

# APPETIZERS

## ASIAN NACHOS \$19.99

FRIED WONTONS, CHICKEN, MIXED CHEESE, CABBAGE & CARROT SLAW, RED ONIONS & CHIPOTLE AIOLI TOPPED WITH AN ASIAN SESAME DRIZZLE

## SPINACH & ASIAGO DIP \$19.25

MOZZARELLA, ASIAGO, CREAM CHEESE & SPINACH SERVED WITH GRILLED PITA

## 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

## FRIED GNOCCHI SUPREME \$19.50

LIGHTLY FRIED GNOCCHI TOSSED IN BASIL PESTO WITH SMOKED PORK BELLY, TOMATO SAUCE, ASIAGO & MOZZARELLA CHEESE.

## STUFFED MUSHROOMS \$19.75

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

## SOUP OF THE DAY \$8.00

ASK YOUR SERVER FOR DETAILS

## PORK BELLY TACOS \$19.25

FLOUR TORTILLA, HOUSE SMOKED PORK BELLY, CHIPOTLE AIOLI, PICKLED JALAPENOS, ARUGULA & CRISPY ONIONS

## JALAPEÑO-POPPER SPRING ROLLS \$18.25

WONTON WRAPPER FILLED WITH JALAPEÑOS, BACON, CREAM CHEESE AND CHEDDAR CHEESE. SERVED WITH SWEET CHILLI SAUCE

## CRISPY BRUSSEL SPROUTS \$17.00

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

## 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

# SALADS

## ASIAN STEAK SALAD \$23.50

MARINATED NY STRIP, SPRING MIX, CABBAGE, CARROTS & RED ONIONS TOPPED WITH GOATS CHEESE, FRIED WONTONS & 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 CRUMBLE, PICKLED RED ONIONS, WALNUTS AND BALSAMIC VINAIGRETTE

# HANDHELDs

ALL HANDHELDs ARE SERVED WITH FRESH CUT FRIES

UPGRADE TO CAESAR SALAD \$2 | MIXED GREENS SALAD \$2

SWEET POTATO FRIES \$2 | TATER TOTS \$2 | POUTINE \$4 |

TOTS SUPREME \$6

SUBSTITUTE VEGGIE PATTY FOR \$2.00

## SOUTHERN FRIED CHICKEN SAMMY \$22.50

SOUTHERN FRIED CHICKEN WITH CHIPOTLE MAPLE GLAZE & CREAMY COLESLAW

## CHICKEN HALLOUMI CLUB SANDWICH \$22.50

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

## LOCAL FRIED CHICKEN \$23.50

FRIED CHICKEN, SMOKED PORK BELLY, TOMATOES, ARUGULA, PICKLED RED ONIONS, ASIAGO CHEESE AND CHIPOTLE AIOLI ON A FRESH HOUSE BUN

## LOCAL BURGER \$18.75

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

ADD CHEESE \$2 ADD BACON \$3 PORK BELLY \$4

## BBQ BURGER \$24.50

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

## MUSHROOM BLUE CHEESE BURGER \$23.00

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

## VEGAN CHEESEBURGER \$22.00

VEGAN BURGER PATTY, VEGAN CHEESE, LETTUCE, TOMATO, ONION & PICKLE.

ADD

MUSHROOMS \$2.00

ADD SAUTEED ONIONS \$2.00

## MUSHROOM MELT \$19.75

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

## CAJUN LOBSTER GRILLED CHEESE \$24.75

CAJUN LOBSTER, SPINACH, MOZZARELLA, CHEDDAR & ASIAGO CHEESE & CHIPOTLE MAYO, ON GRILLED SOURDOUGH

## SMOKED BEEF BRISKET MELT \$25.75

SMOKED BRISKET, ONIONS, MUSHROOMS, MOZZARELLA & ASIAGO CHEESE WITH A HORSERADISH DIJON AIOLI, ON GRILLED SOURDOUGH

# PASTAS

## CAJUN LOBSTER MAC N' CHEESE \$28.50

CAJUN LOBSTER, MOZZARELLA, CHEDDAR, ASIAGO & PARMESAN CHEESE

## BUFFALO CHICKEN MAC AND CHEESE \$25.99

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

## BAKED 3 CHEESE GNOCCHI \$27.50

POTATO GNOCCHI, MUSHROOMS, SPINACH, ROASTED RED PEPPERS IN A GARLIC CREAM SAUCE, BAKED WITH MOZZARELLA AND ASIAGO CHEESE

## SEAFOOD PENNE \$32.00

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

# PIZZAS

## CLASSIC \$21.50

CUP & CHAR PEPPERONI & MOZZARELLA CHEESE

## MEDITERRANEAN \$21.50

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

## BBQ CHICKEN CHEESE \$23.50

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

## HOT HONEY PIZZA \$23.50

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

## MEAT LOVERS PIZZA \$23.50

CUP AND CHAR PEPPERONI, CHORIZO SAUSAGE, BACON AND MOZZARELLA

## MARGARITA PIZZA \$21.50

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

## BBQ PORK BELLY PIZZA \$23.50

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

## PEAR AND BLEU CHEESE PIZZA \$23.50

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

# ENTREES

## CHICKEN & WAFFLE \$26.50

BELGIAN WAFFLE, SOUTHERN FRIED CHICKEN GLAZED IN MAPLE CHIPOTLE, TOPPED WITH CREAMY CABBAGE SLAW

## 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

## MEDITERRANEAN ASIAGO CHICKEN \$28.50

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

## HOUSE SMOKED BEEF BRISKET \$31.00

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

## 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

## 8 OZ SIRLOIN \$32.00

8OZ CENTRECUT STEAK COOKED THE WAY YOU LIKE IT, SERVED WITH SEASONAL VEGETABLES AND CHOICE OF SIDE.

STEAKS ADD ONS:  
CARAMELIZED ONIONS \$3  
ROASTED MUSHROOMS \$4  
CRISPY FRIED ONIONS \$4  
SAUTEED GARLIC SHRIMP \$7  
LOBSTER CREAM SAUCE \$9

## LOBSTER ASIAGO SALMON \$33.00

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

## CHOICE OF SIDES:

FRIES, RICE, GARLIC MASHED POTATOES, GARDEN SALAD OR CAESAR SALAD

## UPGRADE TO:

SWEET POTATO FRIES \$2 | TATER TOTS \$2  
POUTINE \$4 | TOTS SUPREME \$6