ENTREES

MEDITERRANEAN LEMON CHICKEN (gf) \$24

Seared chicken breast served with jasmine rice, seasonal vegetables & a lemon bruschetta cream sauce topped with feta cheese & balsamic reduction

BLACKENED ATLANTIC SALMON (gf) \$22 Topped with a bacon chili ragu served with jasmine rice & seasonal vegetables

80Z SIRLOIN (gf) \$27

Seared AAA sirloin served with garlic mashed potatoes, seasonal vegetables & topped with a sundried tomato & herb compound butter

HALF RACK OF RIBS (gfo) @22

Choice of crispy cajun seasoned or maple chipotle glazed ribs served with fresh cut fries & coleslaw

DISTRICT WINGS

10 - \$15

20 - \$24

Served with blue cheese, carrots & celery mild, medium, hot, cajun, maple chipotle, asian sesame, parmesan truffle

PASTAS

BRAISED BEEF RAVIOLI \$26

Braised beef ravioli tossed with cremini mushrooms, caramelized onions, & spinach in a gorgonzola cream sauce, drizzled with balsamic glaze

MEDITERRANEAN GNOCCHI (gfo) (V) \$22

Gnocchi tossed with bruschetta mix, cremini mushrooms, spinach & pesto topped with feta cheese & balsamic reduction

BASIL PESTO PENNE (gfo) \$22

Seared chicken, bacon, cremini mushrooms & roasted red peppers tossed in a basil pesto cream sauce

SUNDRIED TOMATO GOATS CHEESE PENNE

(qfo)(V)\$20

Red onion & spinach tossed in a sundried tomato goats cheese cream sauce



HANDHELDS

LOBSTER GRILL CHEESE (gfo) \$19 Sourdough bread, cajun lobster, asiago, mozzarella, cheddar cheese, spinach & chipotle cilantro aioli

EGGPLANT PARMESAN GRILLED CHEESE

(gfo) \$16

Sourdough bread, panko crusted & fried eggplant, mozzarella & parmesan cheese, tomato sauce & basil pesto

SOUTHERN FRIED CHICKEN \$16

Potato scallion bun, maple chipotle glazed fried chicken breast & a creamy cajun cabbage slaw

All handhelds served with you choice of fresh cut fries, mixed greens or caesar salad(\$2)

DESSERTS

HONEY LAVENDER CUSTARD TART \$6.50

Light and flakey crust filled with a honey lavender custard topped with spiced lavender dust

PASSIONFRUIT CHOCOLATE CHEESECAKE

\$7.50

Graham crumb crust, light chocolate cheesecake filling glazed with a passionfruit syrup

SPICED WALNUT CAKE (GF) \$6.50

Angel walnut cake soaked in a spiced Kaluha syrup finished with candied walnut, honey yogurt bark & toffee sauce

DISTRICT TAPAS + BAR CHEFS TAKE
PRIDE IN SERVING ALL OF THEIR
GUESTS FRESH HOUSEMADE
DESSERTS