



Appetizers

Roasted Strawberry and Burrata Bruschetta - 11.00
Crisp French bread crostini topped with roasted strawberry and basil bruschetta and burrata cheese finished with an aged balsamic and a touch of black pepper

Pan Seared Crab Cake Bites - 14.00
Maryland style lump crab cakes with calypso and smoked red pepper harissa sauces

Crisp Pistachio Crusted Goat Cheese Bites - 13.00
Creamy goat cheese filled with cranberry, mint and orange zest coated with a pistachio crust and fried served with a roasted peach chutney

Manchurian Style Cauliflower - 12.00
Crisp fried cauliflower florets tossed in a mildly spicy garlic chili sauce

Chili Lime Crisp Calamari- 14.00
Thin slices of calamari dusted and fried and finished with a chili lime sauce, crisp lime pieces and serrano peppers

Homestyle Chicken Noodle Soup - Cup 5.00 Bowl 7.00
Tender chicken and hearty noodles in a homestyle chicken broth with vegetables

Three Cheese French Onion Soup - Cup 5.00 Bowl 7.00
Sweet caramelized Vidalia onions with a touch of sherry wine in beef bouillon topped with crisp bread and Provolone, Swiss and Parmesan cheeses

Tomato Gorgonzola Bisque- Cup 5.00 Bowl 7.00
Creamy tomato soup finished with gorgonzola cheese and crisp prosciutto ham

½ Sandwich of the Day and a Cup of Soup 12.00

½ Classic Turkey, Bacon and Ham Club and a Cup of Soup 12.00

½ Caesar and a Cup of Soup 12.00

Classic Caesar - 11.00
Crisp Romaine with Chef's in house made Caesar dressing and herb scented croutons

Strawberry Feta Salad - 12.00
Crisp romaine lettuce and arugula tossed in a strawberry balsamic vinaigrette topped with fresh strawberries, feta cheese, red onions, hardboiled egg, avocado, cucumber and crisp prosciutto bits drizzled with aged balsamic

Crisp Coconut Fried Shrimp Salad - 14.00
Tender greens layered with zesty pineapple salsa, mandarin orange segments and finished with a spiced mango vinaigrette topped with four coconut crusted shrimp

Grilled Salmon Greek Salad - 14.00
Grilled marinated salmon, flaked over a bed of greens layered with Roma tomatoes, Greek olives, red onions, yellow bell peppers, cucumbers, pepperoncini's and feta cheese with a zesty Greek dressing

Southwest Chicken Cobb Salad - 12.00
Tender greens topped with tomato, bacon, red onion, corn, avocado, black beans, hardboiled egg, and red pepper with a chipotle vinaigrette and crisp fried tortilla strips

Grilled Steak and Potato Salad - 14.00
Grilled sliced sirloin over a bed of romaine and arugula with shaved brussels sprouts, red onions, sliced radish, diced tomato and a warm bacon dressing finished with crisp fried gaufrette potatoes

Soups

Salads

Upgrade Your Salad

Add Chicken 4.00, Salmon 6.00, Grilled Shrimp 7.00 or Beef Sirloin 7.00
Choose Warm Bacon Dressing for any salad for just \$2.00

All Sandwiches and Burgers Served with Choice of
Potato Salad, Fruit Cup, Creamy Cole Slaw, Garlic Parmesan Fries or Side Salad

The Cheesy - 10.00

Layers of American and Provolone with fresh cheese curds
on crisp, buttery, grilled white bread

Broccoli Cheese and Chicken Grilled Cheese - 11.00

Tender sliced chicken breast smothered with a rich blend
of broccoli and cheese on sourdough bread

Bacon, Brie and Raspberry - 12.00

Crisp applewood smoked bacon, tender pears and creamy brie cheese with
raspberry preserves on sourdough bread

Turkey and Granny Smith Apple- 12.00

Thinly sliced oven roasted turkey with Granny Smith apples,
cranberry compote and Havarti cheese on wheat bread

Creamy Spinach & Artichoke- 11.00

A creamy blend of spinach, artichokes, Fontina & Gruyere cheeses
on sourdough bread

Cheddar and Provolone Style Vegan Cheeses Available

Grilled Salmon BLT- 13.00

Tender grilled salmon glazed with a zesty bourbon sauce layered
with applewood smoked bacon, fresh tomatoes, crisp lettuce
and a whole grain honey mustard on a pretzel batard

Toasted Deluxe Club - 11.00

Layers of oven roasted turkey, ham, crisp bacon, aged Cheddar, Swiss cheese on
toasted sourdough bread with lettuce, tomato and mayonnaise

Philly Style Cheese Steak - 14.00

A cheesy blend of thinly shaved steak cooked with caramelized onion and green
pepper topped with Provolone cheese on a hoagie roll

Corned Beef Rueben - 13.00

Tender slow cooked corned beef with house made sauerkraut, Swiss cheese and
thousand island dressing served on marbled rye

Blackened Mahi Mahi- 13.00

Louisiana blackened Mahi Mahi topped with Pepper Jack cheese, grilled
pineapple, Pico de Gallo and chili cilantro lime aoli on a brioche bun

Sweet Chili Garlic Fried Chicken - 12.00

Crisp fried chicken coated in a sweet and spicy chili garlic sauce on a brioche roll
with apricot bacon jam, lettuce, tomato slices and sliced cornichons

All Burgers Served with Choice of Brioche, Pretzel or Wheat Bun.

Turkey and "The Impossible Burger" substitutes available.

Cheddar and Provolone Style Vegan Cheese Available

Half Pound Cheese Burger \$11.00

Grilled to perfection with lettuce, tomato, onion and choice of cheese
Add bacon \$1.00

The French Onion Swiss Melt \$12.00

Topped with Sweet caramelized Vidalia Onions, sautéed mushrooms
and Swiss cheese.

Kicked Up Burger \$13.00

Blackened burger with jalapeno bacon, pepper jack cheese and pico de gallo and
finished with a roasted poblano aioli

Smoked Onion Bacon Burger \$13.00

Grilled to perfection with smoked onions, applewood smoked bacon and aged
Cheddar finished with a smoky BBQ sauce

Grilled Cheese

Sandwiches

Burgers