



APPETIZERS

CHICKEN WINGS 18	CHICKEN GYOZA 12	STEAMED MUSSELS 17
1LB CHICKEN WINGS, FRESH CUT VEGGIES & RANCH DIP DRY RUBS: SALT & PEPPER, DILL PICKLE, LEMON PEPPER SAUCES: HOT, HONEY GARLIC, TERIYAKI, BBQ	[5] CHICKEN AND VEGETABLE FILLED DUMPLINGS, STEAMED AND PAN SEARED, SERVED WITH SUSHI MAYO AND PONZO	MUSSELS STEAMED IN WHITE WINE AND GARLIC. ACCENTED WITH FRESH GREEN ONIONS AND RIPE DICED TOMATOES. SERVED WITH GARLIC TOAST.
BRUSCHETTA (V) (V) (G) 12	STEAK BITES (G) 18	STUFFED MUSHROOMS (V) 16
ROMA TOMATOES MARINATED WITH GARLIC, BALSAMIC VINEGAR, ONIONS AND FRESH BASIL. SERVED WITH GRILLED MINI CIABATTAS	TENDERLOIN PIECES IN RED WINE AU JUS, DRIZZLED WITH A HORSERADISH AIOLI. TOPPED WITH GREEN ONIONS. SERVED WITH MINI GRILLED CIABATTAS	[5] WHITE BUTTON MUSHROOMS. STUFFED WITH SAUTEED BABY SPINACH, CHOPPED MUSHROOMS, BACON, BREAD CRUMBS, AND PARMESAN CHEESE.
MAPLE BACON SCALLOPS 18	NACHOS (V) FOR TWO 23 FOR FOUR 29	525 PLATTER 35
[5] BACON WRAPPED SCALLOPS. SAUTEED IN MAPLE SYRUP AND DRIZZLED WITH A BALSAMIC GLAZE. TOPPED WITH A MANGO SALSA	ADD ONS: CHICKEN OR BEEF 6 BRAISED BISON 8 GUACAMOLE 4 TORTILLA CHIPS, MIXED CHEESE, NACHO CHEESE, JALAPENOS, BANANA PEPPERS, BLACK OLIVES AND PICO DE GALLO. SERVED WITH SOUR CREAM AND SALSA.	1/2 ORDER OF NACHOS, 1/2 ORDER OF WINGS, DRY PORK RIBS AND YAM FRIES

BONELESS DRY PORK RIBS
HOUSE MADE SPRING ROLLS [4PCS]
KETTLE CHIPS [DILL PICKLE OR PLAIN]

BAR SNACKS \$11
\$7 DURING HAPPY HOUR [3PM-6PM]

MINI PEROGIES
YAM FRIES W/ CHIPOTLE AIOLI
BACON WRAPPED JALAPENOS

GREENS

SALAD ENHANCERS: CHICKEN +6 | SAUTEED SHRIMP +6 | SALMON +10 | STEAK [7OZ] +12

CLASSIC CAESAR (G) 15	THAI CHICKEN SALAD (V) (V) 21	COBB SALAD (V) (V) (G) 23
CHOPPED ROMAINE TOSSED WITH BACON, PARMESAN CHEESE, CROUTONS, AND PEPPERCORN CAESAR DRESSING, SERVED WITH Brioche GARLIC TOAST	CHOPPED ROMAINE, RICE NOODLES, CABBAGE. TOSSED IN PEANUT SAUCE. TOPPED WITH A 6OZ GRILLED LEMON GRASS CHICKEN BREAST. CARROTS, CUCUMBERS AND CRUSHED PEANUTS	CHOPPED ROMAINE, GRILLED CHICKEN, BACON, FETA, HARD BOILED EGG, AVOCADO, TOMATOES, TOSSED IN WHITE BALSAMIC DRESSING SERVED WITH Brioche GARLIC TOAST

