

# 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  
SUBSITUTE 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