

APPETIZERS

Soup of the day - \$5.00

Vegetarian soup of the day - \$4.00

Chicken Spring Rolls (2 units) - \$8.50

Shredded Chicken Breast mixed with Carrot, Cabbage in Sesame Soy Sauce & Sweet Chili Dipping

Grilled Antipasti Plate - \$8.50 (G.F)

Oven Roasted Eggplant, Zucchini, Squash, Sweet Potato & Peeled Cherry Tomatoes over Herb Pesto & Mixed Greens

Chicken Wings (8 units) - \$10.50

Crispy Chicken Wings tossed with choice of Home-made BBQ, Spicy Buffalo or Home-made Sweet Chili Sauce

Beef Tacos (3 units) - \$11.50

Chicken Tacos (3 units) - \$10.00

Three Flour Tortillas Served with Pico de Gallo and Cabbage slaw and Lime Cilantro Cream.

SALADS

Option Add: Fish - \$6.00 Chicken / Baby Chicken - \$5.00

Harvest Salad - \$11.50 (G.F.A.)

Fresh Market vegetables chopped and shredded for your enjoyment, Cucumber, Tomato, Radish, Green Onion, Carrot and White Cabbage atop Mixed Greens with a fresh squeezed Lemon Vinaigrette And Home-made Croutons

Seared Salmon Salad - \$15.50 (G.F.A.)

5oz. Salmon Cooked to order, served over Mixed Greens with Cherry Tomatoes, Shallots and Radish all tossed in a Sundried Tomato Vinaigrette, Garnished with Crispy Tortilla Strips

Grilled Chicken Breast Salad - \$14.95 (G.F.)

Herb and Lemon Marinated Chicken Breast grilled to order, served aside mixed greens with Roasted Red Peppers, Caramelized Onions, Beets and Candied Pecans, tossed in our Home made Balsamic Dressing.

Herb Chicken Salad - \$14.95 (G.F.)

Marinated Grilled Chicken Thigh over Mixed Greens, Shredded Granny Smith Apples, Dried Cranberries, Cucumber, Chopped Mint with our own Lemon Vinaigrette

House Salad - \$8.00 (G.F.)

Mixed Greens with Tomato, Cucumber and Red Onion in homemade Balsamic Dressing.

ENTREES

Herb Grilled Chicken - \$18.50 (G.F.A.)

Herb and Lemon marinated Boneless Chicken Thigh (Pargiot) with Roasted Potatoes

Spice Rubbed Grilled Chicken - \$20.00 (G.F.)

Boneless Dark Meat Chicken Thigh (Pargiot) grilled and oven-roasted with Potato Puree

** Optional: Chicken Breast **

Pesto Grilled Chicken Breast - \$17.00 (G.F.A.)

Marinated in a Lemon Herb sauce and grilled over Roasted Potatoes

Crispy Chicken Breast - \$17.00

Crispy butterflied Chicken Breast tossed in our sweet chili sauce served with a side of potato puree.

Southern Fried Boneless Chicken Thigh - \$20.00

Marinated chicken thigh served crispy with garlic mash potatoes, chicken gravy and coleslaw.

House Burger - \$15.25 (G.F.A.)

8oz Patty of Chuck and Lamb ground in house, served with Lettuce, Tomato, Crispy Onion, home-made Pickle Slices with sides of French Fries and Coleslaw

Add: Beer - \$3.00 Sunny Side-Egg - \$2.00 Caramelized Onions - \$1.00
Sweet Potato Fries- \$1.00 Extra Pickles- \$0.50 Brisket - \$5.00

BBQ Pulled Beef Brisket - \$24.00 (G.F.A.)

Home Cured in mixed spices, braised all day and served with Mashed Potatoes and Crispy Onions

Grilled Steak - \$29.95 (G.F.A.)

12oz. Rib-Eye Steak grilled to perfection, served with Roasted Potatoes and Red Wine Sauce

Ropa Vieja - \$24.00 (G.F.)

Braised brisket tossed with caramelized onion peppers in a tomato sauce with yellow rice & Pico de Gallo atop with cilantro aioli and sriracha mayo.

BBQ Salmon - \$21.95

Seared and baked Atlantic Salmon Served over Potato Puree with Crispy Onions.

Teri Yaki Salmon - \$21.95

Seared salmon glazed with our Teri Yaki sauce, black & white sesame over yellow rice.

Mediterranean Pasta - \$12.95

Ditalini pasta with juli tomatoes, capers, garlic confit & fresh herbs in lemon olive oil sauce.

DESSERTS

APPLE TURNOVER - \$8.00

Granny Smith Apples Cooked in Crème Caramel and Sealed in Puff Pastry, with a side of Vanilla Whipped Cream and House Caramel

COCONUT CUSTARD - \$7.50

Silan Date Honey and Crushed Pistachio Nuts

MOLTEN CHOCOLATE CAKE - \$8.00

House Made Chocolate Cake Baked to Order with a Chocolate Center, Vanilla Whipped Cream, Cookie Crumbs and Seasonal Fruit

CHOCOLATE MOUSSE - \$8.00

Whipped melted chocolate topped with chocolate cake crumble, strawberries and whipped cream.

BERRY PRAFAIT - \$8.00

Layers of Homemade lemon curd, sponge cake, whipped cream and berries

BEVERAGES

Fountain Drink - \$2.50

Ice Tea - \$2.50

Can of Soda - \$2.00

San Pellegrino - \$6.00

Perrier - \$3.50

Snapple Ice Tea - \$3.25

Hot Tea - \$2.00

Coffee - \$2.25

Espresso - \$2.50

18% service charge is included for parties of 8 or more. *

NOTICE: Consuming raw or under cooked meats, poultry or fish may increase your risk of food borne illness, especially if you have certain medical conditions.