

# BITE BISTRO

## SMALL PLATES

<b>Spinach &amp; Roasted Artichoke Dip v</b> blended cheeses, roasted garlic, toasted herb naan	\$12.50
<b>Grilled Shrimp Tacos*</b> fresh pico de gallo, cabbage, cilantro-lime crema, flour tortillas	\$14.50
<b>Tuscan Chicken Flatbread*</b> pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	\$13.50
<b>French Dip Sliders*</b> sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls	\$17.00
<b>Chicken Wings*</b> choice of sauce: Sriracha, roasted garlic Parmesan or Buffalo, blue cheese, veggies	\$14.00
<b>White Cheddar Mac &amp; Cheese v</b> aged cheddar, roasted garlic, panko	\$10.00
<b>Chicken Quesadilla*</b> mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema <b>Subshrimp +\$6.00 I Substeak +\$7.50</b>	\$13.50

## HANDHELDS

<b>Cuban</b> sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	\$16.00
<b>Grilled Chicken Bruschetta*</b> fresh mozzarella, tomato bruchetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	\$17.50
<b>Turkey Club</b> avocado, lettuce, tomato, bacon, cheddar cheese, mayo	\$16.00
<b>Grilled Caesar Steak Wrap</b> tomatoes, Caesar greens, flour tortilla	\$17.50
<b>BBQ Bacon Jack Burger*</b> Monterey Jack cheese, bacon caramelized onions, bbq sauce	\$17.00
<b>Mushroom Swiss Burger*</b> sautéed mushrooms, Swiss cheese, roasted garlic aioli	\$16.50
<b>House Burger*</b> choice of cheese, house burger sauce	\$15.50
<b>IMPOSSIBLE® Burger VG</b> IMPOSSIBLE® plant-based burger, vegan bun, lettuce, tomato, onion	\$15.00

## SALADS & SOUP

<b>Soup De Jour</b> ASK YOUR SERVER FOR TODAY'S OFFERING	\$9.00
<b>Chopped Chicken*</b> mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing	\$15.00
<b>Sesame Ginger*</b> chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	\$18.00
<b>Caesar*</b> crisp Romaine, shaved, croutons, Caesar dressing <b>add chicken \$6.50 I add shrimp \$6.00 I add salmon \$9.50</b>	\$12.00
<b>Wedge Salad</b> baby iceberg, earth-grown tomato, candied bacon, roasted corn, blue cheese, buttermilk -tarragon dressing, crispy onion rings	\$15.00

## MAINS

<b>Pan Seared Salmon GF*</b> roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	\$26.00
<b>Mediterranean Shrimp Pasta*</b> jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream	\$24.00
<b>Roasted Herb Chicken GF</b>	
<b>Center-Cut Top Sirloin, 12 oz. GF*</b> choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	\$31.00
<b>Fish of the Day GF GF*</b> Carolina gold rice pilaf, charred broccolini, lemon beurre blanc	\$30.00

## DESSERTS

<b>Sorbetto GF VG</b> ask your server about today's selection	\$7.00
<b>Chocolate Cake</b> chocolate cake with chocolate frosting	\$9.00
<b>Mango Cheesecake</b> housemade with ginger raspberry sauce	\$9.00

**GF - Gluten Free IV - Vegetarian IVG - Vegan**

\* **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.