



### **CHARCUTERIE BOARD**

Chef selected cheeses, cured meats, nuts and pickled veggies.

\$18

#### **PORK BELLY**

Pineapple Habanero Sauce

\$14

#### **HOUSE SAUSAGE**

Served with house mustard

\$14

### **SURF & TURF BITES**

Grilled New York steak and shrimp served with mole sauce

\$18

#### **DEVILED EGGS**

Topped with prosciutto and house pickles

\$10

#### **CEVICHE CRISPS**

Shrimp ceviche served on fried chips

\$12

### **ROASTED BONE MARROW**

Canoe split bone served with red pepper relish

\$18

#### **TOTS**

Fried tots with house seasoning

\$6

#### **FRIED ARTICHOKEs**

Fried marinated artichokes hearts

\$12

### **MAC & CHEESE**

Elbow noodles, buffalo cheese sauce, topped with breadcrumbs and prosciutto.

\$8

### **CLASSIC BURGER**

Lettuce, Tomato, Onion, Pickel with Chipotle Ailoi

\$15

### **BBQ WESTERN BURGER**

Cheddar Cheese, Fried Onion Strings, Bacon, BBQ Sauce

\$17