

APPETIZERS

CHARCUTERIE BOARD 24-

Local & Imported Cheeses,
Selection of Cured Meat,
House-Made Jam, Olives, Crostini

CALAMARI 14-

Crispy Banana Peppers,
Green Onions,
Tzatziki Dip

SPINACH & ARTICHOKE DIP 14-

Baguette,
Parmesan Cheese

MUSSELS BY THE POUND 17-

Choice of Leek Saffron, Garlic Cream,
Thai Red Curry, Garlic Toast

DRY RIBS 13-

Boneless Pork, Garlic, Sea Salt,
Cracked Pepper

WINGS 14-

Louisiana Hot Marks 911 Hot
Chipotle BBQ Thai Peanut
Salt & Pepper Honey Garlic

BRUSCHETTA 14-

Local Cherry Tomatoes, Red Onion,
Garlic, Lemon, Basil, Macedonian Feta,
Crostini

CARPACCIO 15-

Thinly Sliced Tenderloin, Arugula,
Wonton Crisps, Poached Local Cherry Tomatoes,
Garbonzo Beans, Local Smoked Paprika

SALADS

CHICKEN APPLE (GF) 18-

Spiced Grilled Chicken Breast, Local Field Greens, Cucumber,
Local Apples, Crispy Tortilla Strips, Feta Cheese, Parmesan Dressing

CLASSIC CAESAR

Full 13- Starter Size 9-

Romaine Lettuce, Aged Parmesan, Roasted Garlic Dressing

LOCAL GREENS & GRAINS (GF)

Full 13- Starter Size 9-

Local Field Greens, Sprouted Grains, Sunflower Seeds, Local Cherry Tomatoes,
Cucumber, Signature Fresh Herb Vinaigrette

PROSCIUTTO PEACH SALAD (GF) 18-

Grilled Peaches, Macedonian Feta, Prosciutto, Local Cherry Tomatoes
Arugula, White Balsamic, EVOO

GOLDEN BEET QUINOA (GF) 18-

Quinoa, Golden Beets, Cucumber, Feta, Spinach,
Spicy Pecans, Fresh Lemon, Maple Dressing

**Groups of 18 people or more will have an 18% automatic gratuity added.*

SIGNATURE DISHES

AHI TUNA STEAK (GF) 25-

Seared Ahi Tuna, Local Greens, Cherry Tomatoes,
Garbanzo Beans, Yam Gnocchi, Basil Drizzle

PAELLA (GF) 24-

Tiger Prawns, Blackened Haddock, Chorizo Sausage,
Mussels, Coconut Basmati Rice, Saffron

BRAISED BEEF RIBS 27-

6oz. Braised Beef Ribs, Cowboy Baked Beans,
Elote Corn, House Baked Cornbread

CHORIZO PRAWN PASTA 19-

Fresh Pasta Noodles, Chorizo Sausage, Sautéed
Prawns, Spinach, Parmesan, Spicy Rosé Sauce,
Garlic Toast

ENTREES

FISH & CHIPS

Pub Style Battered Cod,
Coleslaw, Tartar Sauce
Two Piece 18- / Extra Piece 5-

VEAL SCHNITZEL 19-

Veal Scallop, Mushroom Sundried Tomato Sauce,
Feature Potato, Seasonal Vegetables

FISH TACOS 17-

Two Soft Flour Tortillas, Blackened Haddock,
Cabbage Pico De Gallo, Spicy Avocado,
Cilantro, Sriracha Sauce

LASAGNA ROLLS 19-

Fresh Pasta, Spinach, Ricotta, Parmesan,
Mozzarella, Tomato Sauce, Caesar Salad,
Garlic Bread

SPICY GINGER BEEF 18-

Ginger Beef, Coconut Basmati Rice, Crispy
Wontons, Broccoli, Green Onions, Bell Peppers,
Carrots, Garbanzo Beans, Cilantro

GRILLED CHICKEN CLUB 17-

Grilled Chicken Breast, Thick Cut Smoked Bacon,
Cheddar Cheese, Arugula, Tomato, Signature Sauce,
Ciabatta Bun

FORNO JERK CHICKEN 24-

Forno Roasted 1/2 Chicken, Jamaican Beans
and Rice, Seasonal Vegetables

MEDITERRANEAN PASTA 18-

Whole Wheat Fusilli Pasta, Chicken, Sundried
Tomatoes, Red Onion, Bell Pepper, Kalamata Olives,
Feta, Lemon Basil Sauce, Garlic Toast

