

Beginnings

- SOUP DU JOUR**.....5
Our Freshly Prepared Daily Specialty
- ONION GRATINEE**.....6
Our Savory Caramelized Onion Soup Topped w/ House Toasts and Melted Gruyere Cheese
- SIDE SALAD**.....5
Your Choice of a Classic Caesar or Garden Green Salad, a Perfect Accompaniment Size with Your Choice of Dressing
- FRY BOAT**.....5
Your Choice of Classic or Cajun Seasoned House French Fries or Sweet Potato Fries
- BUFFALO FINGERS**9
Pointed Right Atcha'... Jumbo Chicken Tenders, House Made Tangy Hot Sauce, Bleu Cheese & Cool Crisp Celery...Perfection
- SHANGHAI WINGS**.....9
The Classic New York Favorites' Inter-Continental Cousin Jumbo Chicken Wings, Sweet & Spicy Teriyaki Chili Glaze & Sesame Seeds...Crisp Fruit Spears
- GRILLED GREEK PIZZA WEDGES**.....8
Pita Wedges Grilled with Garlic, Olive Oil, Feta Cheese and Roma Tomatoes. Served w/ Tzatziki Sauce
- SHRIMP SHAO MAI**.....8
Basket of Crisp Fried Shrimp and Vegetable Dumplings with a Ginger Chili Dipping Sauce

Chill Plates

- SALADS** *Entree Size Salads Served with Panini Garlic Toasts in our Herb Salted Tortilla Bowl*
- CAESAR SALAD**8
ADD GRILLED CHICKEN, SALMON, OR SHRIMP FOR.....4
Chopped Crisp Romaine, Tossed with Seasoned Croutons, Shredded Parmesan Cheese and our Zesty Caesar Dressing. Garnished with Anchovies and Shaved Red Onion.
- MEDITERRANEAN SALAD**9
ADD GRILLED CHICKEN, SALMON, OR SHRIMP FOR.....4
Baby Spinach Topped w/ Crumbled Feta, Roast Tomatoes, Grilled Artichoke Hearts & Our Pomegranate Vinaigrette
- BLACKENED SALMON, SPINACH & CITRUS SALAD**13
Spicy Cajun Blackened Salmon atop a Tangy Salad of Spinach, Citrus Segments & Crumbled Goat Cheese in a light Lemon Vinaigrette
- SANDWICHES** *All Sandwiches are served with Your Choice of Cajun, Sweet Potato, or Regular Fries*
- GRILLED PORTABELLA GORGONZOLA WRAP**11
Spinach Tortilla Wrap Stuffed with Seasoned Grilled Portabella Mushroom, Spring Mix, Gorgonzola, Roasted Red Pepper, and Spinach and Walnut Pesto
- ANCHO STEAK SANDWICH**.....13
Grilled Ancho Spice Rubbed Skirt Steak with Garlic Aioli, Caramelized Red Onion, Roasted Tomato, Baby Spinach on a Soft Ciabatta
- GOBLER WRAP**.....11
Sliced Smoked Turkey, Savory Stuffing & Cranberry Mayo Stuffed Herb Wrap

Seasonal menu changes frequently

To expedite service, please make sure to inform your server of any coupons or special payment requests you might require.

18% Gratuity automatically included for parties of 6 or more

Warm Plates

All Sandwiches are served with Your Choice of Cajun, Sweet Potato, or Regular Fries

CLASSIC BURGER OR GARDEN BURGER 12

½ Pound of Prime Juicy Sirloin, Cooked Your Way, or a Grilled Gardenburger with or without Your Choice of American, Swiss, Aged Cheddar, Monterey Jack, Blue, or Feta Cheese

ADD ONE DOLLAR FOR EACH ADDITIONAL TOPPING

Crisp Bacon, Mushrooms, Roasted Red Peppers, Fontina or Sautéed Onions

LOADED REUBEN SKINS 11

Piled Potato Skins Smothered with Shaved Corned Beef, Sauerkraut, & Thousand Island, Topped w/ Melted Swiss & Spicy Brown Mustard

HONEY CHIPOTLE BBQ PULLED PORK SANDWICH 11

Simmered Pulled Pork with our Honey Chipotle BBQ Sauce Piled on a Bulky Kaiser Roll, w/ Coleslaw on the side

