

# APPETIZERS

- ASIAN NACHOS** \$16  
FRIED WONTONS, CHICKEN, CABBAGE & CARROT SLAW, RED ONIONS & CHIPOTLE CILANTRO AIOLI TOPPED WITH AN ASIAN SESAME DRIZZLE
- SPINACH DIP** \$15  
MOZZARELLA, CHEDDAR, SPINACH, PARMESAN & CREAM CHEESE SERVED WITH GRILLED PITA
- TOTS SUPREME** \$12  
TATER TOTS TOPPED WITH CHEDDAR CHEESE, SOUR CREAM, DICED TOMATOES, GREEN ONIONS & CHORIZO SAUSAGE
- HALLOUMI FRIES** \$16  
LIGHTLY BREADED & FRIED HALLOUMI CHEESE TOPPED WITH HONEY & CANDIED WALNUTS
- ASIAN SESAME CAULIFLOWER** \$12  
LIGHTLY FRIED CAULIFLOWER TOSSED IN A SWEET SESAME GINGER SOY SAUCE
- CHIMI STEAK FRITES** \$15  
CHIMICHURRI MARINATED STEAK ON TOP OF FRESH CUT FRIES, DRIZZLED WITH CHIPOTLE CILANTRO AIOLI
- SALMON PO BOY SLIDERS** \$16  
SOUTHERN FRIED SALMON, CORN SALSA, AVOCADO, CHIPOTLE MAYO, FRESH ROLL
- LOCAL NACHOS** \$18  
SHREDDED MOZZARELLA, CHEDDAR, RED ONIONS, BLACK OLIVES, TOMATOES & JALAPENOS LAYERED IN BETWEEN CRISPY TORTILLA CHIPS, SERVED WITH SALSA & SOUR CREAM
- |                              |     |                            |     |
|------------------------------|-----|----------------------------|-----|
| <i>ADD CHICKEN</i>           | \$5 | <i>ADD CHORIZO</i>         | \$6 |
| <i>ADD CHIMICHURRI STEAK</i> | \$6 | <i>ADD BRAISED BRISKET</i> | \$6 |

- LOCAL CHICKEN WINGS** 10 WINGS \$16 20 WINGS \$25  
MILD, MEDIUM, HOT  
CHIPOTLE MAPLE, PARMESAN TRUFFLE, ASIAN SESAME, SRIRACHA LIME, CAJUN  
*SERVED WITH HOMEMADE BLUE CHEESE, CARROTS & CELERY STICKS*

# SALADS

- ASIAN STEAK SALAD** \$18  
MARINATED NY STRIP, SPRING MIX, CABBAGE, CARROTS & RED ONIONS TOPPED WITH GOATS CHEESE, FRIED WONTONS & CANDIED WALNUTS IN AN ASIAN SESAME VINAIGRETTE
- AVOCADO AND CORN SALAD** \$19  
SPRING MIX, AVOCADO, ROASTED CORN, GOATS CHEESE, RED ONIONS, CAJUN CHICKEN BREAST, HONEY DIJON DRESSING
- BUFFALO CAULIFLOWER CAESAR** \$16  
ROMAINE, CAESAR DRESSING, CROUTONS, BACON, PARMESAN CHEESE, BUFFALO CAULIFLOWER

# HANDHELDS

ALL SANDWICHES SERVED WITH YOUR CHOICE OF FRESH CUT FRIES, CAESAR SALAD OR MIXED GREEN SALAD.

*UPGRADE TO SWEET FRIES \$2, TATER TOTS \$2, POUTINE \$4, TOTS SUPREME \$6*

- SOUTHERN FRIED CHICKEN SAMMY** \$18  
SOUTHERN FRIED CHICKEN WITH CHIPOTLE MAPLE GLAZE & CREAMY COLESLAW
- MUSHROOM MELT** \$16  
ROASTED MUSHROOMS, SPINACH, BASIL PESTO, ROASTED RED PEPPERS, ASIAGO AND MOZZARELLA CHEESE
- LOCAL BURGER** \$14  
8oz GROUND CHUCK PATTY, LETTUCE, TOMATO, ONION & PICKLE
- |                   |        |                  |     |
|-------------------|--------|------------------|-----|
| <i>ADD CHEESE</i> | \$1.50 | <i>ADD BACON</i> | \$3 |
|-------------------|--------|------------------|-----|
- BBQ BURGER** \$19  
8oz GROUND CHUCK PATTY, CHEESE, CRISPY FRIED ONIONS, PICKLES & BBQ SAUCE
- MUSHROOM BLUE CHEESE BURGER** \$19  
8oz GROUND CHUCK PATTY, BLUE CHEESE, MUSHROOMS, ARUGULA, TRUFFLE OIL
- CAJUN LOBSTER GRILLED CHEESE** \$19  
CAJUN LOBSTER, SPINACH, MOZZARELLA, CHEDDAR & ASIAGO CHEESE & CHIPOTLE MAYO
- BEEF BRISKET MELT** \$19  
BRAISED BRISKET, ONIONS, MUSHROOMS, MOZZARELLA & ASIAGO CHEESE WITH A HORSERADISH DIJON AIOLI

