

**Pan Seared Crab Cake Bites - 18.00**

Maryland style lump crab cakes with spiced bay Dijon aioli

**Warm Cheese Trio - 15.00**

Almond crusted lemon cranberry goat cheese, warm brie encrusted in puff pastry with an Autumn apple compote and warm pesto marinated mozzarella with spiced tomato jam on a garlic herb crisp

**Chili Lime Crisp Calamari - 17.00**

Thin slices of calamari dusted in seasoned cornmeal, fried then finished with chili lime sauce, crisp lime pieces and serrano peppers



**Manchurian Style Cauliflower - 14.00**

Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

**Spiced Steak Empanadas - 16.00**

Tender marinated skirt steak with onions, peppers, tomatillo and queso fresco in masa pockets with spiced salsa coulis and cilantro lime crema

**Chicken Corn Soup**

With andouille sausage and cilantro  
Cup 6.00 Bowl 8.00

**Three Cheese French Onion Soup**

Cup 6.00 Bowl 8.00



**Chef's Soup of the Day**

Cup 6.00 Bowl 8.00

**Soup and Salad Combo - 16.00**

Choose a bowl of Chef's soup and pair it with a generous garden salad or side Caesar

**Classic Caesar - 13.00**

Crisp romaine lettuce, herb baked croutons, parmesan cheese tossed in Chef's Caesar dressing

**Add Grilled Tofu -7 Chicken -7 Salmon -9 Shrimp -14**

**Crisp Brussels Sprouts and Roasted Apple Salad - 15.00**

With greens and kale tossed in honey mustard dressing topped with fresh red onion, cucumber, tomato, crumbled goat cheese, toasted walnuts and pepitas

**Lemon Maple Glazed Salmon BLT Salad - 17.00**

Glazed grilled salmon atop balsamic dressed greens with Roma tomatoes, bacon, avocado and pickled red onions



**Lemon Pepper Shrimp Greek Salad - 17.00**

Grilled marinated shrimp, over Greek dressed greens with Roma tomatoes, hearts of palm Greek olives, red onions, artichoke hearts, and feta cheese, drizzled with tzatziki cream

**Marinated Steak Salad - 18.00**

Grilled marinated skirt steak over fresh greens tossed in tomatillo vinaigrette with onion, pepper, corn, tomato and queso fresco finished with cilantro lime crema

**Grilled Chicken Spinach Salad - 17.00**

Grilled chicken breast atop fresh spinach with roasted apples, cranberries, celery, hardboiled eggs, and goat cheese. Served with our warm bacon dressing

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

**Half Pound Cheeseburger -16.00**

Grilled to perfection with lettuce, tomato, pickle and onion with your choice of cheese and bun  
Add bacon 2.00

**Deluxe Truffle Burger -18.00**

Grilled half pound burger layered with white truffle balsamic mushrooms, caramelized onions, arugula and Havarti cheese, topped with a rich truffle herb Aioli

**Midwest Stack Burger - 17.00**

BBQ spiced burger grilled to perfection topped smoked pulled pork, zesty BBQ sauce, cheddar cheese, sliced jalapenos, and crisp fried onion strings

**Maryland Style Crab Burger -18.00**

Tender Maryland style crab patty pan seared and topped with shredded lettuce, red onion, tomatoes and finished with lemon dill bay aioli on a buttery brioche bun

Burgers Served with Choice of Brioche, Pretzel, Wheat or Gluten Free buns. Turkey and "The Impossible Burger" substitutes available. Cheddar and Provolone Vegan Cheeses Available

**Grilled Lemon Maple Salmon BLT- 17.00**

Grilled salmon filet with a zesty lemon maple glaze layered with applewood smoked bacon, fresh tomatoes, crisp lettuce and whole grain honey mustard on a pretzel bun

**The "Cuban" - 16.00**

Slow cooked mojo marinated pork, layered with smoked ham, Swiss cheese, pickles and yellow mustard on crisp Cuban bread

**Blackened Chicken Sandwich - 15.00**

Blackened chicken breast with lettuce, onion, tomato, pepperjack cheese and Pico de Gallo with cilantro lime crema on brioche bun

**Classic Hand Carved Reuben - 16.00**

Hand carved tender corned beef, with sauerkraut, Swiss cheese and thousand island dressing grilled on buttered marble rye bread



**Marinated Skirt Steak Tacos - 16.00**

Skirt steak with lettuce, onion, Pico de Gallo and Salsa Verde on warm corn tortillas topped with fried jalapenos

**The Cheesy - 13.00**

Layers of American, provolone, fresh mozzarella, and muenster cheeses on crisp, buttery, grilled white bread



**Turkey, Sweet Potato and Cranberry - 15.00**

Thinly sliced roasted turkey breast with sweet potato, cranberry sauce, Havarti cheese and a honey sage aioli on wheatberry bread

**Fried Mozzarella BLT- 16.00**

Crisp fried mozzarella with bacon, tomato compote, arugula and roasted pepper basil aioli on sourdough bread

**Pulled Pork Grilled Cheese - 16.00**

Tender smoked pulled pork with caramelized onions, cheddar and pepperjack cheeses with fried jalapenos on sough dough bread

Shared plate fee \$5

Small Plates

Soups

Salads

Sandwiches

Grilled Cheeses