PANINI PROVENCAL 11

Sliced Artichoke Hearts, Roasted Red Tomatoes, Brie, Baby Spinach and Garlic Aioli Grilled on Savory Kalamata Olive Bread

INDIVIDUAL THREE CHEESE PIZZA 8

ADD ONE DOLLAR FOR EACH ADDITIONAL TOPPING

Mushrooms, Onions, Roasted Red Peppers, Pineapple, Spinach, Pepperoni, Bacon or Grilled Chicken

FLYING CUBAN PANINI 11

Panini Grilled Ciabatta Filled with Layered Grilled Chicken, Mesquite Smoked Turkey, Bread & Butter Pickles, Jarlesberg & Yellow Mustard

GYRO / DELPHIA 12

Griddled Pita Stuffed with Seasoned Shaved Beef, Sautéed Peppers & Onions & Melted Provolone Cheese

LOUISIANA FISH & CHIPS 12

Biscuit Battered Catfish with Cajun Fries and Spicy Remoulade

GRILLED CORNED BEEF & FONTINA SANDWICH 12

Our House Corned Beef on Marble Rye, with Dijon Mustard, Sautéed Onions and Melted Fontina Cheese

Dessert

CARROT CAKE with Toasted Coconut & Cream Cheese Icing 6

Warm BREAD PUDDING w/ Honey Apple Compote & Maple Walnut Ice Cream 6

NEW YORK CHEESECAKE with Strawberry Sauce 6

Warm CHOCOLATE CAKE w/ Vanilla Bean Ice Cream & Caramel Drizzle 6

STARTERS

PETIT MEDITERRANEAN SALAD 6
 Baby Spinach Topped with Feta, Roast Tomatoes, Artichoke Hearts & Our Pomegranate Vinaigrette

SALAD OF PICKLED BABY CHIOGGA BEETS..... 6
 Lavender Chevre, Honey Verbena Vinaigrette

ARTICHOKE POMEGRANATE BRUSCHETTA 8
 Grilled Olive Bread Bruschetta Topped with Chopped Grilled Artichoke Hearts Tossed in Pomegranate Vinaigrette with Shaved Parmesan Cheese

PAN SEARED SEA SCALLOPS.... 10
 Citrus, Kalamata, and Fennel Salad with a Basil Oil Drizzle

GRILLED CLAMS..... 12
 Smoked Chili Mojo and Bacon

ENTREES

NEW YORK STRIP STEAK..... 29
 Grilled Herb Salt Seasoned Center Cut Choice Strip Steak, Seasonal Vegetables, & Mashed Yukon Potatoes

CORNISH ROTISSERIE 23
 Whole Rotisserie Style Seasoned Cornish Game Hen Veggie & Cheddar Loaded Potato Skins

From The Tap

Guinness Stout	Samuel Adams
Smithwick's	Blue Moon
Bass Ale	Magic Hat no9
Yuengling	Budweiser
	Coors Light

SEAFOOD PASTA
PRIMAVERA..... 25

Fresh Tagitelle Pasta Tossed with Wilted Lettuce, Spring Vegetables, Shrimp, Scallop and Clams in Lemon Garlic Butter

STEAK OR SALMON FRITES..... 24
 Grilled Bajou Spiced Choice Skirt Steak or Blackened Salmon Filet, Caramelized Onion & Mushroom Ragout, Cajun Seasoned Pommes Frites

DUO OF ROASTED RED PEPPER WITH CHEESE TAMALES AND GRILLED DUCK BREAST 28
 Sweet Cherry & Ancho Vegetable Relish

HOME STYLE VEGETABLE LASAGNA 18
 Free Form Lasagna of Sautéed Spinach & Mushroom, Grilled Artichoke, Roast Tomato and Roast Broccoli Nestled in Layers of Fresh Spinach Pasta, Sauce Pomodoro, and Parmesan Cream Sauce

MERGUEZ SAUSAGE SHEPHERD'S PIE..... 20
 Seasoned Ground Beef, Merguez Sausage, and Baked Bean Vegetable Casserole Topped w/ Garlic Mashed Potatoes & Aged Cheddar Cheese

CRISPY SKATE WING 25
 Porcini and Stuffing Strata, Sautéed Baby Red Dandelion Greens, Buerre Noisette

BOTTLED SELECTIONS

Stella Artois	Budweiser
Heineken	Bud Light
Heineken Light	Coors Light
Corona	Amstel Light
Labbatt Blue	Miller Light
Micholob Ultra	