BOWLS

GINGER BEEF BOWL 24	THAI CHICKEN CURRY BOWL (G) 24	TUNA POKE BOWL 25
HOUSE MADE GINGER BEEF. SAUTEED WITH BELL PEPPERS AND ONIONS. SERVED ON TOP OF FRIED RICE, SERVED WITH A HOUSE MADE VEGGIE SPRING ROLL.	CHICKEN BREAST COOKED IN A RED THAI CURRY COCONUT SAUCE. FRESH MARKET VEGETABLES. SERVED ON TOP OF JASMINE RICE.	SUSHI GRADE AHI TUNA TOSSED IN PONZO. SERVED WITH JASMINE RICE, MANDARINS, CUCUMBER, CARROT, AVOCADO, PURPLE CABBAGE, EDAMAME, AND SUSHI MAYO
CHICKEN BURRITO BOWL (G) 24	SALMON BOWL (G) 25	KOREAN BEEF BOWL 24
CAJUN OR CRISPY CHICKEN ON MEXICAN RICE, FETA, GUACAMOLE, JALAPENOS, CABBAGE SALAD, PICO DE GALLO, AND CHIPOTLE AIOLI	CHIPOTLE OR TERIYAKI GRILLED SALMON, PICKLED ONIONS, CUCUMBER, CARROTS, AVOCADO, EDAMAME, CABBAGE, GREEN ONION AND SESAME SEEDS. SERVED WITH JASMINE RICE	THINLY SLICED BEEF IN A HOT PEPPER PASTE, SEASONAL VEGGIES, STEAMED RICE. TOPPED WITH AN EGG COOKED YOUR WAY.

ALLERGY AWARENESS

GLUTEN FRIENDLY ITEMS ARE MADE WITH GLUTEN-FREE INGREDIENTS, HOWEVER PLEASE BE ADVISED THAT CROSS CONTAMINATION WITH GLUTEN CONTAINING PRODUCTS MAY OCCUR IN OUR KITCHEN DURING PREPARATION. PLEASE ASK YOUR SERVER FOR DETAILS. ADDITIONAL OPTIONS ARE AVAILABLE WITH MODIFICATIONS FROM OUR KITCHEN. ASK A SERVER FOR INFORMATION. LET US KNOW IF YOU HAVE A FOOD ALLERGY OR SENSITIVITY.

- (V) CAN BE MODIFIED FOR VEGANS
- (V) CAN BE MODIFIED FOR VEGETARIANS
- (G) CAN BE MODIFIED TO BE GLUTEN FREE

General Manager - Kevin Graf

Director of Food and Beverage - Cheyenne DeWitt

Executive Chef - Li Luo

CASUALS

SIDES: FRENCH FRIES | TATER TOTS | GARDEN SALAD

UPGRADE: SOUP +3 | MAC AND CHEESE +3 | DILL PICKLE O-RINGS +3 | CAESAR SALAD +3 | YAM FRIES +3 | +5 POUTINE

525 SMASH BURGER 21

2 HOUSE MADE PATTIES COOKED SMASHED STYLE. BACON, CHEDDAR, TOMATO, SHREDDED LETTUCE, ONIONS, PICKLES AND BURGER SAUCE ALL ON A Brioche BUN.

CHICKEN AVOCADO CLUB 23

GRILLED CHICKEN BREAST, AVOCADO, SWISS CHEESE, TOMATO, BACON, GARLIC AIOLI AND FRESH ARUGULA ON A SCHIACCIATA BUN

TENDERLOIN TACOS 24

BEEF TENDERLOIN, CHIPOTLE SLAW, PICO DE GALLO AND SHREDDED CHEESE.

BEEF DIP

SLOW COOKED ROAST BEEF, SAUTEED MUSHROOMS, ONIONS, SWISS CHEESE, HORSERADISH MAYO, SERVED ON A PRETZEL BUN. WITH A SIDE OF AU JUS

24

CLASSIC STEAK SANDWICH 27

7OZ STRIPLOIN WITH SAUTEED ONIONS AND MUSHROOMS. SERVED WITH GARLIC TOAST

CLUBHOUSE SANDWICH 21

TURKEY, HAM, BACON, LETTUCE, TOMATO, MAYO AND CHEDDAR CHEESE SERVED ON WHITE OR BROWN BREAD. A WRAP OR GLUTEN FREE BREAD.

21

NASHVILLE HOT CHICKEN 22

SPICY, CRISPY FRIED CHICKEN, MAYO, PICKLES, COLESLAW. ON A Brioche BUN.

