



Appetizers

Grilled Pizza Andrea 17

8" Char Grilled Crust topped with Smoked Tomato Sauce, Sweet Italian Sausage, Artichoke Hearts, Sundried Tomatoes, Basil, Mozzarella, Provolone

Margarita Pizza 17 (V)

8" Char Grilled Crust topped with Sliced Tomatoes, Fontina Cheese, Gouda Cheese, Parmesan Cheese, Feta Cheese, Basil and Infused Garlic Oil

Melon Mozzarella Prosciutto 12 (GF)

Fresh Melon, Fresh Mozzarella, Shaved Prosciutto, Fresh Basil and Citrus Balsamic Glaze

Crab Dip 20

Crab Meat Baked with Cream Cheese, Cheddar Cheese and Old Bay Seasoning, served with Fried Saltine Crisps

Salads & Bowls

Caesar Salad 12 (add chicken 7)

Chopped Romaine with Shaved Parmesan Cheese, Croutons, and Caesar Dressing

Blackberry Grilled Chicken Salad 25 (GF if omit fried goat cheese)

Grilled Chicken Breast Served over Mixed Greens with Blackberries, Avocado, Red Onion, Fried Goat Cheese and Blackberry Balsamic Vinaigrette

Grilled Steak Salad 29 (GF)

6 oz Shoulder Tenderloin with Mixed Greens, Tomato, Roasted Corn, Black Beans, Feta Cheese, Cilantro and Chili Lime Vinaigrette

Blackened Chicken Avocado Power Bowl 21 (GF)

Chicken Breast coated with Cajun Spice then Blackened on a white-hot iron Served with Red Cabbage, Broccoli, Bell Pepper, Chickpeas, Avocado, Arugula and Avocado Yogurt Cream

Summer Roll Shrimp Noodle Bowl chilled 26 (GF)

Garlic Shrimp with Cucumbers, Carrots, Bean Sprouts, Sugar Snap Peas, Green Onion, Bouquet of Fresh Mint-Basil-Cilantro and a Sweet Chili Teriyaki Sauce

Sides

Serves Two

Penne Ala Vodka 7 (V/GF pasta available upon request)

Al dente Pasta with Creamy Tomato Vodka Sauce, Parmesan Cheese and Fresh Parsley

Vegetable Du-Jour 5 (V)

Chef's Choice of Seasonal Fresh Vegetables

Roasted Potatoes 6 (GF/V)

Oven Roasted Marble Tri-colored Potatoes

WE ARE CASHLESS- WE ACCEPT ALL MAJOR CREDIT CARDS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Entrees

Served with Side Salad

N.Y. Strip Steak Sizzler 44 (GF)

12oz Steak Grilled to Order with Peppers, Onions, Mushrooms and Maître D Hotel Butter

Chamoy Glazed Pork Tenderloin 30 (GF)

Braised Pork Tenderloin Basted with Chamoy Sauce; a Flavorful Sauce Made of Dried Apricots, Dried Prunes, Dried Red Chilies, Lime Juice and Salt, then Topped with Mango Salsa

Quinoa Crusted Salmon w/ Spicy Orange Miso 29 (GF)

Salmon Fillet with a Quinoa Crust, Spicy Orange Miso Sauce, Cucumber Garnish

Vegan Tempeh Stir Fry 24 (GF/VG)

Tempeh, Broccoli, Carrots, Green Onion Stir Fried with Sweet Chili Teriyaki Sauce over Rice Noodles

Stuffed Shrimp Michelle 32 (GF)

Crab Stuffed Shrimp in Herb Butter on a Bed of Rice Noodles

Desserts

Avalanche Chocolate Cake 12

Layers of Chocolate Decadence Topped with Chocolate Mousse and Chocolate Butter Cake. Finished with a Rich, Silky Chocolate Ganache.

Salted Butter Pecan Ice Cream Sundae 14 (GF)

Vanilla Ice Cream covered in Chopped pralines, and Toasted Salted, Buttery Pecans Floating on a Pool of Caramel, Topped with Chocolate Fudge, Whipped Cream, a Mint Sprig and a Cherry.

Cheesecake with Strawberry Compote 12

Traditional Cheesecake Topped with Strawberry Compote and Whipped Cream

Chocolate Mousse 8 (GF)

Creamy, Airy Chocolate Mousse with Whipped Cream and Chocolate Shavings

Kids Menu

Served with Fries or Fruit Cup

Grilled Cheese 11 (V)

Hot Dog 11

Cheeseburger 11

Chicken Tenders 11

PB&J Sushi 11 (VG)

Thin White Bread, Spread with Peanut Butter & Jelly and Rolled Up “Sushi” Style

V= Vegetarian | VG = Vegan | GF = Gluten Free

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