

Starter Plates

FLATBREADS

classic pepperoni \$9 chorizo, smoked bacon, sausage & pepperoni \$11

FRIED MOZZARELLA \$8

marinara sauce

CRISPY CHICKEN WINGS \$14

blue cheese | celery | carrots

Choice of:

buffalo style | honey bbq | salt & pepper

LOADED TOTS \$11

cheddar | bacon | scallions | ranch

Soup & Salad

CLAM CHOWDER \$9

ONION SOUP \$11

swiss or parmesan cheese

COBB SALAD \$16

romaine | grilled chicken | bacon | hard cooked eggs | blue cheese dressing

GARDEN SALAD \$12

roasted beets | goat cheese | candied walnuts pickled onions | balsamic dressing

add chicken breast \$8 (GF)

Sandwiches

BURGER \$15

Aged cheddar | lettuce | tomato onion | pickles | brioche bun | fries

add smoked bacon \$2

GRILLED CHICKEN SANDWICH \$14

provolone | caramelized onions | pesto aioli | arugula | ciabatta bread | fries

TURKEY SANDWICH \$14

smoked bacon | roasted turkey buttermilk bread | lettuce | tomato | fries

FRIED FISH SANDWICH \$1s

panko crusted Alaskan cod | tomato lettuce | tomato | potato bun | fries

Entrées

ROASTED HALF CHICKEN \$24

roasted garlic mashed potatoes | sautéed green beans | roasted carrots | black garlic jus

BLACKENED SALMON \$26

wild rice pilaf | seasonal vegetables lemon butter sauce (GF)

GRILLED BEEF SIRLOIN \$25

Yukon mashed potatoes | seasonal vegetables | house steak sauce (GF)

FISH N CHIPS \$19

panko crusted Alaskan cod | tartar horseradish slaw | fries

Vegan & Vegetarian

PENNE VEGAN BOLOGNESE \$18

chickpea | fresh tomatoes | roasted garlic | basil & olive oil sauce

nutritional yeast (GF)

CHANNA MASALA \$18

Basmati Rice | seasonal grilled vegetables | indian garbanazo beans

VEGAN WRAP \$13

Deep fried | cauliflower | potato | mixed greens (GF)