FISH TACOS 20

BEER BATTERED CRISPY HADDOCK FILLET, COLESLAW, MANGO SALSA

20

BBQ BRISKET SANDWICH 23

SLOW COOKED BRISKET TOPPED WITH PICKLES, COLESLAW AND HOUSE MADE BBQ SAUCE, ON A Brioche BUN

SOUPS

FRENCH ONION SOUP 10

CLASSIC FRENCH ONION BROTH, PUFF PASTRY, SWISS AND PARMESAN CHEESE

SOUP OF THE DAY 10

ASK YOUR SERVER FOR DETAILS.

FLATBREADS

CHICKEN APPLE BRIE 24

GRILLED CHICKEN, APPLE, BRIE, GARLIC AIOLI. TOPPED WITH ARUGULA AND A BALSAMIC GLAZE

MEAT LOVERS 23

PEPPERONI, BACON, HAM ON TOMATO SAUCE, TOPPED WITH MOZZARELLA CHEESE

PORTOBELLO MUSHROOM 21

PORTOBELLO MUSHROOMS, SUNDRIED TOMATOES, CARAMELIZED ONIONS, PESTO GOAT CHEESE. TOPPED WITH FRESH ARUGULA

PINEAPPLE PROSCIUTTO 22

GARLIC AIOLI, PINEAPPLE, CRISPY PROSCIUTTO, MOZZA CHEESE. TOPPED WITH ARUGULA AND BALSAMIC GLAZE

FROM THE GRILL

ALL STEAKS SERVED WITH MASHED POTATOES, AND SEASONAL VEGETABLES

SIRLOIN 7OZ 35

ADD-ONS: HOLLANDAISE | 4 GARLIC SHRIMP | 7

STRIPLOIN 10 OZ 48

NEPTUNE TOPPER | 9 SAUTEED MUSHROOMS | 5

RIBEYE 10 OZ 50

PEPPERCORN SAUCE | 4

PASTAS

BRAISED BISON PAPPARDELLA 25

BRAISED BISON SHORT RIB, RED WINE, CREAM, AND GOAT CHEESE TOSSED WITH PAPPARDELLA PASTA

CHICKEN ALFREDO 24

GRILLED CHICKEN BREAST, BACON JAM, PARMESAN CHEESE, WHITE WINE, CREAMY ALFREDO SAUCE, TOSSED WITH FETTUCCINI PASTA.

MEDITERRANEAN FUSILLI 20

FUSILLI PASTA TOSSED IN PESTO, ARUGULA, SUNDRIED TOMATOES, ROASTED PEPPERS, OLIVES AND ZUCCHINI. FINISHED WITH FETA CHEESE

CHICKEN PARMESAN PASTA 24

OVEN BAKED BREADED CHICKEN ON A BED OF SPAGHETTI NOODLES COVERED IN CHEESE AND ROSE SAUCE.

ADD GRILLED CHICKEN BREAST OR SAUTEED SHRIMP + 6

MAINS

SALMON FILLET 35

6OZ GRILLED SALMON FILLET TOPPED WITH SHRIMP AND A WHITE WINE LEMON DILL CREAM SAUCE. SERVED WITH A BEET ROOT RISOTTO, AND SAUTEED ASPARAGUS.

CHICKEN SUPREME 27

CHICKEN SUPREME STUFFED WITH PESTO AND MOZZARELLA CHEESE. SERVED WITH WILD RICE, SEASONAL VEGETABLES, AND A ROASTED RED PEPPER SAUCE.

BEEF TENDERLOIN MEDALLION 28

6 OZ BEEF TENDERLOIN MEDALLIONS WITH A PEPPERCORN MUSHROOM SAUCE, SERVED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLES.

GREEK CHICKEN DINNER 24

6 OZ OF GRILLED CHICKEN, SERVED WITH TUMERIC RICE, TZATZIKI SAUCE, GREEK SALAD AND A FRESH PITA

MAC AND MEATLOAF 23

BACON WRAPPED MEATLOAF, CREAMY CHEESE SAUCE, BACON JAM TOSSED WITH MACARONI PASTA.

STUFFED BELL PEPPER 21

ROASTED BELL PEPPER STUFFED WITH A WILD MUSHROOM, ASPARAGUS AND PARMESAN CHEESE RISOTTO