

# APPETIZERS

## ASIAN NACHOS

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

\$19.25

## SPINACH & ASIAGO DIP

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

\$18

## CRISPY CHICARRON

THINLY SLICED SMOKED PORK BELLY FRIED EXTRA CRISPY SERVED WITH GUACAMOLE AND CHIPOTLE AIOLI

\$18

## HALLOUMI FRIES

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

\$18.25

## ASIAN SESAME CAULIFLOWER

LIGHTLY FRIED CAULIFLOWER TOSSED IN A SWEET SESAME GINGER SOY SAUCE

\$15.50

## STEAK FRITES

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

\$18.75

## PORK BELLY TACOS

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

\$18.25

## LOBSTER SPRING ROLLS

WONTON WRAPPER FILLED WITH LOBSTER, ASIAGO, CREAM CHEESE & SPINACH

\$19.25

## SMOKED DUCK BAO BUNS

HOUSE SMOKED DUCK, PICKLED RED ONIONS, CABBAGE SLAW, CUCUMBERS & A SWEET SESAME SOY AIOLI

\$17.50

## CRISPY BRUSSEL SPROUTS

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

\$16.50

## LOCAL NACHOS

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

\$19.99

ADD CHICKEN \$5

ADD CHORIZO \$6

ADD CHIMICHURRI STEAK \$7 ADD BRAISED BRISKET \$7

## LOCAL CHICKEN WINGS 10 WINGS OR 20 WINGS

MILD, MEDIUM, HOT, CHIPOTLE MAPLE, PARMESAN TRUFFLE, ASIAN SESAME, SRIRACHA LIME, CAJUN

\$17.50/

\$28.50

SERVED WITH HOMEMADE BLUE CHEESE, CARROTS & CELERY STICKS

# SALADS

## ASIAN STEAK SALAD

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

\$22.50

## APPLE BRUSSEL SPROUT SALAD

ARUGULA, SHAVED BRUSSEL SPROUTS, CHICKEN GRILLED, CLEMENTINES, RED ONIONS, TOASTED ALMONDS, GOATS CHEESE & HONEY DIJON VINAIGRETTE

\$21.75

## PEAR & BLUE CHEESE SALAD

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

\$21.75

# ENTREES

## CHICKEN & WAFFLE

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

\$25.50

## ASIAN SESAME BEEF BOWL

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

\$25

## MUSHROOM BLUE CHEESE CHICKEN

PROSCUITTO WRAPPED CHICKEN, TOPPED WITH A MUSHROOM, SPINACH AND BLUE CHEESE CREAM SAUCE SERVED WITH GARLIC MASHED POTATOES AND VEGETABLES

\$27.99

## MEDITERRANEAN ASIAGO CHICKEN

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

\$26.99

## HOUSE SMOKED BEEF BRISKET

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

\$27.99

## 8 OZ SIRLOIN

8 OZ CENTER CUT STEAK COOKED THE WAY YOU LIKE IT  
STEAKS ADD ONS

\$28.99

CARAMELIZED ONIONS \$3

ROASTED MUSHROOMS \$4

## LOBSTER ASIAGO SALMON

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

\$31.25

## LAKE ERIE PERCH

LIGHTLY BREADED & FRIED, WITH FRIES, COLESLAW & TARTAR SAUCE

\$22.99

## STEAK PARMESAN

LIGHTLY BREADED & FRIED TENDER 6OZ SIRLOIN SMOTHERED IN A HOUSE TOMATO BASIL SAUCE, MOZZARELLA CHEESE SERVED WITH PENNE TOMATO SAUCE

\$25.99