

APPETIZERS

AP Stuffed Meatball - Veal, Beef, Pork Blend, Fresh Mozzarella, Marinara, Pesto, Grilled Crostini \$9

Crispy Glazed Brussel Sprouts - Honey Sriracha, Pancetta, Lemon Aioli \$9

Calamari Misto - Point Judith Calamari, Sweetie Drop Peppers, Artichoke Hearts, Spicy Basil Aioli \$14

Harvest Board - Tri color carrots, Honey Turmeric Cauliflower, Pickled veggies, Vegan Dip \$13

Jumbo Shrimp Cocktail – House Poached Jumbo Shrimp, Horseradish, Cocktail Sauce, Citrus \$14

SALAD & SOUP

Local Greens –Living Lettuce, Ohio Baby Tomatoes, Organic Rainbow Carrots, Croutons, Pickled Bermuda Onion, Feta Cheese \$9

Wedge - Baby Tomatoes, Applewood Bacon, Egg, Bleu Cheese, Pickled Red Onion, House Made White French \$11

Warm Bacon Spinach Salad - Baby Spinach, Candied Pecans, Hot Maple Bacon Vinaigrette, Candied Bacon, Crispy Onions, Egg, Feta Cheese \$13

Artisan Caesar - Baby Romaine, Roasted Tomato Garlic Croutons, Classic Caesar Dressing, Shaved Parmigiano, White Anchovy \$12

Dressing Selections

Buttermilk Ranch, Bleu Cheese, Lemon Turmeric Ginger Vinaigrette, Caesar, Aged Balsamic Vinaigrette, White French

Enhance Any Salad

Grilled Shrimp \$6 / Grilled Chicken \$4 /Grilled AP Reserve Steak \$9 /Grilled Salmon \$8

AP French Vidalia Onion Soup - Sweet onions, Bone broth, Ohio Swiss & Provolone, Crouton \$7
Soup du Jour – Chefs Fresh Soup of The Day

HANDHELDS

Angus Custom Blend Burger Brioche Bun, Local Lettuce, Pickle, Bermuda Onion & Tomato, Cheese. (Provolone, Swiss, or Italian Cheese Blend) (Vegetarian Option upon request) \$13

Salmon BLT Aukra Salmon, Grilled Flatbread, Applewood bacon, Local Lettuce, Tomato, Lemon Aioli \$15

Crispy or Grilled Chicken Sandwich Ohio Chicken Breast, Buttermilk Fried, LTO, Drizzled White French & House Pickles \$12

Shaved Prime Rib-Shaved Slow-Roasted Prime Rib, Caramelized Onion & Wild Mushrooms, Aged Provolone, Rosemary Focaccia, Au Jus, Horseradish Cream \$18

Served with AP House Chips or sub Hand Cut Fries for \$3 or Truffle Fries \$5

Toppers

\$1.25 each
Bacon/Fried Egg/Sautéed Mushroom/Sautéed Onions/Blue Cheese Crumble/Blue Cheese Fondue
/Fresh Mozzarella/Provolone Cheese/Swiss Cheese/Cheddar Cheese

FLATBREADS

Bruschetta Flatbread - Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Reduction \$12

Loaded Pepperoni- Imported Pepperoni, Aged Provolone, Shaved Italian Cheese Blend, House San Marzano Marinara \$15

Mediterranean-Artichoke Hearts, Roasted Red Pepper, Ohio Baby Tomatoes, Kalamata Olives, Hummus, Feta, Local Greens, Citrus Vinaigrette \$15

ENTREES

Bolognese - Tomato & Savory Meat Ragu, Fresh Bucatini, Ricotta, Herbs \$16

Chicken Bruschetta – Grilled Chicken Breast, Tomato Bruschetta, Fresh Mozzarella, Basil, Balsamic Glaze, Chefs Vegetable \$14

Aukra Norwegian Salmon - Fresh Salmon, Citrus Beurre Blanc, Wilted Spinach, Blistered Ohio Tomatoes \$18

Steak & Frites- Angus Reserve Aged Sirloin, Hand-Cut Truffle Fries \$22

AP Mocktails

Blushing Arnold Palmer - Fresh brewed tea/Lemonade/ Grenadine Splash \$4
Bay Breeze Spritzer - Cranberry/Pineapple/Soda \$4
Moscow Mocktail- Ginger Beer (non-alcoholic), Lime Juice, Soda \$4
Strawberry Mojito – Strawberry/Muddled Mint & Lime/Soda/Splash of Sprite \$5