

For the Table

CHIPS & SALSA office recipe <u>add:</u> guacamole for 1.50	4	HUMMUS roasted garlic/sun dried tomatoes, mixed vegetables & lavosh crackers	8
DEVEILED EGGS cheddar cheese, applewood bacon & chives	5	CRAB CAKE pan seared, creole slaw & house tartar	12
PRETZELS with spicy mustard and cheese sauce	4	BATTERED PRAWNS fried shrimp, buffalo sauce & bleu cheese dressing	14
PEPPERCORN CRUSTED SEA SCALLOPS caramelized onions, mixed greens & cranberry ginger glaze	9	WINGS choice of: buffalo, honey bbq, teriyaki, garlic parmesan	9
JERK CHICKEN SKEWERS served with house rosemary bbq sauce	9	OFFICE LOADED NACHOS wood-fired bbq pulled pork, four cheese, salsa, sour cream, guacamole	10
ROASTED JALAPENO POLENTA CAKE with our house salsa, drizzled with avocado sour cream	6		

Greens

MIXED GREEN SALAD cherry tomatoes, red onion, balsamic vinaigrette <u>add:</u> grilled chicken or shrimp 4/5	6
CHICKEN CAESAR SALAD marinated chicken, romaine, parmesan cheese, garlic croutons	7
WEDGE SALAD cherry tomatoes, bleu cheese crumbles, applewood smoked bacon, bleu cheese dressing <u>add:</u> grilled chicken or shrimp 4/5	7
BEET SALAD crumbled bleu cheese, mixed greens, fresh granny smith apples, candied pecans & balsamic vinaigrette <u>add:</u> grilled chicken or shrimp 4/5	8
TROPICAL CHICKEN SALAD jerk marinated chicken, mixed greens, grilled pineapple mint salsa, crispy tortilla strips, caribbean mango vinaigrette	11
COBB SALAD romaine lettuce, lump crab meat, egg, bacon, avocado, crumbled bleu cheese, thousand island dressing	12
TUNA NICOISE ahi tuna sashimi, boiled red potatoes, green beans, kalamata olives, eggs & red wine vinaigrette	13
STEAK SALAD tenderloin tips, julienned cucumbers, greens, vine ripe tomatoes, served with a grain mustard vinaigrette	13

Sandwiches

All served with fresh cut fries and a side of creole slaw

OFFICE BURGER 1/2lb house specialty USDA prime angus beef & andouille, topped with smoked cheddar, vine ripened tomato, grilled red onion, field greens & bacon/egg mayo <u>add:</u> bacon for 1.50	12
BBQ PULLED PORK marinated bbq pork, topped with cheddar cheese, house pickles, fried red onions on a toasted Ciabatta	11
WOOD-FIRED REUBEN house cured corned beef, sauerkraut, thousand island dressing; served on toasted marble rye bread	11
GRILLED CHICKEN provolone cheese, a spread of artichoke/sun-dried tomato pesto, & balsamic mayonnaise on a soft French roll	10
BUFFALO CHICKEN battered tenderloins, dipped buffalo sauce & drizzled with crumbled bleu cheese	9
FISH TACOS <u>beer battered:</u> cajun aioli, house creole slaw <u>blackened:</u> cajun aioli, shredded lettuce, salsa & cheddar cheese	10
VEGETARIAN WRAP asparagus, roasted peppers, fresh mozzarella, & basil in a tomato/basil wrap <u>add:</u> grilled chicken, shrimp, steak 4/5/6	8
MONTERREY CHICKEN SAMI blackened chicken breast with a spread of bbq sauce, topped with monterrey jack cheese, bacon & guacamole on a soft french roll	10

Entrees

CHICKEN CAVATAPPI blackened chicken, peppers, onions, tomatoes, mixed with vodka creme sauce topped with fresh basil & parmesan	13	8OZ. FILET OF SIRLOIN finished with bacon vinaigrette & fried red onions. Served with sauteed baby spinach, roasted garlic & roasted red potatoes	20
LEMON CHICKEN pan seared, lemon beurre blanc, crispy capers, garlic mash, sauteed spinach	14	FISH & CHIPS beer battered, fries & creole slaw	12
PORK CHOP white bone-in chop, accompanied by garlic mashed potatoes, apple chutney, topped with a honey mustard bourbon glaze	18	PECAN CRUSTED WHITEFISH with a mustard beurre blanc, grilled asparagus & parmesan & wild mushroom risotto	16
		ATLANTIC SALMON pan seared topped with creole slaw, grilled asparagus, parmesan & wild mushroom risotto	20