

# Appetizers

**Chicken Pablano Quesadilla**  
Tomato, Jalapeño  
Cheddar, Guacamole  
\$9

**Pinot Poached Mussels**  
White Wine Tomato Herb  
Broth, Rustic Crostini  
\$11

**Hot or Cherry Chipotle Glazed Wings**  
Celery and Carrot Sticks  
with Choice of Stella Bleu  
\$9

**Sesame Seared Ahi Stack**  
Crisp wontons, Avocado,  
Sweet Chile, Sesame  
Ponzu  
\$12

**Flame Roasted Artichoke**  
Caramelized Lemon,  
Asiago, White Truffle  
Aioli  
\$9

**Flatbread of the Day**  
Chef's Daily Creation  
\$10

**Truffle Fries**  
Crumbed Pancetta,  
Asiago, Italian Parsley  
\$5

# Sandwiches

**Tuscan Grilled Chicken**  
Basil, Roasted  
Tomatoes, Fresh  
Mozzarella, Pesto  
Mayo on Ciabatta  
\$10

**Grilled Chicken Caesar Wrap**  
Hearts of Romaine,  
Asiago, Grilled  
Flatbread  
\$9

**Chicken Cashew Croissant**  
Candied Walnuts,  
Fresh Grapes, Basil  
\$9

**The Rueben**  
Toasted Marble Rye,  
Thousand Spread,  
Aged Swiss, House  
Made Sauerkraut  
and Corned Beef  
\$11

**Beef Dip**  
Shaved Roast Beef,  
Horseradish Cream,  
Aged Swiss, Club  
Roll and Au Jus  
\$11

**Angus Burger**  
8oz Grilled, Choice  
of: Cheddar, Swiss,  
Pepper Jack, Blue  
Cheese on Kaiser  
\$10  
Add Bacon \$2

# Soups

**Purple Carrot Bisque**  
Cauliflower Crème  
Fraiche, Crushed  
Pistachios  
\$7

**Soup of the Day**  
Chef's Daily  
Creation  
\$6

**Cherry Chipotle Glazed Ribs**  
In House Hickory  
Smoked, Polenta  
Fries, Honey Dill,  
Baby Carrots  
\$19

**Pan Seared Half Chicken**  
Porcini Dusted with  
Balsamic Crimins,  
Insalata Panzanella,  
Natural Au Jus  
\$17

# Salads

**Classic Caesar**  
Hearts of Romaine,  
Herbed Focaccia  
CROUTONS,  
Creamy Caesar  
\$8

**Baby Field Greens**  
Fresh Mozzarella,  
Cherry Tomatoes,  
Cucumber, Shaved  
Red Onion,  
Kalamata Olives,  
House  
Pomegranate  
Vinaigrette  
\$9

**Insalata Panzanella**  
Herbed CROUTONS,  
Shaved Red Onion,  
Cherry Tomatoes,  
Capers, Fresh Basil,  
Balsamic  
Vinaigrette  
\$9

**Spinach Asiago**  
Honey Dijon,  
Shaved Fennel and  
Radish, Oranges,  
Cherry Tomatoes  
\$10

**Bibb Wedge Italiana**  
Crumbed Pancetta,  
Pepperoncinis,  
Cherry Tomatoes,  
Chopped Egg, Feta,  
Creamy Italian  
\$11

**Add**  
Chicken \$4  
Seared Salmon \$5  
Grilled Shrimp \$7  
Seared Ahi Tuna \$8

# Entrees

**Braised Lamb Shank**  
Asiago Saffron  
Risotto, Parmesan  
Citrus Asparagus  
\$28

**Grilled Flatiron**  
Garlic and Herb  
Roasted Fingerlings,  
Balsamic Sautéed  
Spinach, Demi and  
Herb Butter  
\$22

**Applewood Smoked Porkchop**  
Fennel Crusted  
Centercut Loin,  
Honey Dijon Spinach,  
Brandy Apple Butter  
\$26

**Cedar Planked Salmon**  
Fresh Atlantic, Citrus  
Fennel Slaw,  
Crumbed Pancetta,  
Polenta Fries  
\$20

**Salciccia Crespelle Floentina**  
Sundried Tomatoes,  
Criminis, Ricotta  
and Mozzarella,  
Sambuca Tomato  
Rosé  
\$18

**Butternut Squash Ravioli**  
Sweet Pomodoro  
Cream, Cherry  
Tomatoes,  
Asiago and Basil  
\$15

*Great American Grill*