

GF APPETIZERS

SPINACH DIP \$19.25

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

SOUTHERN FRIED MOZZARELLA \$19.00

MOZZARELLA STICKS - SOUTHERN FRIED, TOSSED IN CAJUN SEASONING AND SERVED WITH HOMEMADE MARINARA SAUCE

ASIAN SESAME CAULIFLOWER \$17.75

LIGHTLY FRIED CAULIFLOWER TOSSED IN A SWEET SESAME GINGER SOY SAUCE

STEAK FRITES \$19.99

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

STUFFED MUSHROOMS \$19.50

CREMINI MUSHROOMS STUFFED WITH BACON, SPINACH, MOZZARELLA, BLEU CHEESE AND ASIAGO, BAKED AND SERVED WITH TORTILLA CHIPS

LOCAL NACHOS \$22.50

SHREDDED MOZZARELLA, CHEDDAR, RED ONIONS, BLACK OLIVES, TOMATOES & JALAPENOS LAYERED IN BETWEEN CRISPY TORTILLA CHIPS, SERVED WITH SALSA & SOUR CREAM

ADD CHICKEN \$5

ADD SMOKED BRISKET \$7

ADD SIRLOIN STEAK \$7

ADD CHORIZO SAUSAGE \$6

LOCAL CHICKEN WINGS

10 WINGS \$18.75 OR 20 WINGS \$29.75

MILD, MEDIUM, HOT, CHIPOTLE MAPLE, PARMESAN TRUFFLE, ASIAN SESAME, SRIRACHA LIME, CAJUN, HONEY GARLIC, BBQ, SALT N PEPPA
SERVED WITH HOMEMADE BLUE CHEESE, CARROTS & CELERY STICKS

