

## *Catered by Zink®*

*Please dial "0" to place your order.*

### *Smaller Elements*

<b>Chicken Poblano Quesadilla</b> Tomato, jalapeño cheddar wrap, guacamole and poblano crema	\$9.00
<b>Pinot Poached Mussels</b> White wine tomato herb broth, rustic crostini	\$11.00
<b>Hot or Cherry Chipotle Glazed Wings</b> Celery and carrot sticks with choice of stella, blue or house ranch	\$9.00
<b>Sesame Seared Ahi Stack</b> Crisp wontons, avocado, sweet chile, sesame ponzu	\$12.00
<b>Flatbread of the Day</b> Chef's daily creation	\$10.00
<b>Flame Roasted Artichoke</b> Caramelized lemon, asiago, white truffle aoli	\$9.00
<b>Truffle Fries</b> Crumbled pancetta, asiago, italian parsley	\$5.00

### *Soup 'n Salads*

<b>Purple Carrot Bisque</b> Cauliflower crème fraîche, crushed pistachios	\$7.00
<b>Soup of the Day</b> Chef's daily creation	\$6.00
<b>Classic Caesar</b> Hearts of romaine, herbed focaccia croutons, creamy Caesar	\$8.00
<b>Baby Field Greens</b> Mozarella, cherry tomatoes, cucumber, shaved red onion, kalamata olives, pomegranate vinaigrette	\$9.00
<b>Spinach Asaigo</b> Honey Dijon, shaved fennel and radish, oranges, cherry tomatoes	\$10.00
<b>Insalata Panzanella</b> Herbed croutons, shaved red onion, cherry tomatoes, capers, fresh basil, balsamic vinaigrette	\$9.00
<b>Bibb Wedge Italiana</b> Crumbled pancetta, pepperoncinis, cherry tomatoes, egg, avocado, feta with creamy Italian	\$11.00
1/2 Salad = 1/2 Price	
Add grilled chicken	\$4.00
Add salmon	\$5.00
Add shrimp	\$7.00
Add ahi tuna	\$8.00

## *Handfulls*

<b>The Reuben</b>	\$11.00
Toasted marble rye, thousand spread, aged swiss, house made sauerkraut, corned beef	
<b>Angus Burger</b>	\$10.00
8 oz grilled, choice of: cheddar, swiss, pepper jack, blue cheese on kaiser	
Add bacon	\$2.00
<b>Grilled Chicken Caesar Wrap</b>	\$9.00
Hearts of romaine, asiago, grilled flatbread	
<b>Chicken Walnut Croissant</b>	\$9.00
Candied walnuts, fresh grapes, basil	
<b>Beef Dip</b>	\$11.00
Shaved roast beef, horseradish cream, aged swiss, club roll, au jus	
<b>Tuscan Grilled Chicken</b>	\$10.00
Basil, roasted tomatoes, fresh mozzarella, pesto mayo on ciabatta	

## *Entrees*

<b>Cherry Chipotle Ribs</b>	\$19.00
In house hickory smoked, polenta fries, honey dill baby carrots	
<b>Braised Lamb Shank</b>	\$28.00
Asiago saffron risotto, parmesan citrus asparagus	
<b>Applewood Smoked Porkchop</b>	\$26.00
Fennel crusted centercut loin, honey Dijon spinach, brandy apple butter	
<b>Pan Seared Half Chicken</b>	\$17.00
Porcini dusted with balsamic criminis, insalata panzanella, natural au jus	
<b>Butternut Squash Ravioli</b>	\$15.00
Sweet pomodoro cream, cherry tomatoes, asiago, basil	
<b>Salciccia Crespelle Fiorentina</b>	\$18.00
Sundried tomatoes, criminies, ricotta and mozzarella, sambuca tomato rose	
<b>Cedar Planked Salmon</b>	\$20.00
Fresh atlantic, citrus fennel slaw, crumbled pancetta, polenta fries	

## *Sides*

<b>Garlic and Herb Roasted Fingerlings</b>	\$4.00
<b>Saffron Risotto</b>	\$5.00
<b>Goat Cheese Polenta Fries</b>	\$5.00
<b>Honey Dill Baby Carrots</b>	\$3.00
<b>Asiago Citrus Grilled Asparagus</b>	\$4.00
<b>Balsamic Sauteed Spinach</b>	\$3.00

## *Sweets*

Ask your server for dessert selections.