

Restaurant Week 2017

order one appetizer and any 2 other items on the menu. \$25

SIDES

2.50
fries

mashed potatoes ☞

green beans ☞☞

3.50

pepper jack mac & cheese

sweet potato tots

grilled asparagus ☞

sautéed julienne vegetables ☞

add grilled chicken 3.50

and grilled salmon 6

☞ denotes gluten free or with the ability to be made gluten free.

please alert your server of any food allergies prior to ordering your meal.

☞☞ denotes items containing gluten are cooked in the same fryers

we do not separate the check for parties of 6 or more and reserve the right to add 18% gratuity.

Beverage

coke, diet coke, sprite, mr. pibb,
iced tea, iced coffee,
coffee, regular or decaf
fresh-squeezed lemonades

(we rotate our flavored lemonades each week, ask your server which we are serving today)

APPETIZERS

FRIED CALAMARI

flash-fried with pepper rings and served with aioli and buffalo sauce on the side.

NACHOS ☞☞

grilled chicken, black beans, avocado, pico de gallo, sour cream, green onions, and drizzled with pepper jack cheese.

TACOS ☞

sweet potato, black bean & corn salsa, crema, cilantro, jalapeno relish.

SALAD

HOUSE SALAD ☞

baby leaf lettuce carrots, tomatoes, shaved red onions, and shredded provol cheese.

SPINACH, APPLE & BACON SALAD ☞

apples, bacon, red onion, dried cranberries, and gorgonzola cheese with cranberry balsamic vinaigrette over a bed of fresh spinach.

GRILLED SALMON SALAD ☞

4 oz. grilled salmon over a bed of fresh spinach with green beans and mushrooms sautéed in honey & bacon dressing and topped with crispy bacon. served with honey & bacon dressing.

SANDWICHES

all sandwiches served with fries substitute mac, tots, soup or house salad for \$2

CAJUN CHICKEN PHILLY ☞

thin sliced chicken breast sautéed with bell peppers, onions, and mushrooms drizzled with a creamy pepper jack sauce on a warm, fresh-baked hoagie.

HAM & SWISS

sliced ham and swiss cheese with dijon on a pretzel roll.

CLASSIC BURGER

lettuce, tomato, onion, pickle, and white american or pepper jack cheese.

BRIE BURGER

caramelized onion, dried cranberry, brie.

MUSHROOM GRINDER

sautéed mushroom, asparagus, caramelized onion, provol, swiss, balsamic on baguette.

ENTREES

ARTICHOKE CAKES

lightly breaded cakes made with artichoke hearts, red peppers, and scallions. served with a spicy cajun rémoulade and grilled asparagus.

HOISIN PORK CHOP

6 oz boneless loin-chop, mashed potato, green beans and garlic hoisin sauce.

FRESCO CHICKEN

two marinated grilled chicken breasts with pepperjack cheese, pico de gallo, avocado and jalapeno-corn fritters with lime crema.