Please check with you server Prior to ordering, if you have time constraints.

Thanks for understanding.

### **APPETIZERS**

Crab Cakes 12.99 Cheese Board 14.50

Served with Baja sauce on spring mix bed.

Hot Crab dip 14.50

Served with toasted artisan garlic bread.

Fried Calamari 11.50

Meat Platter

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

Spinach and Artichoke Dip 10.99

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

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

14.50

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

Hummus Sampler 11.25

Roasted red bell pepper hummus and kalamata tepanade hummus served with warm pita and veggie sticks.

#### FRESH GARDEN SALADS

All salads are served with toasted artisan garlic bread

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

sauce.

Caesar 8.25 Shrimp salad 13.50

Romaine lettuce, shaved parmesan, croutons and Caesar dressing.

Chef's salad 12.75

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

Greek 10.75

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

Grilled Salmon 13.50

Spring mix, grilled salmon, cherry tomatoes, onion, olives and Baja sauce. Gf

Seared Ahi tuna and Kale salad\* 13.50

cilantro, grilled shrimp, in house made Baja

Spring mix, avocado, tomatoes, onion,

Rainbow kale salad tossed in balsamic vinaigrette and topped with seared Ahi tuna steak.

Caprese salad 8.25

Mozarella boconcini and cherry tomatoes on spring mix bed drizzled with olive oil and truffle balsamic vinaigrette.

Cobb 15.50

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

<sup>\*</sup>Consumption of undercooked meats, eggs or seafood may increase your risk of food borne illness. Hamburgers are cooked to order. Gf- Gluten free items

Please check with you server Prior to ordering, if you have time constraints.

Thanks for understanding.

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

### SIGNATURE SANDWICHES

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

#### Southwest Chicken

13.50

#### Ruben

10.99

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

BLT 10.25

Bacon, lettuce and tomato with mayo on your choice of sourdough, white, wheat or multigrain.

#### Pesto Chicken

12.50

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

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

### Grilled Cheese

8.25

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

#### BBQ sandwich

12.50

Your choice of pulled pork or brisket served in artisan ciabatta.

#### Cubano

13.50

Pulled pork, ham, provolone, pickles, mustard served in artisan 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.

<sup>\*</sup>Consumption of undercooked meats, eggs or seafood may increase your risk of food borne illness. Hamburgers are cooked to order. Gf- Gluten free items

Please check with you server Prior to ordering, if you have time constraints.

Thanks for understanding.

# SIGNATURE BURGERS\* 13.75

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\*

With cheese and fried egg.

# Southwest burger\*

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

### Lamb burger

8 oz lamb patty, tzatziki, lettuce, tomato.

# Blue cheese burger\*

With blue cheese and sauté mushroom.

# Chef's burger\*

With avocado, provolone and sauté mushrooms.

### Salmon burger

8 oz center cut salmon, onion, lettuce, Baja sauce served in multigrain.

8 oz Ahi tuna steak sesame-soy marinated and

8 oz grilled salmon served with wild rice and

seared. served with your choice of side.

#### FRESH FROM THE GRILL

Tri-tip Skewers

13.50

Ahi tuna steak\*

13.95

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

Chicken Skewers

11.99

Grilled Salmon

basmati pilaf.

13.50

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

Lamb Skewers 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

<sup>\*</sup>Consumption of undercooked meats, eggs or seafood may increase your risk of food borne illness. Hamburgers are cooked to order. Gf- Gluten free items

Please check with you server Prior to ordering, if you have time constraints.

Thanks for understanding.

### DESSERTS

Ice cream	3.50
Fresh fruit cup	<b>3.5</b> 0
Dessert of the day	6.50

# **BEVERAGES**

Iced Tea (fresh brewed and unsweetened)	<b>2.5</b> 0	Coffee	<b>2.5</b> 0
Coke, Diet Coke, Sprite, Dr. Pepper, Le	monade		
	<b>2.5</b> 0		
Mexican coke / Fanta orange	3		
San Pellegrino sparkling	3		
Natural lemonade	3		
Aqua Panna	3		
Italian soda	<b>3.5</b> 0		