourite! French Vanilla ice cream, rich chocolate syrup, and strawberry puree twist and swirl to a whipped cream finale.

Add a shot of Grand Marnier to your parfait. \$3.00

SYNOPSIS

Symposium Sundae

\$4.25

Rich and creamy, Venetian Chocolate or French Vanilla ice cream, double scooped and served with whipped cream and your choice of caramel, strawberry or chocolate syrup. Add fresh fruit to your sundae - strawberry, banana or kiwi \$1.50 each

Ice Cream Waffle Sandwich

\$5.95

Made with vanilla ice cream. Add chocolate chips for \$1.50

Just a Bite

Mini warmed apple square with vanilla ice cream and caramel sauce

\$4.75

Mini warmed brownie with vanilla ice cream and chocolate sauce

\$4.75

Ice Cream Cookie Sundae

\$5.25

Vanilla ice cream served on top of a heated and chocolate filled cookie drizzled with chocolate sauce and whipped cream.

Although the Symposium Café makes every effort to meet customer needs, it cannot guarantee products as "Nut-Free"

Specialty Coffees & Teas

Be daring! Explore alternative flavours. Add the tantalizing taste of Amaretto, Hazelnut, Vanilla, Irish Cream or Caramel for \$0.50 each. Also available Sugar Free Amaretto, Hazelnut, Vanilla and Irish Cream.

SYNOPSIS

Symposium Café Mocha

\$4.45

SYNOPSIS

Symposium Café Latte

\$3.95

Vanilla Café Latte

\$4.45

Cappuccino

\$3.95

Espresso

\$2.25



Chai Mocha

\$4.45

Our Classic Chai Latte with a great chocolate taste.

Vanilla Chai

\$4.45

Our Chai Latte with a vanilla twist.



NY Steak

Salad Starters \$3.95
Choice of House or Caesar Salad



NY Steak \$22.95

A 10 oz New York Steak, grilled to your specifications.
Served with mashed potatoes and mixed vegetables.
(Wine pairing: Cabernet Sauvignon)

Try your steak Cajun style - just ask your server.

Add Wild Mushroom Demi-Glace \$3.00

Add Blue Cheese Cream Sauce \$3.00

Add Garlic Sautéed Shrimp \$5.00

Top Sirloin Steak \$19.95

An 8 oz Top Sirloin cooked medium/rare in a red wine demi glace served with rosemary roast potatoes and mixed vegetables. (Wine pairing: Merlot)

Jack Daniel's Flat Iron Steak \$19.95

A Jack Daniels marinated 10 oz Flat Iron Steak sliced, cooked perfectly and served with mashed potatoes and sautéed vegetables. (Wine pairing: Cabernet Sauvignon)

BBQ Ribs \$22.95

BBQ marinated pork ribs served with french fries and coleslaw. (Wine pairing: Malbec)

Chicken and Ribs \$21.95

One full pound of BBQ chicken wings and a half rack of BBQ ribs, served with french fries and coleslaw.
(Wine pairing: Sauvignon Blanc)



Chicken Souvlaki Dinner \$16.95

A skewer of marinated chicken breast, grilled to perfection, with greek salad and fries. (Wine pairing: Pinot Grigio)

Atlantic Salmon and Pesto Cream Sauce \$17.95

Atlantic Salmon drizzled with a pesto cream sauce. Served with rice pilaf and sautéed vegetables. (Wine pairing: Chardonnay)

Crab Encrusted Salmon \$19.95

Pan seared salmon encrusted in crab meat, herbs and spices and served over rice pilaf and seasonal vegetable.
(Wine pairing: Malbec)



Mediterranean Grilled Tilapia \$16.95

Lightly seasoned and grilled Tilapia covered with diced zucchini, tomatoes, Feta cheese and black olives in a white wine sauce. Served with rice pilaf and sautéed vegetables.
(Wine pairing: Chardonnay)

Blackened Ocean Basa \$14.95

Blackened ocean basa served with mango salsa over rice and seasonal vegetables. (Wine pairing: Sauvignon Blanc)

Thai Pineapple Pork Tenderloin \$16.95

Pork tenderloin medallions pan seared in a Thai Pineapple sauce served with rice and seasonal vegetables.
(Wine pairing: Pinot Grigio)

Pork Tenderloin \$16.95

Pan-seared pork tenderloin in a red wine demi glace served with rosemary roast potatoes and mixed vegetables.
(Wine pairing: Malbec)



