

**Pan Seared Crab Cake Bites - 15.00**  
Maryland style lump crab cakes with Calypso sauce

**Spiced Duck Won Tons - 14.00**  
Tender duck confit infused with a hint of kumquat and finished with teriyaki ginger glaze



**Sweet Corn and Crab Empanadas- 16.00**  
Served with a zesty salsa and corn & black bean relish



**Manchurian Style Cauliflower - 13.00**  
Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

**Broccoli Cheese**  
Cup 5.00 Bowl 7.00

**Three Cheese French Onion Soup**  
Cup 5.00 Bowl 7.00

**Chef's Soup of the Day**  
Cup 5.00 Bowl 7.00



**Classic Caesar - 11.00**  
Crisp Romaine, herb scented croutons, parmesan cheese tossed in Chef's Caesar dressing

**Roasted Beet and Goat Cheese Salad - 12.00**  
Tender greens, roasted beets, crumbled goat cheese, pickled red onion, tomatoes and candied walnuts tossed white balsamic vinaigrette

**Grilled Chicken Harvest Salad - 14.00**

Grilled chicken breast tossed with tender greens, poached pears, sun dried cranberries, celery, red onion, carrot curls and toasted pecans finished with lemon maple dressing.



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

**All Sandwiches and Burgers Served with your choice of Potato Salad, Side Salad or Garlic Parmesan Fries**

**Grilled Salmon BLT- 14.00**

Grilled salmon finished with honey garlic glaze, layered with applewood smoked bacon, fresh tomatoes, crisp lettuce and whole grain honey mustard on a pretzel bun

**Hand Carved Reuben - 14.00**  
Hand carved tender Corned Beef, with red cabbage sauerkraut, Swiss cheese and thousand island dressing grilled in buttered marble rye bread



**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

**Creamy Spinach & Artichoke- 12.00**

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

**Turkey and Granny Smith Apple- 13.00**

Thinly sliced turkey, Granny Smith apples, arugula cranberry compote, and Havarti cheese on wheat bread

**All Burgers Served with Choice of Brioche, Pretzel, Wheat or Gluten Free buns. Turkey and "The Beyond Burger" substitutes available. Cheddar and Provolone Style Vegan Cheese Available**

**Cheddar Bacon Burger 13.00**

Grilled burger with topped with applewood smoked bacon, aged cheddar and white cheddar sauce



**Onion Stack Burger 13.00**

Half pound burger grilled to perfection topped with horseradish cream, Provolone cheese and Shiner Bock onion rings

**Maryland Style Crab Burger 16.00**

Tender Maryland style crab patty, pan seared, topped with shredded lettuce, red onion, and tomatoes. Finished with lemon bay aioli

**Grilled 8 Oz Filet of Beef 45.00**

Smoked gouda au gratin potatoes, asparagus, and truffle red wine reduction

**Honey Garlic Glazed Grilled Salmon - 29.00**

Sauteed broccolini and shallot scented Jasmine rice

**Gnocchi Florentine - 20.00**

Creamy blend of potato gnocchi, mushrooms, spinach, and roasted tomatoes with goat cheese

**Bacon Wrapped Pan Seared Jumbo Sea Scallops - 32.00**

Roasted tomato risotto and a white wine leek cream

**Tender Braised Volcano Pork Shank - 24.00**

Delicious blend of sweet and spice braised pork shank atop Yukon gold mashed potatoes, sauteed brussels sprouts and finished with pan sauce

**Pan Seared Chicken Breast Chasseur - 22.00**

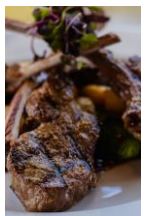
Tender pan seared airline chicken breast atop Yukon gold mashed potatoes smothered in rich mushroom, pearl onion and tomato filed sauce

**Garlic Butter Grilled New York Strip Steak - 44.00**

Grilled New York strip steak finished with rich garlic butter served with Yukon gold mashed potatoes, sauteed brussels sprouts and brandy peppercorn sauce.

**Rosemary Garlic Grilled Lamb Chops - 38.00**

Four tender Grilled lamb chops with Yukon gold mashed potatoes sautéed broccolini and red currant sauce



**Buttery Yukon Gold Mashed Potatoes Pancetta and Sweet Pea Gnocchi Buttered Asparagus Bacon and Shallot Mini Green Beans**



**Key lime Pie**

**Chef's Chocolate Cake of the Day**  
**Caramel Dutch Apple Pie Cheesecake**  
**Bourbon Chocolate Chip Bread Pudding**



**Carryout and Curbside Pick-Up**  
217-670-1363