

## GF APPETIZERS

### SPINACH DIP

MOZZARELLA, CHEDDAR, SPINACH, PARMESAN & CREAM CHEESE SERVED WITH CORN CHIPS

\$18

### HALLOUMI FRIES

LIGHTLY BREADED & FRIED HALLOUMI CHEESE TOPPED WITH HONEY & CANDIED WALNUTS

\$18.25

### ASIAN SESAME CAULIFLOWER

LIGHTLY FRIED CAULIFLOWER TOSSED IN A SWEET SESAME GINGER SOY SAUCE

\$15.50

### STEAK FRITES

MARINATED STEAK ON TOP OF GARLIC PARM FRIES, DRIZZLED WITH BLACK TRUFFLE AIOLI

\$18.75

### CRISPY CHICARRON

THINLY SLICED SMOKED PORK BELLY FRIED EXTRA CRISPY SERVED WITH GUACAMOLE AND CHIPOTLE AIOLI

\$18

### CRISPY BRUSSEL SPROUTS

FRIED BRUSSEL SPROUTS, APPLES, CARAMELIZED ONIONS, GOATS CHEESE AND A SESAME SOY GLAZE

\$16.50

### LOCAL NACHOS

SHREDDED MOZZARELLA, CHEDDAR, RED ONIONS, BLACK OLIVES, TOMATOES & JALAPENOS LAYERED IN BETWEEN CRISPY TORTILLA CHIPS,

SERVED WITH SALSA & SOUR CREAM

ADD CHICKEN \$5

ADD CHORIZO \$6

ADD CHIMICHURRI STEAK \$7

ADD BRAISED BRISKET \$7

\$19.99

### LOCAL CHICKEN WINGS 10 WINGS OR 20 WINGS

MILD, MEDIUM, HOT, CHIPOTLE MAPLE, PARMESAN TRUFFLE, ASIAN SESAME, SRIRACHA LIME, CAJUN SERVED WITH HOMEMADE BLUE CHEESE, CARROTS & CELERY STICKS

\$17.50 /

\$28.50

## GF SALADS

### ASIAN STEAK SALAD

MARINATED NY STRIP, SPRING MIX, CABBAGE, CARROTS & RED ONIONS TOPPED WITH GOATS CHEESE, & CANDIED WALNUTS IN AN ASIAN SESAME VINAIGRETTE

\$22.50

### APPLE BRUSSEL SPROUT SALAD

ARUGULA, SHAVED BRUSSEL SPROUTS, GRILLED CHICKEN, CLEMENTINES, RED ONIONS, RED PEPPERS, GREEN ONIONS AND A SWEET SESAME SOY GLAZE

\$21.75

### PEAR AND BLUE CHEESE SALAD

MIXED GREENS, GRILLED CHEESE, CARAMELIZED PEARS, BLUE CHEESE, PICKLED RED ONIONS, WALNUTS AND BALSAMIC VINAIGRETTE

\$21.75

## GF ENTREES

### ASIAN SESAME BEEF BOWL

WHITE RICE, SIRLOIN STEAK, MUSHROOMS, CABBAGE, CARROTS, RED ONIONS, RED PEPPERS GREEN ONION AND A SWEET SESAME SOY GLAZE

\$25

### MUSHROOM BLUE CHEESE CHICKEN

PROSCUITTO WRAPPED CHICKEN TOPPED WITH A MUSHROOM, SPINACH AND BLUE CHEESE SAUCE SERVED WITH GARLIC MASHED AND VEGETABLES

\$27.99

### MEDITERRANEAN ASIAGO CHICKEN

GRILLED CHICKEN BREAST, MUSHROOMS, ROASTED RED PEPPER, SPINACH AND ASIAGO CREAM SAUCE. SERVED WITH SEASONAL VEGETABLES AND CHOICE OF SIDE

\$26.99

### HOUSE SMOKED BRISKETT

SLICED HOUSE SMOKED BRISKETT AND GRAVY SERVED WITH MAC N' CHEESE, GARLIC MASHED AND VEGETABLES

\$27.99

### 8 OZ SIRLOIN

8 OZ CENTER CUT STEAK COOKED THE WAY YOU LIKE IT  
STEAKS ADD ONS

\$28.99

CRISPY FRIED ONIONS \$4

SPICY SHRIMP AND CHORIZO RAGU SAUCE \$8

CARAMELIZED ONIONS \$3

CAJUN LOBSTER CREAM SAUCE \$9

SAUTÉED GARLIC SHRIMP \$7

ROASTED MUSHROOMS \$4

### LOBSTER ASIAGO SALMON

PAN SEARED SALMON TOPPED WITH LOBSTER AND ASIAGO CRUST SERVED WITH RICE AND VEGETABLES

\$31.25