

F O O D

SHRIMP COCKTAIL

Jumbo shrimp served with spicy cocktail sauce and fresh lemon wedges, served by the piece. Per Piece Price. 2.00

MOZZARELLA STICKS

With marinara sauce. 8.00

NACHOS GRANDE

Topped with spicy beef or chicken, cheese, sour cream, tomatoes, scallions, olives and guacamole. 10.00

CHICKEN QUESADILLA

Corn and flour tortillas filled with pulled chicken, Oaxaca cheese and roasted tomato salsa. 11.00

TRIO OF DIPS

Traditional salsa, roasted tomato salsa and guacamole, with tri color tortilla chips. 7.00

BUFFALO WINGS

Tossed in spicy Buffalo wing sauce, served with celery and choice of ranch or blue cheese dressing.

6 Wings 4.00, 12 Wings 7.00, 20 Wings 10.00

SAMPLER PLATTER

A combination of mozzarella sticks, potato skins, chicken quesadillas and Buffalo wings. Serves 3-4 people. 22.50

FARMSTEAD CHEESE

Chef's selection of seasonal cheese with assorted fruits, nuts and condiments. Serves 2-3 people. 12.00

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SOUP DU JOUR

Bowl. 4.50

CHICKEN TORTILLA SOUP

Avocado and pico de gallo. 5.00

CAESAR SALAD

Romaine, fresh Parmesan, white anchovy and warm garlic crouton.

Add Chicken or Salmon 4.00 9.50

TRADITIONAL COBB

Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon-dijon dressing. 12.50

SMOKED SALMON CHILI SALAD

Fresh mint, basil, Kalamata, crushed cucumber, olives and croutons. 13.50

GRILLED CHICKEN PANINI

Served on herb focaccia with Buffalo mozzarella, vine ripe tomatoes, caramelized onions and garlic red skin potato salad. 9.95

RIB EYE STEAK SANDWICH

Grilled Ribeye steak on an onion torpedo roll with local blue cheese, lettuce and tomatoes. 14.95

MEYER NATURAL ANGUS BURGER

Meyer Natural Angus Burger
Aged white cheddar, horseradish sauce, onion jam on a brioche bun 12.00

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REUBEN

Hot corned beef on a grilled rye with Swiss cheese, sauerkraut and thousand island dressing. Served with Lodge chips or french fries. 9.95

CHICAGO BEEF

Thinly sliced top round on a ciabatta roll, with your choice of hot or sweet peppers. 9.95

ENGLISH STYLE CLUB

Shaved turkey, smoked bacon, fried egg and Dijon spread. 9.95

12" CHEESE PIZZA

Additional toppings 0.75 cents each: mushrooms, onions, jalapenos, sausage, pepperoni and black olives. 13.00

GRILLED CHICKEN PASTA PRIMAVERA

Penne pasta with vegetables, grilled chicken breast and a Parmesan sauce. 13.50

CHICKEN CACCIATORE

Crisp skinned chicken breast, local tomatoes and vegetables. 16.00

GRILLED NEW YORK STRIP STEAK

Grilled 10 oz sirloin steak with horseradish sauce. Served with seasonal vegetable medley and choice of mashed potatoes, baked potato, french fries or rice pilaf 38.00

CATCH OF THE DAY

Chef's selection of seasonal fish. Market Price.

F O O D

LIQUID CHOCOLATE CREME BRULEE

Homemade traditional creme brulee with a chocolate ganache layer. 7.00

WARM APPLE TART

Crispy puff pastry, caramelized apple and dulce de leche ice cream. 7.00

ROOT BEER FLOAT

Root beer served with your choice of dulce de leche, chocolate ice cream or vanilla ice cream. 7.00

DEATH BY CHOCOLATE CAKE

Layered chocolate mousse and chocolate cake. 7.00

CARROT CAKE

Traditional carrot cake with a buttercream frosting. 7.00

FRESHLY BAKED JUMBO COOKIE

Your choice of chocolate chip, peanut butter, oatmeal raisin or sugar. 4.00

CLASSIC HOT FUDGE

Vanilla ice cream and hot fudge topped with whipped cream, crushed walnuts and a cherry. 9.00