

STARTERS

Coconut shrimp tempura with Thai dipping sauce. \$10/\$18

Buffalo chicken wings with blue cheese dip. GF \$9/\$17

Hummus and pita wedges. V \$6/\$11

Nachos with chicken and mozzarella, olives, lettuce, salsa, guacamole and sour cream. GF \$8/\$15

Garlic flatbread with spinach, red onions, kalamata olives and feta. V \$8

Quesadilla ~ ham, pineapple, dijon mustard & cheddar cheese. \$12

Seared ahi tuna and avocado with wasabi soy sauce. GF \$18

Fried calamari with Thai dipping sauce. \$8

Tostones ~ fried plantains with guacamole and salsa. VG/GF \$8

Granny Smith apple and honey topped brie cheese, served warm with roasted garlic and crackers. V \$13

Fried green tomatoes with fresh mozzarella & balsamic dressing. V \$8

Fresh made to order guacamole with corn tortilla chips. VG/GF \$12

SOUPS AND SALADS

Soup of the Evening Cup or Bowl

House salad ~ mixed greens and grape tomatoes with choice of dressing. VG \$6

Mandarin almond salad ~ mesclun greens, mandarin oranges and almonds with soy ginger dressing. VG/GF \$10

Spinach salad ~ spinach, goat cheese, Zhen egg, tomato, bacon and mushrooms with balsamic vinaigrette. V/GF \$12

Caesar salad ~ romaine lettuce, croutons, parmesan cheese, grilled chicken and Caesar dressing. \$14

Ask us what dishes can be prepared vegetarian V, vegan VG or gluten free GF.





PANINIS, BURGERS, ETC.

Served with choice of plantains, fries or a side salad

Ruben ~ Guinness braised corned beef, sauerkraut, Swiss cheese and Russian dressing on marble bread. \$13

Breaded haddock with Asian slaw and chipotle mayonnaise. \$14

Black Angus burger with lettuce, tomato and cheddar. \$13

Buffalo chicken spiedies on pita bread, lettuce & blue cheese \$13

Turkey burger with cheddar cheese, lettuce and tomato \$13

ENTREES

Served with a side salad

Chicken or vegetable enchiladas verdes with fresh tomatillo sauce, sour cream, queso fresco, rice & beans. **V/GF** \$16/19

Linguini with andouille sausage, shrimp and vegetables in tomato sauce. \$22

Vegetable Napoleon with tofu & tomato basil sauce. **VG/GF** \$18

Roasted duck with blueberry sauce side with garlic spaghetti squash. **GF** \$26

Korean stir fry ~ vegetables over jasmine rice, choice of tofu **VG**, chicken, flank steak or shrimp. **GF**.
\$16/18/23/24

Broiled barramundi fish in garlic butter caper sauce, side potato gratin & vegetables. **GF** \$24

Grilled Filet Mignon with potato gratin and ratatouille. **GF** \$34

Spinach & cheese ravioli in pesto cream sauce with sautéed spinach and grilled shrimp. \$22

*Enjoy your meal, your family and friends,
everything around you.*

We strive to use local and natural products.
Our meals are made to order, so it's worth the wait.