

APPETIZERS

Bacon Wrapped Pickles crispy apple wood smoked bacon wrapped dill pickled spears served with chipotle aioli	9.50	Jumbo Chicken Wings choice of buffalo or smoked-triple dry rubbed	11.50
Pistachio Crusted Herbed Goat Cheese with pear syrup and vegetables	11.50	The Wurst Plate a selection of grilled artisan sausages	11.50
Bleu Cheese & Bacon Chips house made chips smothered in apple wood smoked bacon and creamy bleu cheese sauce	8.50	Mediterranean Plate garlic hummus, baba ghanoush, olive, feta and tomato salad, with carrot, red pepper and celery	12.50
Truffle Fries served with kalamata aioli	9.50	House-made Potato Chips	4.50

SALADS

Add Chicken -\$3, Shrimp -\$4, Salmon -\$6, or Tuna -\$7

Napa Salad mixed greens, spiced pears, bleu cheese, and fig balsamic	7.50/10.50	House Salad mixed field greens, tomato, red onion, parmesan, bleu cheese, and sweet red wine vinaigrette	6.50/9.50
Caesar romaine lettuce, shaved parmesan, classic Caesar dressing, topped with parmesan crisp	7.50/10.50	Green Apple Cashew tossed with mixed greens, goat cheese, onion, dried cherries, and apple cider vinaigrette	10.50
Kale & Quinoa jicama, napa cabbage, red onion, shaved almonds, honey thai vinaigrette	10.50		

BUDDHA BOWLS

available 11-4 p.m.

Shrimp, Red Pepper, & Zucchini sautéed shrimp with red pepper and zucchini over brussel sprouts, water chestnuts and green onions, topped with cilantro-lime-avocado sauce	11.50	Tuna diced tuna, japonica black rice, broccolini and jicama	12.50	Cilantro Lime Chicken grilled chicken breast finished with fresh lime and cilantro, chili spiced black beans and quinoa, tomato, avocado, and jalapeno-cumin crema	11.50
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SANDWICHES

Choice of fries, house-made chips or slaw
All Sandwiches served on Gluten Free bread

Three Little Pigs	13.50
thick cut bacon, crispy prosciutto, cured pork shoulder, lettuce, tomato, and mayonnaise	
Baked Italian	14.50
salami, turkey, pastrami, swiss, provolone, mozzarella, shredded lettuce, tomato, pepperoncini, red wine vinaigrette	
Apple Grilled Cheese	12.50
gruyere, muenster, fontina, sautéed apples, and red wine jam	
Smoked Turkey	13.50
cider-maple marinated smoked turkey, lettuce, tomato, havarti, and bleu cheese-bacon mayo	
Smoked Burger	14.50
cherry wood smoked 8 oz C.A.B. patty finished on the grill topped with havarti cheese and dill pickles	
Traditional Burger	14.50
grilled and topped with American cheese, lettuce, tomato, onion, pickle, ketchup and mustard	
Bison Burger	17.50
grilled bison, havarti cheese, and caramelized onions	
Buffalo Chicken	13.50
grilled chicken breast, buffalo sauce, buttermilk ranch, lettuce, lettuce, tomato, and bleu cheese	

ENTREES

Seared Ahi Tuna	21.50	Steak Frites	23.50
served over ginger spiced black rice, and grilled asparagus topped with mango-jalapeno salsa		grilled and sliced 12 oz C.A.B. strip loin with hand cut fries topped with garlic -parsley-thyme butter	
Ribeye Filet	24.50	Grilled Salmon	19.50
8 oz filet served with broiled broccolini and sherry havarti risotto finished with irish butter		over roasted red bliss potatoes and sautéed haricot verts topped with gazpacho salsa	
Brown Sugar Pork Loin	18.50	Chicken Frites	15.50
grilled brown sugar marinated pork loin, broiled broccolini, and roasted garlic mashed potatoes topped with apple cider fig jus		half an amish chicken, boneless, pan seared then roasted, served over hand cut fries topped with maitre d' butter	

SIDES

*Roasted Garlic Mashed Potatoes	4.50	Grilled Asparagus	4.50
Sautéed Haricot Verts	4.50	Crispy Brussel Sprouts	4.50
Hand Cut French Fries	4.50	Roasted Red Bliss Potatoes	4.50
Broiled Broccolini	4.50	*Sherry Havarti Risotto	5.50
Japonica Rice	4.50		

*available after 4 p.m.