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Thanks for understanding.

APPETIZERS

Crab Cakes

10.99

Antipasto board

13.50

Served with a Cajun remoulade on spring mix bed.

Hot Crab dip

13.50

Served with artisan toasted garlic bread.

Fried Calamari

11.50

Lightly battered calamari deep-fried and served on spring mix bed with garlic aioli dipping sauce.

Spinach and Artichoke Dip

9.99

A creamy blend of cheeses, spinach and artichoke served with homemade tortilla chips and fresh pretzel roll pieces.

Panko crusted brie

11.75

Pan fried slightly breaded brie served with cranberry sauce and crackers.

Hummus, Prosciutto, gorgonzola, artichoke

hearts and olives served with artisan toasted garlic bread.

Cheese Board

13.50

A selection of creamy brie, gorgonzola, goat cheese, fruits and nuts. Served with artisan toasted garlic bread.

Meat Platter

13.50

Prosciutto, soppressata, capicola and olives served with artisan toasted garlic bread.

Hummus Sampler

11.25

Cilantro- jalapeno hummus and roasted red bell pepper hummus served with warm pita and veggie sticks.

FRESH GARDEN SALADS

All salads are served with artisan toasted garlic bread

Add: chicken \$2, bacon \$2, shrimp \$5

Caesar

8.25

Cobb

13.50

Romaine lettuce, shaved parmesan, croutons and Caesar dressing.

Chef's salad

9.75

Spring mix, cherry tomatoes, cucumber, red onion, avocado, smoked chicken and sunflower seeds served with blue cheese dressing. Gf

Greek

9.75

Spring mix, tomatoes, cucumber, red onion, olives and feta cheese. Served with Greek vinaigrette. Gf

Soup of the day bowl 6/ Cup 4.50 Fresh made from scratch. Served with garlic artisan toasted bread

Spring mix, blue cheese, eggs, grilled chicken, red onions, avocado, bacon and tomatoes served with your choice of dressing. Gf

Grilled Salmon with lemon-dill sauce 13.50

Spring mix, grilled salmon, cherry tomatoes, onion, olives and homemade lemon-dill sauce. Gf

Shrimp salad

13.50

Spring mix, avocado, tomatoes, onion, cilantro, grilled shrimp, in house made Baja sauce.

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SIGNATURE SANDWICHES

Served with house salad or hand cut fries. All sandwiches can be served protein style or wrap.

Southwest Chicken

13.50

Italian cold cuts sandwich

11.50

Grilled chicken, bacon, pepper jack cheese and green chili on toasted ciabatta with chipotle mayo.

Turkey con chilli

11.99

BLT 10.25

Bacon, lettuce and tomato with mayo on your choice of sourdough, white, wheat or multigrain. Add grilled salmon \$5

All natural turkey breast, bacon, green chili, chipotle mayo and pepper jack cheese on butter croissant.

Capicola, Soppressata, Prosciutto, homemade

pesto and lettuce. Served on ciabatta.

Pesto Chicken

11.50 Club

11.99

Grilled chicken topped with sautéed mushrooms, onions and provolone served on ciabatta with in house made pesto. Add bacon \$2

Turkey, avocado, tomatoes, bacon, mayo on your choice of sourdough, white, wheat or multigrain. Add cheese \$1.5

Melted portabella

11.50 Ruben

10.99

Portabella mushroom, avocado, provolone, cucumber, lettuce leaf. Served on multigrain.

Corn beef, sauerkraut and melted Provolone served on marbled rye.

Grilled Cheese

8.25

Chicken artichoke

11.50

Your choice of cheese (pepper jack, cheddar, Swiss, provolone, American, mozzarella) melted on buttered sourdough, white, wheat or multigrain. Add avocado \$1, bacon \$2

Grilled chicken, artichoke hearts, provolone and in house made pesto. Served on ciabatta.

KID'S MENU

7.50

Grilled cheese served with fries or small house salad.

Chicken strips served with fries or small house salad.

Pizza home made thin crispy crust topped with marinara sauce, mozzarella and pepperoni.

Kid's menu is available for kids 10 and under and includes a beverage.

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SIGNATURE BURGERS* 12.50

Half pound Angus beef served in a bun or protein style with lettuce, tomato, onion and pickle. Your choice of hand cut fries or salad.

Egg cheeseburger*

Blue cheese burger*

With cheese and fried egg.

With blue cheese and sauté mushroom.

Pastrami cheeseburger*

Chef's burger*

With cheese and pastrami.

With avocado, provolone and sauté mushrooms.

Southwest burger*

Cheeseburger*

With Green chili, bacon and pepper jack cheese, Served with chipotle mayo.

Your choice of cheese from provolone, cheddar, pepper jack, swiss.

FRESH FROM THE GRILL

Tri-tip Skewers

Ahi tuna steak

13.95

Grilled tri-tip skewers served with your choice of side. Add pita \$1.25

8 oz Ahi tuna steak mustard-soy marinated and seared. served with your choice of side.

Chicken Skewers

9.99

Grilled Salmon

13.50

Lemon-curry marinade chicken grilled and served with your choice of side. Gf

8 oz grilled salmon served with wild rice and basmati pilaf. Add shrimp \$5 Gf

Lamb Skewers

13.50

13.50

Grilled-herb-marinated lamb served with your choice of side. Gf

SIDES:

wild rice and basmati pilaf Gf fresh seasonal grilled veggies Gf sautéed mushrooms Gf

house salad

hand cut fries

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DESSERTS

Ice cream	3.5 0
Fresh fruit cup	3.5 0
Dessert of the day	6.50

BEVERAGES

Iced Tea (fresh brewed and unsweetened)	2.5 0	Coffee	2.5 0
Coke, Diet Coke, Sprite, Dr. Pepper, Lem	onade	Espresso	2.5 0
	2.5 0	Latte macchiato	3.50
Mexican coke / Fanta orange	3	Cappuccino	3.50
San Pellegrino sparkling	3		
Natural lemonade	3		
Aqua Panna	3		
Italian soda	3.50		