Salmon Pesto

Sides and Extras

French Fries	\$3.75	Gravy	\$1.25
Sweet Potatoes Fries	\$4.25	Mashed Potatoes	\$3.25
Rosemary		Seasonal Vegetables	\$3.25
Roast Potatoes	\$3.50	Sautéed Onions	\$3.25
Rice Pilaf	\$3.50	Sautéed Mushrooms	\$3.25
Onion Rings	\$4.25	Coleslaw	\$3.25

*"All Symposium Pasta
Sauces are Made in House"*

Pastas



Seafood Pasta \$18.95

Sautéed shrimp, salmon, baby clams and mussels in a rosé sauce and tossed with fettuccine noodles. (Wine pairing: Rose)

Fettuccine Alfredo \$13.95

Fresh garlic, basil and mushrooms combined with al dente fettuccine noodles and mixed with our freshly made Alfredo sauce, make this selection a classic choice.
(Wine pairing: Malbec)

Add Shrimp \$5.00 Add Chicken \$3.00 Add Steak \$4.00

Chicken Fusilli Primavera \$15.95

Tender breast of chicken with seasonal vegetables and fusilli tossed in parmesan cream. (Wine pairing: Sangiovese)

Shrimp Fusilli \$15.95

Crab & Cheese Penne \$17.95

Shredded Crab meat and surimi, bacon, mushrooms in parmesan cheese sauce with mozzarella and cheddar cheese. (Wine pairing: Pinot Grigio)

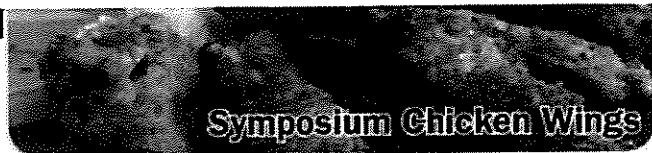


Vegetarian Pad Thai \$14.95

"A Customer Favourite Spicy Dish" Pad Thai with julienne vegetables and rice noodles and topped with scrambled egg and peanuts. (Wine pairing: Chardonnay) Add Shrimp \$5.
Add Chicken \$3. Add Steak \$4

Chicken Parmesan \$17.95

A lightly breaded, boneless chicken breast covered in Marinara sauce and Mozzarella cheese. Served with fettuccine in Marinara sauce. (Wine pairing: Pinot Grigio)



Symposium Chicken Wings



Symposium Chicken Tenders \$10.95

Lightly breaded and seasoned to perfection. Served with Cajun dipping sauce, celery and carrot sticks.

Bruschetta \$8.95

A combination of diced tomatoes, onions and seasonings served on a toasted Ciabatta bun. Complimented with Goat Cheese and Mozzarella. A Mediterranean favourite.



Calamari \$10.95

"A Symposium Favourite"

Lightly breaded rings, cooked golden brown and served with lemon and cocktail dipping sauce.

Sweet & Spicy Thai Chicken \$10.95

Breaded tender breast of chicken pieces coated in a Sweet and Spicy Thai Sauce.



Symposium Chicken Wings \$11.95

A full pound of chicken wings served with celery sticks and blue cheese dip. Choice of BBQ, Hot, Honey Garlic or Sweet and Spicy Thai.

Maryland Style Crab Cakes \$10.75

Golden brown crab cakes served with Cajun dipping sauce.

Mussels Marinara \$11.95

One pound of fresh mussels cooked in a white wine marinara sauce. Served with garlic toast.

Mussels Florentine \$12.95

One pound of fresh mussels cooked in a white wine cream sauce with spinach and asiago cheese. Served with garlic toast.

(We Use Trans Fat Free Oil)

Cajun Dusted Shrimp \$12.95

Lightly dusted fried shrimp (1/2 lb) served with a Spicy Thai Sauce.

Chicken Quesadilla \$10.95

Grilled chicken, red & green peppers, onions, mozzarella and cheddar cheese in a tomato tortilla. Served with sour cream and salsa.

Pulled Pork and Black Bean Quesadilla \$10.95

Pulled pork and black bean with red & green peppers, onions, mozzarella and cheddar cheese in a tomato tortilla. Served with sour cream and salsa.



Warm Spinach Dip \$10.45

"A Symposium Specialty"

Our Signature Spinach Dip topped with Feta and Cheddar cheese, served warm with pita. Perfect for sharing.



Mussels Marinara

Soups

Broccoli and Cheddar Soup \$4.45

Broccoli soup with Cheddar cheese.

Vegetable Tomato Soup \$4.45

Creamy tomato soup with hearty vegetables.

French Onion Soup \$6.25

A classic. Served with croutons and topped with melted Mozzarella cheese.



Flat Breads

Chicken Pesto \$11.45

A delicious combination of pesto, grilled chicken, artichoke hearts, and goat cheese.

