



# Starters

**Potato Crusted Scallops** tomato chutney, arugula, pickled red onions \$14.25

**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 \$7.50

**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

**Fried Avocado** sliced, fire roasted tomato salsa, pineapple mango salsa, cotija cheese, salad \$8.25

**Hummus** pesto grilled veggies, roasted peppers, feta, grilled flatbread \$9.75

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

**Shrimp N Grits** blackened shrimp, bbq sauce, smoked onions, cheese grits \$10.25

**Southwest Tuna Tartare** chipotle lime dressing, tostadas, romaine, crema, spicy avocado \$12.50

# Salads

**Spinach Salad** fresh berries, organic 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  
Add diver sea scallops\* \$15.50/\$25.00

**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 \$10.25/\$16.50

**Caesar** warm polenta croutons \$5.50/\$8.50  
Add chicken \$9.50/\$13.25 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

**Grilled Skirt Steak Salad** roasted peppers, cherry tomatoes, hard-boiled egg, croutons, blue cheese dressing \$11.75/\$18.75

# 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

# DINNER

## Brick Oven Pizza

<b>Margherita Pizza</b> tomato sauce, fresh mozzarella, basil and olive oil \$10.50	<b>Toppings Add \$1.25</b>	
<b>Chicken Souvlaki Grilled Pizza</b> tzatziki sauce, tomatoes, cucumbers, kalamata olives, red onion, romaine \$12.75	Roasted Garlic	Bacon
<b>Prosciutto Pizza</b> tomato sauce, prosciutto di Parma, fresh mozzarella, parmesan, arugula, extra virgin olive oil \$12.75	Spinach	Chicken
<b>Meatball Pizza</b> meatballs, spinach, roasted garlic, organic ricotta, mozzarella, rich red gravy \$12.75	Sun Dried Tomatoes	Roasted Veggies
<b>Pesto Pizza</b> whole wheat crust, mushrooms, artichokes, spinach, roasted peppers, tomatoes, fresh mozzarella \$12.75	Green Peppers	Organic Goat Cheese
<b>Traditional Pizza</b> red sauce and mozzarella cheese \$9.50	Onions	Smoked Gouda
	Mushrooms	Prosciutto
	Pepperoni	Organic Ricotta
	Chorizo	Fresh Mozzarella
	Ham	

# Entrées

**Fresh Scottish Salmon\*** choice of three styles:  
**Roasted** honey mustard horseradish glaze, choice of two sides \$18.95  
**Blackened** spicy tomato crab risotto, pineapple mango salsa \$25.00  
**Grilled** over any salad entrée \$22.50

**Blackened Mahi Mahi Tacos\*** chipotle aioli, pineapple mango salsa, serrano slaw, black bean rice \$18.95

**Jambalaya** shrimp, andouille sausage, mussels, calamari, tomatoes, onions, garlic, rice \$17.25

**5 Spice Ahi Tuna Steak\*** pan seared, coconut curry rice, Thai Ginger Sauce, mango pineapple salsa \$17.50

**Chef's Choice Risotto** ask your server for the chef's daily selection \$CP

**Memphis Style Spare Ribs** smoked and grilled with honey and dry rub, coleslaw, jalapeño cheddar corn bread \$21.00

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

**All Natural Jerk Chicken** roasted half chicken, black bean rice, pineapple mango salsa, fried plantain chips \$18.95

**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 \$15.95

**Meatloaf** onion gravy, choice of two sides \$14.75

**Chicken Pot Pie** chicken breast, onions, carrots, celery, potatoes, puff pastry, choice of two sides \$15.95

**Roasted Chicken Breast** herbed organic goat cheese, roasted garlic mashed potatoes, spinach \$15.95

**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

**6oz. Grilled Filet Mignon\*** roasted oyster mushrooms, mashed potatoes, spinach, demi glace \$27.00

# Pasta

**Penne Pasta** pesto chicken breast, tomato cream sauce \$14.00

**Spaghetti and Meatballs** spicy gravy, homemade, slow cooked \$12.50

**Fettuccine Alfredo** \$10.25;  
**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

**Red Curry Coconut Mussels**

**Mussels Red** spicy red wine tomato sauce

# Burgers\*

Certified Angus Beef

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

**“A” Burger** lettuce, tomato, red onion, pickles \$10.50

**The Local Burger** millwood springs organics (PA) blue cheese, lettuce, tomato, soft roll \$12.00

**Deluxe Burger** barbeque sauce, cheddar cheese, applewood bacon, crema \$12.00

**Kimchi Burger** korean bbq, fried egg, kimchi \$12.00

**Turkey Burger** lettuce, tomato, red onion, mayo \$9.50

**Organic Burger** local grass fed beef, all natural smoked cheddar, lettuce, tomato, red onion \$13.25

**Veggie Burger** soy based, all natural smoked cheddar, guacamole, lettuce, tomato \$9.95

# Kids

**Carrot & Celery Sticks** with ranch dressing \$2.50

**Little Salad** with ranch dressing \$3.25

**Chicken Fingers** (3) with chips \$5.00

**Traditional Pizza** kid's size \$5.50

**Kid Quesadilla** with chips \$4.75

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

**Pasta** with butter \$4.00; with marinara \$4.50

**Ravioli** with tomato sauce \$6.50

**Macaroni and Cheese** \$4.00

**Hot Dog** on roll, with chips \$4.25

**Salmon Tails** roasted with peas and carrots \$9.50

**Grilled Pesto Chicken** quinoa \$7.25

<b>Sides \$4.00</b>			
Veggie of the Day	Quinoa	Black Beans and Rice	Sweet Potato Fries
Brussels Sprouts	Peas and Carrots	Spanish Rice	Mashed Potatoes
Sautéed Spinach w/Garlic	Coleslaw	Baked Mac & Cheese	Roasted Garlic Mashed Potatoes
Spicy Tomatoes	Apple Sauce	Fresh Cut Fries	Jalapeño Cheddar Corn Bread

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