



## Starters

**Wings** ~ served with carrots and celery, finished with your choice of buffalo, napalm, carolina gold bbq, sweet thai chili, garlic parmesan, teriyaki or cajun dry rub — *9.95*

**Bistro Fries** ~ tossed in white truffle oil, parmesan cheese, sea salt served with aioli — *9.50*

**Gamberi Fritti** ~ panko and Italian herb seasoned flash fried shrimp served with a side of Cajun remoulade — *9.50*

**Papadew Peppers** ~ hand breaded, stuffed with goat cheese and drizzled with Mango honey — *9.50*

**Crab Cakes** ~ flash fried and topped with our roasted red pepper cream sauce — *14.25*

**Bruschetta** ~ crostini topped with roasted red pepper cream cheese, feta, basil, tomato and bacon, drizzled with a balsamic reduction and served with a side of pesto — *9.95*

**Salmon Fritters** ~ with dill, capers & garlic topped with avocado lime whipped cream and served with a side of Saffron aioli & roasted red pepper coulis — *10.50*

**Chicken Quesadilla** ~ grilled marinated chicken with pepper jack and cheddar cheese, black beans, peppers and onions served in a crispy sun dried tomato tortilla with Pico de Gallo — *9.75*

**Baked Brie Dip** ~ creamy liquid brie with red lager ale, artichoke hearts, & spinach served with garlic toasts — *11.50*

**Smoked Ahi Tuna Tacos\*** ~ thin sliced and perfectly seared to rare on flour tortillas, served with a Thai chili coleslaw, pickled vegetables, wasabi aioli and spicy ranch — *13.25*

**Whiskey Barrel Shrimp** ~ flambéed shrimp in whiskey, rum, fresh mango & Pico de Gallo loaded in puff pastry "barrel" — *9.95*

**Taquitos** ~ house made fried flour tortillas filled with jalapeno pimento cheese, drizzled with spicy ranch and served with a side of salsa fresca — *10.50*

## Salads

**House and Caesar** ~ as side — *6.00* as entrée — *10.50*

~ add chicken *4.00* shrimp ~ *5.00* grilled salmon ~ *6.50*

**South Western Salad** ~ Grilled chicken, black beans, Pico, cucumbers, and grape tomatoes, and fresh sprig mix tossed in spicy ranch topped with crispy tortilla strips — *14.75*

**Heirloom Tomato** ~ fresh marinated buffalo mozzarella, fresh basil, assorted tomato varieties drizzled with balsamic reduction and basil oil — *11.50*

**Arugala Salad** ~ caramelized pears, candied pecans, bacon and smoked blue cheese tossed with arugala salad blend in honey balsamic dressing topped with crispy onions — *13.50*

Fountain Drinks— Coffee— Tea *3.25*

An extensive selection of beer, wine and cocktails is available

~ Please ask your server ~



## Seafood

**Shrimp & Grits** ~ New Orleans French Quarter style gravy with andouille and tiger shrimp served over cheddar cheese Adluh grits — *21.95*

**Lobster Ravioli** ~ piccata dressed raviolis with sautéed shrimp, shaved asparagus & blistered grape tomatoes topped with a truffle arugula salad — *24.50*

**Butter Basted Salmon\*** ~ garlic butter basted, topped with a Kalamata & Queen olive tapenade over wild rice pilaf & steamed seasonal vegetables drizzled with balsamic reduction and basil oil — *23.95*

**Fresh Catch:\*** ~ Your server will provide details *Priced at fair market value.*

## Beef & Lamb

**Bison Burger\*** ~ mozzarella stuffed grilled bison on a brioche bun with lettuce, tomato, garlic aioli, and onion bacon jam served with French fries— *16.00*

**Snake River American Wagyu\*** ~ cast iron seared peppercorn encrusted steak served with sundried tomato compound butter, balsamic reduction and pommes frites — *26.50*

**Filet Mignon\*** ~ grilled filet paired with parmesan risotto, tempura broccolini and finished with a Bordelaise sauce — *32.95*

**Butcher's Block:\*** ~ Your server will provide details. *Priced at fair market value.*

## Poultry & Pork

**Cajun Chicken Pasta** ~ with sautéed onions and peppers tossed with penne pasta in a cajun alfredo sauce — *18.95*

**Spinach Ravioli** ~ served with grilled chicken, sundried tomatoes, gourmet mushrooms, garlic and shallots, tossed in a light pesto cream sauce — *19.50*

**Roasted Chicken** ~ slow roasted chicken with garlic whipped potatoes and steamed vegetable medley topped with a jalapeno peach sauce — *19.95*

**Grilled Pork Tenderlion\*** ~ marinated & served with garlic whipped potatoes, creamed spinach and topped with a sweet onion bacon chutney — *21.95*

## Desserts

*Desserts vary daily—Please ask your server for today's selections*

*Many of our dishes can be modified to become vegetarian as well as gluten free. Be sure to ask your server.*

*We recommend our beef and lamb dishes be cooked at a temperature range from medium rare to medium for optimal flavor and texture.*

*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

*20% GRATUITY ADDED TO PARTIES OF SIX OR MORE*