

STARTERS

Flatbread with sautéed spinach, kalamata olives, and feta cheese. **V**
\$12

Coconut shrimp with Thai dipping sauce. \$10/\$19

Warm honey drizzled brie and apples served with crackers. **V** \$14

Ahí tuna sashimi with seasoned seaweed,
avocado slices, and soy wasabi sauce. **GF** \$20

Nachos with chicken, lettuce, guacamole, salsa, and sour cream. **GF** \$14

Tostones ~ fried plantains with guacamole and salsa. **VG/GF** \$12

Buffalo chicken wings with celery sticks and blue cheese dip. **GF** \$9/\$17

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

SOUPS AND SALADS

Endive and radicchio salad with fall apples, walnuts,
Swiss cheese, and Dijon vinaigrette. **V/GF** \$16

Roasted sweet pepper salad with
fresh mozzarella and balsamic dressing. **V/GF** \$14

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

Mandarin orange almond salad ~ mesclun greens
with almonds and soy-ginger dressing. **VG/GF** \$10

Add grilled chicken or shrimp to any salad. \$4/\$6

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





PANINIS, BURGERS, ETC.

Served with a choice of fries, plantain, onion rings, or a side salad

Ruben panini ~ Guinness braised corned beef, sauerkraut, Swiss cheese, and Russian dressing. \$16

Bison burger topped with grilled portobello mushroom, manchego cheese, and sriracha sauce. \$19

Lamb gyros with tzatziki sauce, lettuce, tomato, and onions. \$16

Turkey avocado panini with tomato, cheddar cheese, and chipotle mayonnaise. \$17

Tilapia sandwich with chipotle mayonnaise and Asian slaw. \$14

Black Angus burger with lettuce, tomato, and cheddar cheese. \$16

ENTREES

Served with a side salad

Vegetarian or chicken enchiladas Verdes with sour cream, queso fresco, rice, and beans. **V/GF** \$16/\$19

Korean stir fry ~ vegetables over rice choice of tofu, chicken, shrimp, or steak. **VG/GF** \$16/\$19/\$24/\$26

Blackened filet mignon with potatoes au gratin and grilled endive. \$40

Haddock tacos with lettuce, pickled jalapeños, and queso fresco. \$20

Honey mustard pork chops with home fires and roasted sweet peppers. **GF** \$24

Shrimp and lentil stuffed poblano peppers, topped with manchego cheese and served with rice pilaf. **GF** \$26

Eggplant Parmesan over linguini. **V** \$18

Porcini-filled ravioli with sautéed spinach with a butter sage sauce. **V** \$16

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.