



DINNER

Starters

Hummus roasted red pepper hummus, pesto grilled veggies, feta cheese, grilled flatbread \$9.75

Nachos cheddar, jack, cotija cheeses, salsa fresca, guacamole, crema, jalapeños \$10.50
half order - \$5.75 add chili or veggie chili \$1.00

Chorizo Relleno stuffed poblano pepper, chorizo, queso, tomatillo salsa, spanish rice \$9.75

Homemade Meatballs (4) toasted bread, spicy gravy \$8.75

Fried Polenta Sticks smoked gouda cheese, marinara sauce \$6.25

Potato Skins bacon, cheddar cheese, scallions, sour cream \$7.75

Chicken Quesadilla black bean purée, guacamole, salsa fresca, crema \$8.25

Fried Calamari onion, roasted serrano aioli \$9.25

Grilled Veggie Quesadilla fire roasted tomato salsa, tomatillo salsa, sour cream \$9.75

Southwest Ahi Tuna Poke soy sesame, fried avocado, pineapple mango salsa, chipotle lime sauce \$9.75

Spicy Molasses Smoked Chicken Wings grilled, celery, blue cheese sauce \$12.00

Shrimp N Grits blackened shrimp, green chile sauce, corn salsa, cheese grits \$11.00

Salads

Spinach Salad fresh berries, goat cheese, praline almonds, raspberry vinaigrette \$8.75/\$13.25
add pesto chicken \$12.75/\$19.25

Arugula Salad grapefruit, avocado, ricotta salata cheese, citrus vinaigrette \$8.25/\$13.25

Buffalo Chicken romaine, cucumbers, tomatoes, crispy onions, blue cheese dressing \$8.25/\$12.75

Grilled Chicken Breast marinated, mixed greens, avocado, smoked gouda cheese, crispy onions, pine nut dressing \$11.25/\$17.50

Caesar warm polenta croutons \$5.50/\$8.50
add chicken \$9.50/\$14.50 add shrimp \$10.00/\$15.75

Chili Taco crispy taco shell, romaine, salsa fresca, cheddar cheese, olives, ranch dressing, veggie or beef chili \$9.75

Blackened Shrimp romaine, roasted corn and poblano salsa, tomatoes, cotija cheese, creamy chipotle dressing \$10.50/\$16.50

Mediterranean Salad tomatoes, cucumbers, red onion, kalamata olives, feta cheese, tzatziki dressing, romaine lettuce \$7.75/\$12.75
add souvlaki chicken \$11.75/\$18.75

Quinoa Salad sun dried tomatoes, roasted peppers, kalamata olives, feta cheese, basil, mint, arugula, balsamic \$8.25/\$12.25
add marinated chicken \$12.25/ \$18.25

Soups

Our soups are made daily with the freshest ingredients: cup \$3.00; bowl \$4.25

Black Bean Soup sour cream, salsa

Tomato and Roasted Garlic Bisque

Vegetarian Chili sour cream

Beef Chili cheddar cheese

Soup of the Day

French Onion croutons, gruyere \$7.00

Brick Oven Pizza

Margherita Pizza tomato sauce, fresh mozzarella, basil, olive oil \$10.50

Chicken Souvlaki Grilled Pizza tzatziki sauce, tomatoes, cucumbers, kalamata olives, red onion, romaine \$12.75

Prosciutto Pizza tomato sauce, prosciutto di Parma, fresh mozzarella, parmesan, arugula, extra virgin olive oil \$12.75

Meatball Pizza meatballs, spinach, roasted garlic, organic ricotta, mozzarella, rich red gravy \$12.75

Pesto Pizza whole wheat crust, mushrooms, artichokes, spinach, roasted peppers, tomatoes, fresh mozzarella \$12.75

Buffalo Chicken Pizza crispy chicken, spicy blue cheese sauce, mozzarella, pickled celery \$12.75

Traditional Pizza red sauce and mozzarella cheese \$9.50

Toppings Add \$1.25

Roasted Garlic
Spinach
Sun Dried Tomatoes
Green Peppers
Onions
Mushrooms
Pepperoni
Chorizo
Ham
Bacon

Chicken
Roasted Veggies
Organic Goat Cheese
Smoked Gouda
Prosciutto
Organic Ricotta
Fresh Mozzarella
Crumbled Blue Cheese

Add Whole Wheat Crust \$2.50

Entrées

Fresh Scottish Salmon* choice of three styles:

Roasted honey mustard horseradish glaze, choice of two sides \$19.50

Blackened spicy tomato crab risotto, pineapple mango salsa \$25.50

Grilled over any salad entrée \$22.75

Blackened Mahi Mahi Tacos* spicy avocado sauce, roasted corn salsa, cotija cheese, serrano slaw, spanish rice \$18.95

Jambalaya shrimp, andouille sausage, mussels, calamari, tomatoes, onions, garlic, rice \$18.25

Risotto roasted oyster mushrooms, grilled asparagus, caramelized parmesan, balsamic reduction \$18.50

Airline Chicken Breast stuffed with prosciutto and fresh mozzarella, homestyle tomato sauce, soft polenta, roasted red pepper tapenade \$19.25

Baby Back Ribs smoked and grilled with spicy molasses barbeque sauce, coleslaw, jalapeño cornbread \$21.00

Brisket Enchiladas New Mexican green chile sauce, black bean rice, roasted corn salsa, cotija cheese \$15.75

Spicy Fried Chicken Breast house made pickles, brown sugar bacon Brussels sprouts, mashed potatoes \$18.00

Barbeque Pulled Pork toasted country roll, choice of two sides \$14.75

Chicken Marsala sautéed chicken breast, mushrooms, butter, marsala wine, choice of two sides \$18.95

Meatloaf onion gravy, choice of two sides \$17.75

Chicken Pot Pie chicken breast, onions, carrots, celery, potatoes, puff pastry, choice of two sides \$16.95

Roasted Chicken Breast herbed goat cheese, roasted garlic mashed potatoes, spinach \$18.95

14oz Roasted Pork Chop* cherry molasses glaze, corn grits, zucchini and yellow squash \$21.00

Burritos black bean rice, corn salsa, cotija cheese over romaine lettuce, tomatillo salsa, crema \$12.95

Chicken Burritos \$14.75

Veggie Burritos \$15.75

Beef Burritos \$16.75

Pasta

Penne Pasta pesto chicken breast, tomato cream sauce \$15.00

Spaghetti and Meatballs spicy gravy, homemade, slow cooked \$14.00

Fettuccine Alfredo \$10.75;

Chicken \$14.25 **Veggie** \$14.75 **Shrimp** \$18.75

Mussels

Mussels Provencal herbs, lemon, tomato, white wine butter

Christopher's Mussels white wine chipotle butter sauce, salsa fresca

Mussels Red spicy red wine tomato sauce

Add linguini \$3.00

Mussels \$15.75

Served with toasted bread

Burgers*

Certified Angus Beef

Add fries or sweet potato fries \$1.50, Add cheese 75¢

Kimchi Burger Korean BBQ, fried egg, kimchi \$13.25

"A" Burger lettuce, tomato, red onion, pickles \$10.50

Deluxe Burger barbeque sauce, cheddar cheese, applewood bacon, crema \$13.25

Turkey Burger lettuce, tomato, red onion, mayo \$11.00

Organic Burger local grass fed beef, all natural smoked cheddar, lettuce, tomato, red onion \$14.75

Veggie Burger soy based, all natural smoked cheddar, guacamole, lettuce, tomato \$10.75

Blue Cheese Burger organic blue cheese, balsamic caramelized onion, lettuce, tomato \$12.75

Southwest Burger pepper jack cheese, smoked onions, corn salsa, lettuce, tomato \$12.50

Sides \$4.00

Veggie of the Day
Brussels Sprouts
Sautéed Spinach w/Garlic
Spicy Tomatoes

Quinoa
Peas and Carrots
Coleslaw
Apple Sauce

Black Beans and Rice
Spanish Rice
Baked Mac & Cheese
Fresh Cut Fries

Sweet Potato Fries
Mashed Potatoes
Roasted Garlic Mashed Potatoes
Jalapeño Cheddar Corn Bread

Kids

Add fries \$1.50

Kid's pudding or jello served with each meal

Add fruit cup \$2.50

Carrot & Celery Sticks with ranch dressing \$2.50

Little Salad with ranch dressing \$4.00

Chicken Fingers (3) with chips \$5.00

Traditional Pizza kid's size \$6.00

Kid Quesadilla with chips \$5.00

Kid Burger* (4oz) plain \$7.50;
American cheese \$7.75

Pasta with butter or marinara \$5.00

Ravioli with tomato sauce \$6.50

Macaroni and Cheese \$4.00

Hot Dog on roll, with chips \$4.75

Salmon Tails roasted with peas and carrots \$9.50

Grilled Pesto Chicken quinoa \$7.25

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