CRISPY BRUSSEL SPROUTS \$17.00

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

GF SALADS

ASIAN STEAK SALAD \$23.50

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

LOCAL WINTER SALAD \$18.00

ARUGULA, RED ONIONS, TOASTED ALMONDS, PICKLED BEETS AND GOAT CHEESE WITH HONEY DIJON DRESSING

PEAR AND BLEU CHEESE SALAD \$21.50

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

GF HANDHELDs

ALL HANDHELDs ARE SERVED WITH FRESH CUT FRIES OR MIXED GREENS SALAD

UPGRADE TO CAESAR SALAD \$2 | SWEET POTATO FRIES \$2 | TATER TOTS \$2 | POUTINE \$4 | TOTS SUPREME \$6

LOCAL BURGER \$19.75

8 OZ GROUND CHUCK PATTY, LETTUCE, TOMATO, ONION & PICKLE

ADD CHEESE \$2 ADD BACON \$3

BBQ BURGER \$25.50

8 OZ GROUND CHUCK PATTY, CHEESE, CARAMELIZED ONIONS, PORK BELLY, PICKLES & BBQ SAUCE

MUSHROOM BLUE CHEESE BURGER \$24.00

8 OZ GROUND CHUCK PATTY, BLUE CHEESE, MUSHROOMS, ARUGULA, TRUFFLE OIL

CAJUN LOBSTER GRILLED CHEESE \$25.75

CAJUN LOBSTER, SPINACH, MOZZARELLA, CHEDDAR & ASIAGO CHEESE & CHIPOTLE MAYO

CHICKEN HALLOUMI CLUB SANDWICH \$23.50

GRILLED CHICKEN BREAST, GRILLED HALLOUMI, BACON, ARUGULA, TOMATO, WITH SWEET CHILI MAYO SERVED ON A GLUTEN FREE BUN

BEEF BRISKET MELT \$26.25

BRAISED BRISKET, ONIONS, MUSHROOMS, MOZZARELLA & ASIAGO CHEESE WITH A HORSERADISH DIJON AIOLI

MUSHROOM MELT \$20.75

ROASTED MUSHROOMS, SPINACH, BASIL PESTO, ROASTED RED PEPPERS, ASIAGO AND MOZZARELLA CHEESE

LOCAL FRIED CHICKEN \$24.50

GRILLED CHICKEN, SMOKED PORK BELLY, ASIAGO CHEESE TOMATOES, ARUGULA, PICKLED RED ONIONS, AND CHIPOTLE AIOLI

GF PIZZAS

CLASSIC \$22.50

CUP & CHAR PEPPERONI & CHEESE

MEDITERRANEAN \$22.50

PESTO BASE, PORTOBELLO MUSHROOMS, ROASTED RED PEPPER, RED ONIONS, BLACK OLIVES, MOZZARELLA & FETA

BBQ CHICKEN CHEESE \$24.50

BBQ SAUCE, CHICKEN, MOZZARELLA CHEESE, GOATS CHEESE, ROASTED RED PEPPERS & CRISPY FRIED ONIONS

MEAT LOVERS PIZZA \$24.50

CUP AND CHAR PEPPERONI, SAUSAGE, BACON AND MOZZARELLA

HOT HONEY PIZZA \$24.50

TOMATO SAUCE BASE, MOZZARELLA CHEESE, CUP N' CHAR PEPPERONI, CHORIZO SAUSAGE, RED ONIONS, ROASTED PEPPERS DRIZZLE WITH HOT HONEY

MARGARITA PIZZA \$22.50

TOMATO SAUCE, MOZZARELLA, FRESH BASIL, SLICED TOMATO AND BALSAMIC DRIZZLE

BBQ PORK BELLY PIZZA \$24.50

BBQ SAUCE BASE, MOZZARELLA, PORK BELLY, SPINACH, MUSHROOM, CARAMELIZED ONION, AND BLEU CHEESE DRIZZLE

PEAR AND BLEU CHEESE PIZZA \$24.50

PESTO BASE, MOZZARELLA, BLEU CHEESE CRUMBLE, CARAMELIZED ONIONS & PEARS AND GRILLED CHICKEN

GF PASTAS

CAJUN LOBSTER MAC N' CHEESE \$29.50

CAJUN LOBSTER, MOZZARELLA, CHEDDAR, ASIAGO & PARMESAN CHEESE

BUFFALO CHICKEN MAC AND CHEESE \$27.50

GRILLED CHICKEN, BACON, GREEN ONION, MOZZARELLA, CHEDDAR, ASIAGO, PARMESAN WITH LOCAL MEDIUM HOT SAUCE, TOPPED WITH BLEU CHEESE CRUMBLE

SEAFOOD PENNE \$33.00

PENNE TOSSED WITH A MEDLEY OF LOBSTER, SHRIMP & CALAMARI & CHORIZO SAUSAGE IN OUR HOUSE TOMATO BASIL SAUCE

GF ENTREES

ASIAN SESAME BEEF BOWL \$26.50

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

MAPLE WALNUT CHICKEN \$28.75

GRILLED CHICKEN BREAST STUFFED WITH CARAMELIZED PEARS AND GOATS CHEESE, SMOTHERED IN A BACON MAPLE CREAM SAUCE, SERVED WITH SEASONAL VEGETABLES AND CHOICE OF SIDE.

MEDITERRANEAN ASIAGO CHICKEN \$28.50

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

HOUSE SMOKED BRISKET \$31.00

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

8 OZ SIRLOIN \$32.00

8 OZ CENTER CUT STEAK COOKED THE WAY YOU LIKE IT

STEAKS ADD ONS

CRISPY FRIED ONIONS \$4

CAJUN LOBSTER CREAM SAUCE \$9

SPICY SHRIMP AND CHORIZO RAGU SAUCE \$8

SAUTÉED GARLIC SHRIMP \$7

CARAMELIZED ONIONS \$3 ROASTED MUSHROOMS \$4

LOBSTER ASIAGO SALMON \$33.00

PAN SEARED SALMON TOPPED WITH LOBSTER AND ASIAGO CREAM SAUCE SERVED WITH RICE AND VEGETABLES