



## Small Plates

Queso Fundido con Chorizo  
Creamy queso, house-made chorizo,  
house made flour tortilla crisps  
\$8

Crispy Calamari  
deep fried wild caught calamari  
with fried pickled jalapenos and  
smoked paprika aioli  
\$10

French Mussels  
Mussels sauteed with garlic, white wine,  
butter, herbs served with baguette, fresh lemon  
\$17

Asian Green Bean Fries  
Crispy tempura fried green beans  
garlic sambal sauce, green onion, sesame aioli  
\$10

Sliders  
3 choice seasoned ground beef sliders,  
house made pickles, sundried tomato aioli,  
fried onions, smoked cheddar cheese  
\$16

Reverse Stuffed Mushrooms  
crispy seared stuffing topped with  
wild mushrooms with garlic butter & herbs  
\$12

Soup of the Day cup \$3.50 bowl \$7

House Salad  
Field greens, watermelon radish,  
rainbow carrot, herbal balsamic vinaigrette  
Half \$7/whole \$12/add chicken \$15

Caesar Salad  
Hearts of romaine, parmesan crisp,  
herbed croutons, house-made caesar dressing  
Half \$7/whole \$12/add chicken \$15

Harvest Butternut Squash and Apple Salad  
Roasted butternut squash, honeycrisp apples, quinoa, chevre, field greens, honey-apple vinaigrette  
\$17  
Add chicken \$3

Asian Clementine & Beet Salad  
Fresh clementines, roasted beets, toasted almonds, red cabbage, shredded carrot, field greens, ginger-orange  
vinaigrette, rice noodle crisps  
\$17  
Add chicken \$3



## Entrees

Top Sirloin Steak  
Signature dry rub,, caramelized onion,  
creamy mashed potatoes, broccolini  
with garlic butter  
\$25

Shrimp and Sausage Gumbo  
Smoked sausage and shrimp simmered in a  
rich and savory gumbo over rice  
with hush puppy garnish  
\$20

<p>Chicken Masala Chicken breast &amp; vegetables simmered in a rich and house blended curry sauce, served over a bed of fluffy jasmine rice and garnished with crispy fried chickpeas and naan triangles \$15</p>
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Happy Belly Bowl  
Crispy pork belly with 5 spice maple glaze  
seared rice cake roasted apples and  
caramelized cabbage  
\$20

Penne Alla Vodka  
Classic Italian vodka sauce, grilled eggplant medallions  
fresh parsley, shaved parmesan over penne pasta  
\$15 / add chicken \$18

Burger of the Week  
Ask your server about  
this week's burger special!  
\$18

Grilled Mahi Mahi  
glazed with red chile citrus adobo sauce  
served on a bed of rice with rich chipotle broth,  
fresh cilantro, red cabbage, tortilla crisps  
\$24

## Dessert

Cranberry Clementine Trifle \$9  
Ginger-vanilla sponge cake, house-made cranberry clementine compote, cinnamon whipped cream, caramel  
sauce and candied almond crumble

Gingerbread Stout Cake \$8  
Moist gingerbread cake with oatmeal stout sauce and bruleed marshmallow

Peppermint Fudge Brownie Sundae \$7  
Rich fudgy brownie, chocolate peppermint sauce, vanilla ice cream, candy cane crunch, whipped cream and a  
cherry on top

Eggnog Cheesecake \$10  
Creamy eggnog flavored cheesecake with a crisp lace cookie garnish and cinnamon-brandy sauce