

APPETIZERS

GARLIC KNOTS

\$12

Five to an order. Served with a side of marinara.

CHICKEN WINGS

\$17

Fried chicken wings with your choice of spicy buffalo sauce, mango habanero sauce, Jamaican jerk brown sugar rub, or a honey red pepper sauce. Served with crudite and ranch or bleu cheese dressing on the side.

BLEU CHIPS

\$14

House-made baked Russet chips topped with bleu cheese crumbles, bleu cheese dressing, and scallions.

ADD BACON - \$3

PORK BELLY BITES

\$15

Smoked country-style pork deep fried and tossed in a sticky sesame sauce.

VEGGIE NACHOS

\$13

Hand-cut tortilla chips with Vermont cheddar-jack cheese, roasted corn & black bean salsa, and warmed in the oven. Topped with pickled red onions and sour cream.

ADD CHICKEN - \$8 ADD SHAVED STEAK - \$10

SALADS

ADD GRILLED JUMBO SHRIMP - \$10

ADD GRILLED CHICKEN - \$8

ADD SEARED AHI TUNA - \$11

HOUSE SALAD

\$14

ARTISAN CAESAR SALAD

\$13

Little leaf greens topped with grape tomatoes,
English cucumbers, shaved red onion, and slivered
carrots. Served with a choice of ranch, bleu cheese,
citrus vinaigrette or maple balsamic vinaigrette.

Artisan romaine cut in quarters with a shaved
Asiago cheese blend, garlic croutons, and our
house-made Caesar dressing.

POKE BOWL

\$15

Little leaf greens tossed in wasabi-sesame vinagrette. Topped with heirloom tomatoes, pickled carrots, cumbers, red onions and crispy rice noodles.

PARTIES OF SIX OR MORE ARE SUBJECT TO A 20% AUTOMATIC GRATUITY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



SANDWICHES

Sandwiches come served with a side of house-made potato chips and a pickle. Substitute onion rings, sweet potato fries, French fries, or a side salad for \$3.50

THAT'S A WRAP

\$16

CRISPY CHICKEN SANDWICH

\$16

Grilled chicken or fried sesame pork belly with lettuce, tomatoes, cucumbers, shaved carrots, and sesame dressing. Wrapped in a wheat flour tortilla.

Battered and deep fried all-natural chicken thigh baked with cheddar cheese and bacon. Served on a roll with lettuce, tomato, onion, and a mango-habanero aioli.

STEAK & CHEESE

\$18

Certified Angus shaved rib-eye on a sub roll. Topped with Vermont cheddar, onions, peppers, and maple aioli.

BEYOND BURGER

\$16

Plant based, vegan, gluten free, soy free, GMO free, kosher, and incredibly juicy. Served on a Brioche roll with lettuce, tomato, and onion.

ENTRÉES

VEGETABLE CURRY

\$19

Roasted potatoes, turnips carrots, red onion and chickpeas with a coconut curry sauce. Served over a veggie quinoa blend and topped with housemade pickled veg.

PORCINI-TRUFFLE RAVIOLI

\$20

Sautéed onion and proscuitto with a white wine butter sauce. Served with a side of grilled bread.

CHEF STEAK

\$MKT

Topped with sweet cream butter. Served with starch & veg of the day.

BUTTER-CRACKERED MAHI MAHI

\$20

Served with starch & veg of the day.

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