

starters

STEAMED MUSSELS ^{GFO}
white wine, tomatoes, pesto cream,
toasted baguette - \$14

BAKED SOFT PRETZEL ^V
aged cheddar cheese sauce - \$9

SPINACH & ARTICHOKE DIP ^{V GF}
tortilla chips - \$12

ROASTED BRUSSEL SPROUTS ^{V GF}
sweet thai chili sauce - \$9

CHARCUTERIE BOARD FOR TWO ^{GFO}
meat & cheese selection, fig jam, olives - \$18

BUFFALO WINGS OR TENDERS
blue cheese, hot sauce, celery sticks - \$12

CILANTRO & CUMIN CHICKEN QUESADILLA
cheddar, onions, peppers, sour cream, salsa - \$14
add guacamole, \$2

NACHOS
chili, cheddar, jalapenos, sour cream, salsa - \$14
add guacamole, \$2

CHIMICHURRI FRIES ^V
grated parmesan, harissa aioli - \$10

FRUIT & SALAD PLATE ^{GF}
petite greens, choice of chicken or tuna salad - \$14

soup & salads

CHILI ^{GF} or SOUP DU JOUR - \$5 (cup) / \$8 (bowl)

FRENCH ONION - \$8 (bowl)

HOUSE SALAD ^{V GF}
mixed greens, cucumber, carrot, red onion, grape tomatoes, red wine vinaigrette - \$7 / 10

CAESAR SALAD ^{GFO}
romaine hearts, dijon caesar dressing, parmesan tuile, croutons - \$9 / 13
add anchovies, \$2

COBB SALAD ^{GF}
romaine, hardboiled egg, bacon, tomato, avocado, crumbled blue cheese, blue cheese dressing - \$11 / 15

ICEBERG WEDGE ^{GF}
roasted tomatoes, english cucumbers, applewood bacon, blue cheese crumbles, blue cheese dressing - \$13

ADD-ONS

chicken - \$8 | shrimp - \$9 | salmon filet - \$12

please let us know about any dietary restrictions and we will do our best to accommodate
split plates are charged \$7 and are not offered on specials or any item available as a small size
** consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness*

plates

PAN-ROASTED POLENTA BOWL

polenta cake with fresh parsley, tarragon & chives; sharondale mushrooms, squash, zucchini, tomato basil sauce - \$17
add-ons: chicken - \$8 | shrimp - \$9 | salmon filet - \$12

HOUSE-MADE RICOTTA GNOCCHI

red onions, spinach, carrots, tomatoes, sharondale mushrooms, pesto sauce, parmesan, white wine butter - \$17 / 23
add-ons: chicken - \$8 | shrimp - \$9 | salmon filet - \$12

CHICKEN PROVENCAL

tomato, caper, artichoke & olive sauce; broccoli, rice pilaf - \$24

SEAFOOD PAELLA

mussels, shrimp, salmon, andouille sausage, saffron rice, pesto sauce - \$18 / 31

CHIMICHURRI GLAZED PAN ROASTED SALMON

saffron rice, glazed carrots - \$21 / 33

ALL-AMERICAN BURGER*

american cheese, lettuce, tomato, onion, toasted brioche - \$16
also available as a no bull burger

SLOW COOKED MEATLOAF

mashed potatoes, broccoli, gravy - \$23

PAN-FRIED BREADED PORK CUTLETS

herbed polenta cake, steamed asparagus, blue cheese & bacon jam - \$28

RED WINE BRAISED BEEF SHORT RIBS

goat cheese risotto, steamed asparagus - \$38

ADDITIONAL SIDES

broccoli, asparagus, glazed carrots, baked potato, parmesan risotto - \$5 ea

 GF

gluten free as is

 GFO

gluten free option available, please ask

 V

vegetarian, or ask for the vegetarian option

 V

reduced calorie/sodium dish

pizzas

choose: white garlic cream sauce or traditional tomato sauce,
medium or large - \$12 / 14

+ caramelized onions, mushrooms, tomatoes, kalamata olives,
sweet peppers, broccoli, artichokes, extra cheese - \$1 ea

+ bacon, pepperoni, sausage, grilled chicken, bbq chicken,
anchovies, spinach, asparagus, avocado, feta - \$2 ea