

## APPETIZERS

**CRAB CAKES** .13.

Pan fried and served with a three mustard cream sauce

**BLACKENED TUNA** .16.

Bites of Blackened tuna, pan seared and served with seaweed salad, pickled ginger, wasabi, and soy sauce

*Add .50 for wasabi pea or sesame encrusted*

**BRUSCHETTA** .12.

Fresh mozzarella, tomatoes, onions and basil, marinated in balsamic and served with croutons

**SHRIMP SCARGOT** .17.

Shrimp cooked in white wine, garlic and butter with toasted goat cheese on top, served with crostinis

**SPINACH AND ARTICHOKE DIP** .15.

Loaded with shaved parmesan cheese and served in a sourdough bread bowl

**BAKED BRIE** .18.

Brie cheese wrapped in a puff pastry, served with crostinis, apples, craisins and raspberry preserves

**GARLIC BREAD** .6.

Toasted French bread with melted garlic butter, served with marinara

*Add cheese for 2.*

# SALADS

*Our salads are available in appetizer or entrée sizes*

*Add chicken 5. Blackened Tofu 5. Marinated Portabella Mushroom 6.*

*Flank Steak 9. Shrimp 10. Mahi Mahi 10. Seared Tuna 12.*

## **XO SALAD**

**8./13.**

Mixed greens, craisins and spiced almonds, served with our house made sherry vinaigrette

## **GARDEN SALAD**

**9./14.**

Mixed greens topped with red onions, tomatoes, cucumber and shredded carrots, served with our buttermilk parmesan dressing

## **CAESAR SALAD**

**8./12.**

Classic Caesar with house made garlic croutons and shredded parmesan

## **SPICY THAI SALAD**

**10./15.**

Grilled chicken, Thai peanut noodles, crispy wontons and toasted sesame seeds, served over mixed greens, with our house made Thai dressing and sweet chili sauce

## **CHOPPED SALAD**

**15.**

Chopped mixed greens topped with diced chicken, tomatoes, onions, bell peppers and cheddar cheese, topped with sliced avocado and served with a creamy jalapeno dressing

## **CAPRESE SALAD**

**14.**

Mixed greens topped with sliced roma tomatoes, and fresh mozzarella, finished with chopped basil, balsamic reduction and extra virgin olive oil

## GRILLED FLATBREAD PIZZAS

### **CHEESE 11.**

Three cheeses and marinara sauce

### **AMERICAN PIE 12.**

Sliced pepperoni, spicy Italian sausage, marinara and mozzarella

### **PROSCIUTTO 12.**

Prosciutto, marinated tomatoes, onions, kalamata olives, pureed garlic, mozzarella and parmesan cheese

### **BBQ PULLED PORK 13.**

Slow roasted pork shoulder, maple bourbon barbeque sauce, red onions, bacon, jalapenos and mozzarella

*PLEASE INFORM YOUR SERVER IF ANY PERSON IN YOUR PARTY  
HAS A FOOD ALLERGY*

*GLUTEN FREE OPTIONS AVAILABLE*

*20% SERVICE CHARGE FOR PARTIES OF SIX OR MORE*

## ENTREES

### **BLACKENED TUNA** 29.

Blackened and pan seared Tuna, served rare over wasabi mashed potatoes, and sautéed vegetables. Finished with sweet chili sauce, pickled ginger, wakame and sesame seeds

*Add .50 for wasabi pea or sesame encrusted*

### **CRAB TOPPED MAHI** 29.

Pan seared Mahi topped with crab meat, panko bread crumbs and parmesan cheese. Served over creamy risotto and sautéed vegetables, finished with our house made hollandaise sauce

### **SHRIMP OR TOFU LINGUINI** 29./25.

Blackened or grilled, over linguini, served with garlic bread

Choose one of our house made sauces: garlic and white wine, or parmesan cream

### **LASAGNA** 26.

Layers of ground beef, spicy Italian sausage, pepperoni, spinach, ricotta cheese and marinara, topped with mozzarella, served with toasted garlic bread

### **BACON WRAPPED AND STUFFED CHICKEN BREAST** 25.

Spicy herb cream cheese stuffed chicken breast, wrapped in bacon and topped with a spicy brie cream sauce. Served with roasted garlic mashed potatoes and sautéed vegetables

### **NEW YORK STRIP** 31.

Grilled and served over bleu cheese mashed potatoes and grilled asparagus, finished with a port mushroom reduction

### **LAMB CHOPS** 29.

Char grilled and served with feta mashed potatoes and grilled asparagus, finished with a sweet balsamic reduction