

GF APPETIZERS

SPINACH DIP \$18.50

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

HALLOUMI FRIES \$19.00

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

ASIAN SESAME CAULIFLOWER \$17.00

LIGHTLY FRIED CAULIFLOWER TOSSED IN A SWEET SESAME GINGER SOY SAUCE

STEAK FRITES \$19.50

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

CRISPY PORK BELLY \$19.50

SMOKED PORK BELLY, GLAZED IN MAPLE CHIPOTLE SAUCE, TOPPED WITH GREEN ONIONS

CRISPY BRUSSEL SPROUTS \$17.00

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

LOCAL NACHOS \$21.50

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 FLANK STEAK \$7 ADD SPICY N'DUJA SAUSAGE \$6

LOCAL CHICKEN WINGS

10 WINGS \$18.50 OR 20 WINGS \$29.50

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

GF SALADS

ASIAN STEAK SALAD \$22.50

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

LOCAL SUMMER SALAD \$18.00

MIXED GREENS, RED ONIONS, ALMOND BRITTLE, SEASONAL FRUIT AND GOAT CHEESE WITH HONEY DIJON DRESSING

CALIFORNIA SALAD \$21.50

ARUGULA, PICKLED ONION, CUCUMBER, BACON BITS, TOMATOES, AVOCADO, GRILLED CHICKEN, BLEU CHEESE CRUMBLE, WITH RANCH AVOCADO DRIZZLE

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

SUBSTITUTE VEGGIE PATTY FOR \$2.00

LOCAL BURGER \$19.25

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

ADD CHEESE \$2 ADD BACON \$3

BBQ BURGER \$22.50

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

MUSHROOM BLUE CHEESE BURGER \$23.00

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

CAJUN LOBSTER GRILLED CHEESE \$25.50

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

CHICKEN HALLOUMI CLUB SANDWICH \$22.50

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

BEEF BRISKET MELT \$26.00

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

CALAFORNIA FRIED CHICKEN \$23.50

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

GF PIZZAS

CLASSIC \$22.00

CUP & CHAR PEPPERONI & CHEESE

MEDITERRANEAN \$22.00

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

BBQ CHICKEN CHEESE \$24.00

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

MEAT LOVERS PIZZA \$24.00

CUP AND CHAR PEPPERONI, SAUSAGE, BACON AND MOZZARELLA

HOT HONEY PIZZA \$24.00

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

MARGARITA PIZZA \$22.00

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

BBQ PORK BELLY PIZZA \$24.00

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

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

SEAFOOD PENNE \$32.00

PENNE TOSSED WITHA MEDLEY OF LOBSTER, SHRIMP & CALAMARI & N'DUJA SAUSAGE IN OUR HOUSE TOMATO BASIL SAUCE

GF ENTREES

ASIAN SESAME BEEF BOWL \$26.00

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

CALIFORNIA CHICKEN \$28.00

GRILLED CHICKEN, AVOCADO, FETA CHEESE, PICKLED ONIONS, TOPPED WITH BALSAMIC REDUCTION. SERVED WITH SEASONAL VEGETABLES AND CHOICE OF SIDE.

MEDITERRANEAN ASIAGO CHICKEN \$28.00

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

HOUSE SMOKED BRISKET \$29.50

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

8 OZ SIRLOIN \$31.50

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
CAMELIZED ONIONS \$3 ROASTED MUSHROOMS \$4

LOBSTER ASIAGO SALMON \$32.50

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