Firecracker Shrimp \$12.95

Chopped shrimp in a spicy tomato sauce with parmesan cheese.

J.D. Flat Iron Steak House Salad

\$12.95

A Jack Daniel's marinated tender Flat Iron Steak, sliced and layered gently on top of organic greens with a Balsamic Vinaigrette dressing, garnished with tomato wedges, red onions, cucumber, shredded carrots, croutons and a pepperoncini. House salad without steak \$8.95

Grilled Chicken Caesar Salad

\$11.95

Grilled Chicken strips sit atop crisp romaine lettuce, real bacon bits and croutons in a Creamy Caesar dressing. Our Caesar Salad without chicken. \$8.95

Sandwiches

All our wraps, sandwiches and burgers are served with your choice of fries, house salad, Caesar salad or soup (cream of broccoli or tomato vegetable). To substitute Greek salad, Asian salad, sweet potato fries or onion rings for your side please add \$1.50

Turkey Bacon Club House

\$12.95

Oven roasted turkey breast, crispy bacon, lettuce and tomato in a home style Ciabatta bun.



Steak Sandwich

\$15.95

Seasoned grilled NY steak served on a toasted Ciabatta bun with sautéed mushrooms and onions.

Steak Wrap

\$11.45

Marinated grilled Flat Iron Steak (in Jack Daniel's BBQ sauce), sliced thin and wrapped in a tomato basil tortilla with lettuce, tomato, grilled onions, roasted red peppers, Swiss cheese and Cajun mayo.

Chicken Souvlaki on a Bun

\$11.95

Souvlaki with tomatoes, onions, lettuce and tzatziki sauce.

Chicken Caesar Wrap

\$10.45

Grilled chicken breast strips with romaine lettuce, real bacon bits and creamy Caesar dressing wrapped in a spinach tortilla.

BBQ Pulled Pork Sandwich

\$11.95

Tender pulled pork marinated in BBQ sauce on Ciabatta bun served with coleslaw.

Blackened Salmon on Rye

\$12.95

Grilled salmon with red onion, roasted red peppers, goat cheese on toasted marble rye.

Burgers

Substitute a 6 oz veggie burger to any of the burgers at no charge.

All Symposium half pound burgers are made with lightly seasoned ground beef that is charbroiled to perfection and served on a toasted kaiser roll.



Symposium Burger

\$10.95

Truly unforgettable. A classic selection presented with lettuce, tomato, pickles and onions.

Southwest Burger

\$13.95

Half pound burger topped with Smoked Gouda, bacon, onion, lettuce, tomato and a guacamole spread.



Greek Salad with Salmon

\$13.95

Lettuce, red onions, bell peppers, cucumbers, tomatoes, feta cheese, and black olives mixed with our House Greek dressing. Greek Salad without salmon. \$9.95

Asian Thai Salad with Shrimp

\$14.95

Mixed greens, bell peppers, cucumber, shredded carrots, shanghai noodles and peanuts, tossed in a Sesame Thai dressing and drizzled with peanut sauce. Without shrimp \$9.95



Chicken Pesto Sandwich

\$10.25

The main event! Grilled chicken breast on a toasted Ciabatta bun topped with pesto, goat cheese, diced tomatoes and organic greens.

Sesame Thai Chicken Wrap

\$10.25

The Far East at your fingertips! A superb chicken salad combination of grilled chicken breast strips, organic greens, diced bell peppers, almonds, shredded carrots and green onions mixed in a Sesame Thai dressing and tastefully wrapped in a spinach tortilla.

Crispy Chicken Wrap

\$10.95

Our lightly breaded chicken tender strips garnished with lettuce, tomato, onion, pickle, honey mustard sauce and served in a tortilla wrap.

Grilled Veggie Wrap

\$10.95

Roasted red peppers, grilled onions, mushrooms, seasoned tomatoes, zucchini and black beans with goat cheese, fresh greens and guacamole. All wrapped in a spinach tortilla.



Chicken Parmesan Sandwich

\$11.95

Breaded chicken breast on a toasted Ciabatta bun smothered with marinara sauce and Mozzarella cheese.



Mushroom Swiss Burger

\$12.95

A must try! By topping our classic Symposium Burger with sautéed mushrooms and melted Swiss Cheese presented with lettuce, tomato, pickles and onions.

Gourmet Cheese Burger

\$11.95

Our half pound burger topped with choice of Cheddar, Swiss, Brie, Smoked Gouda or Mozzarella cheese presented with lettuce, tomato, pickles and onions..

Banquet Burger

\$12.95