

APPETIZER

MOZZARELLA STICKS	\$8.00
6 PIECE MOZZARELLA STICKS SERVED WITH HOME MADE MARINARA SAUCE.	
CHICKEN CAPRESE	\$16.00
GRILLED CHICKEN TOPPED WITH FRESH MOZZARELLA, BASIL, SUN DRIED TOMATO AND A BALSAMIC GLAZE. SERVED WITH FRENCH FRIES	
BACON	\$15.00
3 PIECES OF 3/8" INCH CUT BACON TOPPED WITH A MAPLE GLAZE. SERVED WITH A SIDE OF TOASTED WALNUTS.	
WINGS	\$14.00
HOUSE BAKED WINGS SERVED WITH A SIDE OF BUFFALO SAUCE AND YOUR CHOICE OF RANCH OR BLUE CHEESE.	
FIRE CRACKER CAULIFLOWER	\$14.00
CAULIFLOWER FRIED AND TOSSED IN A SWEET SRIRACHA SAUCE.	
BANG BANG SHRIMP	\$18.00
CRISPY SHRIMP TOSSED WITH CHILI SAUCE, EDAMAME BEANS AND RICE NOODLES	
MUSSELS MARINARA	\$22.00
MUSSELS TOSSED IN GARLIC MARINARA, SHALLOTS AND WHITE WINE BUTTER	
SPINACH DIP	\$18.00
BAKED SPINACH AND ARTICHOKE WITH A PARMESAN CRUST, SERVED WITH YELLOW CORN CHIPS.	
CHICKEN TENDERS	\$12.00
BATTERED CHICKEN TENDERS SERVED WITH A CHOICE OF BUFFALO SAUCE OR HONEY MUSTARD.	
LOADED NACHOS	\$16.00
TORTILLA CHIPS TOPPED WITH MEAT, CHEESE, OLIVES AND TOMATOES	
CHARCUTERIE BOARD	\$20.00
PROSCIUTTO, GOURMET CHEESE, CURED MEAT AND CHERRY PEPPERS.	

SALADS

CAESAR SALAD	\$14.00
ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE AND CAESAR DRESSING	
HOUSE SALAD	\$14.00
ARUGALA LETTUCE, TOMATOES, CUCUMBERS, BLACK OLIVES, RED ONIONS AND CROUTONS TOSSED IN A HOUSE DRESSING	
ANTIPASTO SALAD	\$18.00
FRESH MOZZARELLA, ROASTED RED PEPPERS, SALAMI, PEPPERONI, PROVOLONE, CAPICOLA, TOMATOES AND OLIVES ON A BED OF ROMAINE LETTUCE SERVED WITH A LEMON OLIVE OIL DRESSING	

POKE BOWL	\$18.00
AHI TUNA, STICKY RICE, BABY GREENS, EDAMAME BEANS, CARROTS AND DICED CUCUMBERS WITH A HOUSE MADE SESAME DRESSING	
SALMON GREEK SALAD	\$18.00
SALMON ON TOP OF BLEND FIELD GREENS, BLACK OLIVES, RED ONIONS, CUCUMBER, TOMATO, TOASTED WALNUTS AND A CREAMY TASIKI DRESSING	

SOUPS

FRENCH ONION	\$7.00
PASTA FAGIOLI	\$7.00
CHICKEN NOODLE	\$6.00