

## STARTERS

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### French Fries ... \$5.49

### Mega Fries ... \$9.99

Shredded mozzarella, cheese whiz, chopped bacon.

### Vegan Chicken Fingers (3) ... \$14.99

Served with french fries and your choice of BBQ sauce or honey mustard.

### Beer Battered Onion Rings ... \$9.99

Served with a spicy horseradish dipping sauce.

### Homemade Breaded Mozzarella ... \$8.99

Mozzarella cheese breaded, fried, and served with a side of homemade marinara sauce.

### Cheesesteak Egg Rolls (2) ... \$10.99

Deep fried and served with sriracha ketchup.

### Stuffed Long Hots ... \$16.99

Oven-roasted long hots stuffed with sausage, and cream cheese, served in a roasted garlic parmesan cream sauce.

### Boneless Chicken (10) ... \$14.99

Served with your choice of honey BBQ, sweet Thai chili, Chipotle BBQ, mild or hot. Ask for celery and bleu cheese or ranch dressing. Side of extra sauce \$.75 Side of extra bleu cheese \$1.00

### Cheese Fries ... \$7.49

Mozzarella, provolone or American or Cheese Whiz

### Chicken Fingers ... \$10.99

Classic chicken tenders served with french fries and your choice of BBQ sauce or honey mustard.

### Homemade Jalapeño Poppers ... \$8.99

Fresh jalapeño and cream cheese breaded and fried, served with a side of marinara sauce.

### Sweet Potato Fries ... \$8.99

Served with a side of cinnamon cream cheese dipping sauce.

### Homemade Quesadilla ... \$10.99

Grilled tortilla, cheddar cheese, and grilled chicken served with salsa and sour cream.

/ Make it a steak quesadilla add \$2.00 /

### Fried Calamari ... \$16.99

Fresh fried calamari, zucchini, and cherry peppers served with marinara sauce and a lemon wedge.

### Mussels in Brodo ... \$17.99

Black mussels served in your choice of white wine garlic, marinara or spicy marinara served with grilled rustic Italian bread.

### Funnel Cake Fries ... \$9.99

Topped with powdered sugar.

## WINGS

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Choose your sauce: HONEY BBQ - CHIPOTLE BBQ - SWEET THAI CHILI - MILD - HOT

### Traditional (10) ... \$15.99

Lightly dusted and fried crisp.

### Naked (10) ... \$15.99

(NO FLOUR) Your choice of baked or fried.

## SOUP

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### Chicken Tortellini Soup ... \$4.99

All of our soups are made with fresh ingredients, from scratch, no msg.

/ SOUP OF THE DAY ALSO AVAILABLE - ASK ANY OF OUR STAFF MEMBERS FOR TODAY'S AVAILABLE SOUP /

## SALADS

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All salads include homemade roll.

PROTEINS: GRILLED CHICKEN \$4.00 - SHRIMP \$5.00 - CRABMEAT \$10.00 - SALMON \$10.00 VEGAN TENDERS \$5.00

### Caesar Salad ... \$8.99

Fresh crispy romaine lettuce, homemade croutons, and grated Romano cheese tossed with our homemade creamy Caesar dressing, topped with shaved Parmigiano.

### Caprese Salad ... \$13.99

Fresh mozzarella, tomatoes, spring mix, thin sliced red onions, homemade pistachio pesto and balsamic dressing.

### Chicken & Gorgonzola Salad ... \$14.99

Char-grilled chicken, spring mix, and romaine lettuce tossed with dried cranberries, toasted walnuts, and gorgonzola cheese dressed with our homemade raspberry vinaigrette.

### Chicken, Goat cheese, and Orzo Salad ... \$15.99

Char-grilled chicken, fresh grapes, thin sliced red onions, chickpeas, tomatoes, and crumbled goat cheese mixed with freshly cooked orzo pasta and spring mix tossed with homemade balsamic vinaigrette.

### Buffalo Chicken Salad ... \$15.99

Homemade breaded chicken, chopped romaine, spring mix, cherry tomatoes, fresh mozzarella, and seasoned croutons tossed with our homemade buffalo dressing.

### Santa Fe' Salad ... \$11.99

Spring mix, chopped romaine, black beans, corn, tomatoes, avocado, red onion, red peppers, fried spiced tortilla strips, tossed with jalapeño ranch dressing.

### Greek Salad ... \$10.99

Chopped romaine and spring mix lettuce topped with tomatoes, cucumbers, chickpeas, Kalamata olives, feta cheese, roasted peppers, and thinly sliced red onions dressed with homemade balsamic vinaigrette.

### Apples & Goat Cheese Salad ... \$12.99

Sliced green apples, crumbled goat cheese, dried cranberries and red grapes on a bed of chopped romaine and spring mix lettuce dressed with our homemade red raspberry vinaigrette.