



STARTERS

- BEER BATTERED ONION RINGS** 7
Lightly fried, togarachi mayo
- JUMBO CHICKEN WINGS*** 8
One pound of wings, tossed in garlic, sesame oil, chili bbq glaze
- FRIED CALAMARI** 10
Lightly fried calamari, artichoke hearts, oven roasted tomatoes, banana peppers, wood roasted poblano aioli and zesty marinara
- SPINACH ARTICHOKE DIP** 9
Reggiano parmesan cheese, crispy tortillas, pico de gallo, sour cream
- PAN ROASTED MUSSELS** 12
Garlic, white wine, chorizo, oven roasted tomato
- PEPPERCORN SEARED TUNA** 14
Seared rare Ahi Tuna, Asian slaw, wasabi crème fraiche, white chocolate siracha vinaigrette

FLAT BREADS

- THE ORIGINAL** 12
Wild mushroom, artichoke hearts, oven roasted tomato, mozzarella, zesty marinara, topped with baby arugula salad, white balsamic vinaigrette, balsamic reduction
- BUFFALO CHICKEN** 14
Spicy buffalo chicken, bleu cheese sauce, carrot and celery ribbons

SOUP 5

DU JOUR SEASONAL

SIDES 4

- COUSCOUS***
- HAND CUT FRENCH FRIES**
- MAC & CHEESE + \$1.00**
- SEASONAL VEGETABLE SAUTEED MUSHROOMS**
- COLESLAW**

DESSERTS 6

- CINNAMON CRÈME BRULEE**
Silky cinnamon custard, dark chocolate shortbread cookies
- APPLE CRISP**
Warm baked apples covered with flaky pie crust, dulce de leche ice cream, fresh caramel, apple chip
- GRAND MARNIER CHEESECAKE**
Graham cracker crust, orange gastrique, white chocolate shavings, candied orange
- BREAD PUDDING**
Warm banana chocolate chip bread pudding, dulce de leche ice cream, chocolate and caramel sauce
- BROWNIE SUNDAE**
Warm chocolate brownie, espresso icing, vanilla ice cream, chocolate and caramel sauce, champagne custard

18% gratuity added for parties of 6 or more.

GREENS *entree size*

- SOUP AND SALAD** 9
Chef's daily soup and small traditional or caesar salad
- TRADITIONAL** 8
Mixed greens, smoked bacon, 12 minute egg, rustic croutons, tomato
(Choice of dressing: Honey Dijon, White Balsamic, Buttermilk Garlic)
Add chicken +\$4, shrimp +\$5
- WATERCRESS*** 9
Maytag blue cheese, spiced pecans, dried cranberries, red onion, champagne shallot vinaigrette
Add chicken +\$4, shrimp +\$5
- SHRIMP COBB** 13
Bibb lettuce, smoked bacon, shrimp, tomato, avocado, egg, bleu cheese, sherry thyme vinaigrette
- GRILLED CHICKEN CAESAR** 12
Sliced grilled chicken breast, hearts of romaine, shaved Reggiano, garlic croutons
- ASIAN SEARED TUNA** 15
Rare tuna, mixed baby greens, mango, avocado, red onion, crispy wontons, cilantro ginger vinaigrette
- CHICKEN TORTILLA** 12
Mixed baby greens, sliced grilled chicken, tortilla strips, roasted corn, cilantro, honey lime vinaigrette

ON THE BUN *with fries*

Toppings +\$.50 American, Cheddar, Bleu, Mozzarella, Monterey Jack, Swiss, BBQ Sauce, Banana Peppers
Toppings +\$1 Bacon, Sunnyside Egg, Avocado, Sauteed Mushrooms, Sauteed Onions

- SOUP AND HALF SANDWICH** 9
Chef's daily soup and sandwich (no fries)
- VEGETARIAN BURGER** 10
Black bean, brown rice, sweet soy, Monterey jack cheese, lettuce, tomato, onion, pickle, mayo, mustard
- TIMBER BURGER** 11
8 oz. ground daily, lettuce, tomato, onion, pickle, mayo, mustard
- SEARED SALMON BURGER** 12
Cucumber ginger slaw, wasabi crème fraiche, toasted bun
- PHILLY CHEESESTEAK** 12
Sliced beef, American cheese, sautéed mushrooms and onions, mayo, toasted baguette
- PULLED PORK SANDWICH** 12
Slow roasted pork, chipotle barbeque sauce, apple fennel slaw
- FISH SANDWICH** MKT
Simple grilled or blackened, lettuce, onion, pickle, lemon herb aioli, toasted bun
- TURKEY STACKER** 10
Smoked turkey breast, havarti cheese, bibb lettuce, tomatoes, red onions, banana peppers, mayo, spicy mustard, toasted ciabatta
- THE DIP** 14
Thin sliced prime rib, mayo, toasted French baguette, horseradish, au jus
- CHICKEN SANDWICH** 12
Wood grilled chicken, jack cheese, onion rings, arugula, tomato, chili remoulade
- THE REUBEN** 12
House smoked pastrami, Swiss cheese, sauerkraut, thousand island dressing, toasted rye

MAIN *(Side Caesar or Side Traditional Salad w/ entrée \$2.50)*

- FORK TENDER BABY BACK RIBS (half rack)** 15
Slow roasted, basted in bbq sauce then grilled till caramelized, choice of side
- SEARED SEA SCALLOPS** 15
Creamy house smoked bacon risotto, fine herbs, balsamic reduction
- GRILLED FISH** MKT
Chef's daily selection, grilled or blackened, lemon herb aioli, choice of side
- CRAB CAKE** 16
Pan seared, jumbo lump, whole grain mustard, choice of side
- FARMER'S VEGETARIAN PLATE** 13
Chef's selection of seasonal vegetables with couscous
- LAMB BOLOGNESE** 15
Rigatoni pasta, freshly ground lamb, tomato, onion, fennel, basil whipped ricotta, Reggiano

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

* Contains Nuts or Nut Oils