AAA SIRLOIN STEAK 25-

6oz. Capped Sirloin Steak, Mushroom Sundried Tomato Sauce,
Feature Potato, Seasonal Vegetables

PIZZAS

SMALL (11") 19-
LARGE (15") 27-

SICILIAN PIZZA

Capicola, Artichoke, Tomato, Green Onion,
Mozzarella, Parmesan, Basil Pesto Sauce

HAM & PINEAPPLE PIZZA

Ham, Pineapple, Mozzarella,
Cheddar, Tomato Sauce

ALL MEAT PIZZA

Genoa Salami, Chorizo, Capicola,
Mozzarella, Tomato Sauce

B-L-T PIZZA

Bacon, Fresh Arugula, Tomato, Mozzarella,
Cheddar, Parmesan, Ranch Drizzle,
Spicy Tomato Sauce

FLORENTINE PIZZA

Fresh Spinach, Mushrooms, Bacon, Feta,
Mozzarella, Tomato Sauce

GREEK PIZZA

Fresh Spinach, Roasted Pepper, Local Cherry
Tomatoes, Kalamata Olives, Red Onion,
Mozzarella, Feta, Spicy Tomato Sauce

BURGERS

All Beef Burgers Served on a
Brioche Bun with Signature Sauce,
Arugula, Tomato, Red Onion, Pickle
and Side of Phantom Fries

BACON CHEDDAR BURGER 18-

6 oz. Fresh Prime Chuck Beef,
Thick Cut Smoked Bacon, Cheddar Cheese

SWISS MUSHROOM BURGER 18-

6 oz. Fresh Prime Chuck Beef,
Sautéed Mushrooms, Swiss Cheese

BLUE CHEESE BURGER 18-

6 oz. Fresh Prime Chuck Beef,
Poplar Grove Tiger Blue Cheese

BEYOND BELIEF VEGAN BURGER 17-

100% Plant Protein Beyond Burger Patty,
Ciabatta Bun

LOUISIANA CHICKEN BURGER 17-

Tempura Fried Chicken,
Sweet Chili Mayo

Upgrade to Truffle Shoestring Fries, Yam Fries,
Onion Rings, Greens, Caesar Salad
or Bowl of Soup

2-

KIDS

Ages 10 and Under

GRILLED CHEESE 8-

Cheddar, Multigrain Bread, Choice of Side*

FORNO HAM AND PINEAPPLE PIZZA 8-

ONE PIECE FISH AND CHIPS 9-

Battered Cod, Choice of Side*

CHICKEN FINGERS 8-

Plum, Honey Mustard, Chipotle BBQ or Parmesan Ranch Dip, Choice of side*

TOMATO PASTA 8-

Whole Wheat Noodles, Tomato Sauce,
Parmesan Cheese

Add Grilled Chicken 4-

GRILLED CHICKEN BREAST 8-

With Choice Of Side*

**Side options: Shoestring Fries, Veggies and Dip, Caesar Salad, Fresh Fruit*

BREAKFAST

**Breakfast is served daily from 6:30 am – 10:30 am*

BACON & EGGS 13-

Two Farm Fresh Eggs, Thick-Cut Smoked Bacon,
Toast, Pan Fried Potatoes

BANNOCK PANCAKES 13-

3 Traditional Fried Bannock Pancakes,
Thick-Cut Smoked Bacon, Peach Compote

AVOCADO TOAST 15-

Rustic Olive Toast, Avocado, Poached Eggs,
Cherry Tomato Bruschetta, Arugula

BREAKFAST PIZZA 15-

Italian Sausage, Scrambled Eggs, Potato,
Mozzarella Cheese, Local Cherry Tomatoes, Arugula, Hollandaise

EGGS BENEDICT

Two Farm Fresh Poached Eggs, English Muffin, Choice of Pan Fried Potatoes or House Greens

HUEVOS 15-

Spicy Chorizo, Avocado,
Lime Hollandaise, Cilantro

CLASSIC 13-

Ham, Hollandaise

MORNING GRAIN BREAKFAST JAR 8-

Warm Peaches & Cream, Farro, Cranberries

OATMEAL 10-

Peach Compote or Apple Cinnamon, Served with Milk and Brown Sugar

DESSERTS

DESSERT PIZZA 12-

Peach Compote, Almond Streusel,
Vanilla Gelato

CRÈME BRÛLÉE 12-

Baked Vanilla Bean Custard,
Caramelized Sugar

CALLEBAUT CHOCOLATE SOUFFLÉ 12-

Served Hot with Vanilla Bean Gelato

**Please Allow 15 Minute Baking Time*

VANILLA GELATO SCOOP WITH GARNISH 4-