

APPETIZERS

Charcuterie Board 25
Chef's selections of meats and cheese, served with toasted garlic Noble Bread and accompaniments.

Fried Calamari 19
Lightly battered calamari deep-fried and served on a spring mix bed with your choice of garlic aioli dipping sauce.

Tuna Mango Ceviche 18
Refreshing dish that combines raw tuna with the tropical sweetness of mango, all marinated in citrus juices. Served with chips.

Nachos 17
Tortilla chips topped with in house made cheese sauce, onion, jalapeno, guacamole and sour cream. Served with your choice of chicken or beef.

Carne Asada Fries 18
Hand cut fries, house cheese blend, Pico de Gallo, sourcream, guacamole and Carne Asada.

Crispy Brussels Sprouts & Cauliflower 15
Flash fried Brussels sprout and cauliflower, served with chipotle mayo (Vegan if skip the dipping sauce)

Spinach and Artichoke Dip 17
A creamy blend of melted cheeses, spinach and artichoke served with tortilla chips.

Jumbo Pretzel 13
10 Oz pretzel served with beer cheese.

Burrata and Prosciutto Board 18
Served with Arugula and a drizzle of lemon sauce.

Fried Mozzarella Bites 14
Hand breaded mozzarella served with marinara sauce.

SIGNATURE TACOS

Our tacos can be served protein style in lettuce cups upon request. Add salsa \$2. Add Pico de Gallo \$2. Substitute zero net carbs tortilla for \$2.

Fish Tacos 18
Grilled fish filets on 3 corn tortillas, topped with Baja sauce and Asian slaw. Gf

Chicken Tacos 15
Marinated chicken, grilled and served on 3 flour tortilla, topped with pico de gallo and Baja sauce.

Baja Shrimp Tacos 18
Tequila marinated grilled shrimp topped with Asian slaw and pico de gallo. Served on 3 flour tortilla with Baja sauce.

Carne Asada Tacos 15
Beef top sirloin marinated and grilled, served on 3 corn tortilla, topped with pico de gallo. Served with salsa.

*Consumption of undercooked meats, eggs or seafood may increase your risk of food borne illness. Hamburgers are cooked to order.

Gf- Gluten free items

BURGERS* 18.50

Half pound in house made Angus beef patties served on a bun or protein style with lettuce, tomato, onion and pickle. Served with your choice of hand cut fries or house salad. Add avocado \$2. Add bacon \$4.

Veggie Burger*

Made with Beyond burger (TM). Vegan

Southwest Burger*

With green chili, bacon and pepper jack cheese. Served with chipotle mayo.

Chef`s Burger*

With avocado, provolone and sauté mushroom.

BBQ Burger*

Swiss, BBQ sauce, grilled onions and bacon.

SIGNATURE BURGERS

Served with your choice of hand cut fries or house salad. Add avocado \$2. Add bacon \$4.

Lamb Burger

18.50

8 oz lamb patty, Tzatziki sauce, lettuce, tomato.

Wagyu Burger

21.50

8 oz Wagyu patty with Brie, bacon, tomato, lettuce. Cooked medium. Served on a Brioche Bun.

Goat Cheese Burger

18.50

8 oz lamb patty, goat cheese, grilled onion and tomato.

Salmon Burger

18.50

8 oz salmon patty with lemon, dill and capers. Topped with onion, lettuce and Baja sauce.

ENTREES

Bacon Wrapped Shrimp Skewers 23

Served with Asian slaw and your choice of side.

Beef Skewers (3)

23

Beef strip loin Served with chimichurri and your choice of side.

Southwest Chicken Sandwich 21

Grilled chicken, bacon, pepper jack cheese and green chili on toasted artisan ciabatta with chipotle mayo. Served with small house salad or hand cut fries. Substitute Keto friendly bread or GF for \$2.

Chicken Skewers (3)

21

Lemon-curry marinade chicken grilled and served with your choice of a side. Gf

Chicken Carbonara

21

Fettuccine cooked al dente and tossed in a creamy house made carbonara sauce, topped with grilled chicken.

Cajun Chicken Sandwich 21

Cajun blackened grilled chicken breast, pepper jack, avocado, tomato, lettuce, onion and Chipotle mayo. Served in ciabatta with your choice from small house salad and hand cut fries. Substitute Keto friendly or GF bread for \$2.

Grilled Salmon

25

8 oz grilled center cut salmon served with wild rice and basmati pilaf. Add grilled shrimp \$8.

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SIDES

Wild rice and basmati pilaf (Gf)	5	House salad	6
Fresh seasonal sautéed veggies (Gf)	8	Hand cut fries (Gf)	5
Sautéed mushrooms (Gf)	5		

Chef`s Mac`n Cheese 14

Ask your server about today`s Mac`n Cheese.

FRESH GARDEN SALADS

All salads are served with toasted bread.

Add: chicken \$5, bacon \$4, shrimp \$8, salmon \$12

Greek 15 Shrimp Salad 18

Spring mix, tomatoes, cucumber, red onion, olives and feta cheese. Served with Greek vinaigrette. Gf

Spring mix, avocado, tomatoes, onion, cilantro, grilled shrimp, in house made Baja sauce.

Caesar 15

Romaine lettuce, shaved parmesan, croutons and Caesar dressing.

Kid`s Menu 15

Chicken Strips served with fries or small house salad.

Mac`n Cheese. Ask your server about today`s offer.

Kid`s menu is available for kids 10 and under, beverage included.

DESSERT of the day 8.99

BEVERAGES

Iced Tea fresh brewed and unsweetened)	3.99	San Pellegrino sparkling	6
Coke, Diet Coke, Sprite, Dr. Pepper	3.99	Aqua Panna	6
Mexican coke	4.50	Natural lemonade	4.50
Fanta orange	4.50		
Italian soda (Sprite and vanilla or strawberry syrup, mixed with a dash of cream)			4.50

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HAPPY HOUR

Thursday- Sunday Open-6pm

\$5.50 Glass of house wine

\$4.50 Well drinks

\$1 off draft and domestic bottles

20% off any Appetizer

"Dinner for 2" Free 1 Btl of house wine when you spend a minimum \$50 for food (Offer available Thursday-Sunday after 6pm for 2 adults, dine in only. This offer is subject to changes during special holidays.

Our offers are available for dine in only.

We apply a 20% Service charge for parties 6 and larger.

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