

\$13

\$14

SMALL PLATES

Italian Meatball \$14 Single shareable blended veal-pork-beef meatball, marinara, roasted garlic bread Fried Mozzarella \$9 Whole milk mozzarella lightly breaded and served crispy with marinara sauce \$16 **Tuscan Chicken Flatbread** Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan **Boneless Chicken Nuggets** \$13 BBQ, Buffalo, Korean BBQ, garlic parmesan, honey mustard, cajun dry or lemon pepper rub, celery sticks Spinach & Roasted Artichoke Dip \mathcal{V} \$14 Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan

SALADS & SOUP

Soup Du Jour	>
Ask your server for today's offering	
Steak Salad	\$1
Mixed greens, 6oz New York strip steak, blue cheese crumbles, roasted red peppers, grape tomatoes and pickled red onions	
Cobb Salad	\$1
Mixed greens, diced chicken, bacon, blue cheese, avocado, shredded cheddar cheese, hard boiled eggs and grape tomatoes	
Caesar	\$
Crisp romaine, shaved Parmesan, croutons, Caesar dressing	
add chicken +\$4 shrimp +\$5 salmon* +\$5	
Strawberry Salad	\$1

Sliced strawberries, mandarin oranges, toasted almonds,

feta cheese, poppy seed dressing add chicken +\$4 | shrimp +\$5

Sausage and Pepperoni Flatbread Sausage and Pepperoni house marinara

Chicken Quesadilla

sub steak +\$5 | sub shrimp +\$5

Sausage and Pepperoni house marinara, Italian sausage and pepperoni, roasted red peppers, fresh mozzarella and oregano

Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema









\$24

HANDHELDS

All handhelds are served with choice of fries or housemade chips

Black Pepper Crusted Filet*

5 oz. black pepper filet, horseradish cream, beefsteak tomato, arugula, pretzel hoagie

\$15 Cuban

Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll

Grilled Chicken Bruschetta \$14

Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun

Turkey Club \$16

Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo

Mushroom Swiss Burger* \$16

Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun

House Burger* \$15

Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun

IMPOSSIBLE® Burger √ \$16

IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun

Meatball Sub \$14

Meatballs simmered in our housemade marinara, and melted provolone

MAINS

Sweet Soy Glazed Salmon*

\$30

Sweet soy glazed salmon, kale quinoa, toasted sesame seeds, cucumber carrot cilantro slaw

Roasted Herb Chicken 🎘

\$30

Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions

New York Strip, 12 oz.*

\$34

Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions

Pasta Corner \$17

Pasta served with house salad and bread. Choice of Pasta: Spaghetti or Penne. Choice of Sauce: marinara, pesto or alfredo. Tossed in mushrooms, sundried tomatoes, spinach, or roasted red peppers add chicken, sausage, meatballs or shrimp +\$3

Parmigiana

Includes house salad and bread. Lightly breaded cutlets, house made marinara, melted mozzarella served over spaghetti

Chicken \$18 | Eggplant \$17

DESSERTS

Chocolate Cake \mathcal{V}

\$11

Chocolate cake with chocolate frosting

Crème Brûlée 🎘 🏸

\$10

With fresh berries, sugar cookie

Bread Pudding

\$10

Bread Pudding sweet and savory custard drenched bread pudding with caramel sauce and whipped cream







^{*} NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.