

Menu

RESTAURANT WEEK

buy any two
ENTREES
to receive a
HALF PRICE
APPETIZER

SIDES

- 3.50
- fries
- mashed potatoes **Y**
- green beans **Y**
- pepper jack mac & cheese
- sweet potato tots
- grilled asparagus **Y**
- sautéed julienne vegetables **Y**
- add grilled chicken 3.50
- and grilled salmon 6

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

YY denotes items containing gluten are cooked in the same fryers

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

we reserve the right to add gratuity to parties of 5 or more

SANDWICHES

all sandwiches served with fries. upcharges apply on any substitutions.

CAJUN CHICKEN PHILLY **Y**

thin sliced chicken breast sautéed with bell peppers, onions, and mushrooms drizzled with a creamy pepper jack sauce on a toasted hoagie. 9.99

GRILLED CHICKEN PESTO

served with pesto mayo, roasted red peppers and goat cheese 9.99

HAM & SWISS

sliced ham and swiss cheese with dijon on a pretzel roll. 9.29

CLASSIC BURGER

lettuce, tomato, onion, pickle, and white american or pepper jack cheese 9.99

BRIE BURGER

caramelized onion, dried cranberry, brie. 10.49

PULLED CHICKEN

slow-roasted, shredded chicken, tangy carolina gold bbq sauce, slaw. 9.49

BALSAMIC CHICKEN WRAP

shredded chicken, balsamic syrup, goat cheese, candied pecans, dried cranberries, celery, and spinach 8.99
substitute asparagus for chicken 9.99

ENTREES

HOISIN PORK CHOP

6 oz boneless loin chop, mashed potato, green beans and garlic hoisin sauce 12.99 two chops 16.99

BISTRO STEAKY

10oz strip steak, mushroom bordelaise, goat cheese, mashed potatoes 24.99

PINEAPPLE-HABANERO MAHI MAHI

6oz mahi mahi filet with a pineapple habanero glaze, citrusy cous cous & quinoa salad, mango puree \$19.99

BASIL PESTO TORTELLINI

cheese tortellini, basil pesto, balsamic tomatoes. 10.99 add grilled chicken 13.49

ARTICHOKE CAKES

lightly breaded cakes made with artichoke hearts, red peppers, and scallions. served with a spicy cajun rémoulade and grilled asparagus 10.99

GLAZED SALMON

8 oz. filet pan seared and finished with toasted almonds and a soy and honey glaze. served with sautéed julienne vegetables 17.99
(4oz filet available between 11 am and 2 pm) 11.99

MEDITERRANEAN, STUFFED CHICKEN

seared, marinated breast stuffed with artichoke heart, creamy cheeses, red peppers and garlic served with brussel sprouts and red pepper aioli \$15.99

BRAISED BEEF STROGANOFF

slow roasted braised beef, egg noodles, mushrooms, and caramelized onion simmered in a creamy, red wine sauce 15.99

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BEVERAGE

coke
diet coke
mr. pibb
sprite
iced tea

coffee
iced, cold-brew coffee

fresh squeezed blackberry lemonade
fresh squeezed petal lemonade
fresh squeezed
cranberry-maple lemonade

DRESSING

ranch **Y**
gorgonzola **Y**
honey & bacon **Y**
cranberry-balsamic **Y**
lemon & herb vinaigrette **Y**
sherry vinaigrette **Y**
honey mustard **Y**

add grilled chicken 3.5
add shrimp 5
add grilled salmon 6

APPETIZERS & SMALL PLATES

BEER CHEESE DIP

a blend of cheeses, seasonings, scallions and beer.
served with large pretzel breadsticks. 8.99

HONEY CHIPOTLE SHRIMP TACOS

grilled shrimp tossed in honey chipotle bbq sauce, citrus slaw,
topped with mango salsa \$11.99

FRIED CALAMARI

flash-fried with pepper rings and served with aioli and buffalo sauce on the side. 9.99

NACHOS **Y**

grilled chicken, black beans, avocado, pico de gallo, sour cream,
green onions, and drizzled with pepper jack cheese. 9.99

ROASTED BRUSSEL SPROUT AND CHEDDAR DIP

vermont aged white cheddar, roasted brussel sprouts,
bacon, and garlic toast \$9.99

GARLIC SHRIMP **Y**

sautéed shrimp with garlic, wine, peppers and onion. served with baguette. 9.99

TACOS **Y**

sweet potato, black bean & corn salsa, crema, cilantro, jalapeno relish 8.99

SOUP & SALAD

SOUP

cup 5.49 bowl 5.99

HOUSE SALAD **Y**

baby leaf lettuce, carrots, tomatoes, shaved red onions,
and shredded provol cheese. 4.99

SPINACH, APPLE & BACON SALAD **Y**

apples, bacon, red onion, dried cranberries, and gorgonzola cheese with
cranberry balsamic vinaigrette over a bed of fresh spinach. 6.99

GRILLED SALMON SALAD **Y**

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. 10.99

WEDGE **Y**

iceberg, gorgonzola dressing, bacon, tomato, shallot,
toasted walnut, gorgonzola crumble. 5.99