# PASTAS

<b>CAJUN LOBSTER MAC N CHEESE</b> CAJUN LOBSTER, MOZZARELLA, CHEDDAR, ASIAGO & PARMESAN CHEESE	<b>\$25</b>
<b>BRAISED BRISKET RAVIOLI</b> BRAISED BRISKET STUFFED RAVIOLI WITH BALSAMIC ONIONS, MUSHROOMS & SPINACH TOSSED IN A BLUE CHEESE CREAM SAUCE	<b>\$27</b>
<b>3 CHEESE RAVIOLI</b> SPINACH & RED ONIONS TOSSED IN A SUNDRIED TOMATO PESTO CREAM SAUCE	<b>\$26</b>
<b>PESTO PENNE</b> CHICKEN, BACON, MUSHROOMS, RED ONION, ARUGULA & ROASTED RED PEPPERS TOSSED IN A BASIL PESTO CREAM SAUCE	<b>\$26</b>
<b>SPICY SHRIMP &amp; LOBSTER LINGUINE</b> JUMBO SHRIMP, LOBSTER & ROASTED RED PEPPERS TOSSED IN A SPICY CHORIZO RAGU TOPPED WITH GREEN ONIONS	<b>\$28</b>

# ENTRÉES

<b>CHICKEN &amp; WAFFLE</b> BELGIAN WAFFLE, SOUTHERN FRIED CHICKEN GLAZED IN MAPLE CHIPOTLE, TOPPED WITH CREAMY CABBAGE SLAW	<b>\$22</b>
<b>BUTTER CHICKEN</b> BUTTER CHICKEN & JASMINE RICE TOPPED WITH TOASTED PINE NUTS AND ALMONDS SERVED WITH GRILLED PITA <i>CAN BE MADE VEGETARIAN – "BUTTER CHICKPEA"</i>	<b>\$23</b>
<b>BEEF SHORT RIB</b> BRAISED BEEF SHORT RIB TOPPED WITH A RED WINE DEMI GLAZE & CRISPY FRIED ONIONS SERVED WITH MASHED & VEGGIES	<b>\$25</b>
<b>BEEF BRISKET SHEPARD'S PIE</b> BRAISED BEEF BRISKET, CARROTS, PEAS, CELERY & ONIONS, BAKED WITH ROASTED GARLIC MASHED & CHEDDAR CHEESE	<b>\$24</b>
<b>8 oz SIRLOIN</b> 8oz CENTER CUT STEAK COOKED THE WAY YOU LIKE IT <i>STEAKS ADD ONS</i> <i>CRISPY FRIED ONIONS \$4    CAJUN LOBSTER CREAM SAUCE \$9</i> <i>CARAMELIZED ONIONS \$3    SPICY SHRIMP AND CHORIZO RAGU SAUCE \$8</i> <i>ROASTED MUSHROOMS \$4    SAUTÉED GARLIC SHRIMP \$7</i>	<b>\$25</b>
<b>LOBSTER STUFFED SALMON</b> LOBSTER STUFFED SALMON WITH A SUNDRIED TOMATO LEMON BEURRE BLANC SERVED WITH RICE	<b>\$28</b>

# PIZZAS

6 SLICE

<b>CLASSIC</b> CUP & CHAR PEPPERONI & CHEESE	<b>\$17</b>
<b>MEDITERRANEAN</b> PESTO BASE, PORTOBELLO MUSHROOMS, ROASTED RED PEPPER, RED ONIONS, BLACK OLIVES, MOZZARELLA & FETA	<b>\$17</b>
<b>CHICKEN FUNGHI</b> WHITE SAUCE, MOZZARELLA, MUSHROOMS, CARAMELIZED ONIONS, CHILIS, CHICKEN, TRUFFLE OIL DRIZZLE	<b>\$18</b>
<b>BRISKET BLUE CHEESE</b> BBQ SAUCE, BRAISED BRISKET, RED ONION, SPINACH, MOZZARELLA, CREAMY BLUE CHEESE DRIZZLE	<b>\$19</b>
<b>BBQ CHICKEN PIZZA</b> BBQ SAUCE BASE, CHICKEN, MOZZARELLA, GOATS CHEESE, ROASTED RED PEPPERS, CRISPY FRIED ONIONS	<b>\$19</b>