

ALL DAY MENU

SHARED PLATES

ARTICHOKE DIP

Parmesan, Mozzarella Hot Dip
Baked Pita or Tortilla Chips 18

JUMBO WINGS

Choice of Dozen Honey Buffalo, Dry Rub,
Or Ginger Teriyaki Style 23

TRUFFLE PARMESAN FRIES

Hand Cut Spuds, White Truffle Oil,
Parmesan 12

BBQ PORK NACHOS

Melted Jack, Pepperjack, Guacamole, Pico
de Gallo, Sour Cream 23

HOMEMADE CHEESE CURDS

Lightly Breaded, Served with Marinara 16

SHRIMP COCKTAIL

6 Chilled Poached Shrimp with
Guajillo Cocktail Sauce and Lemon 15

BATTERED FRIED PICKLES

Served With Cholula Aioli 15

PALISADE DIP

Grilled Peaches, Ricotta, Honey, Mint
Baked Pita or Tortilla Chips 15

CHICKEN QUESADILLA

Grilled Chicken, Monterey Jack, Tortilla
Chips, Salsa, Guacamole, Side Salad 20

PASTAS

CHICKEN PARMESAN

*Baked Parmesan Breaded Chicken Cutlet,
Mozzarella, Marinara Linguini 28.50*

LOADED MAC ~N~ CHEESE

*Southern Fried Chicken Cutlet, Bacon, Green
Onion, Asparagus, Truffle Cream Sauce 26*

SHRIMP SCAMPI LINGUINE

*Blackened Shrimp, Artichokes, Cherry
Tomatoes, Garlic, Butter & White Wine
Parmesan Cream Sauce 30*

SALADS

*ADD GRILLED CHICKEN \$7
BUTTERMILK FRIED CHICKEN BREAST \$8
BLACKENED OR GRILLED AHI, SALMON, or SHRIMP \$12*

CAESAR

Crisp Romaine Hearts, Savory Croutons,
Fresh Grated Parmesan Cheese, Creamy
Caesar Dressing 11/18

SPRING GREENS

Balsamic Mesclun Leafy Greens with Dried
Cranberries, Sunflower Seeds, Cucumber,
Tomato, Goat Cheese 12/19

NICOISE

Blackened Salmon, Warm Fingerling
Potato, Green Bean, Hard Boiled Egg,
Cherry Tomato, Asparagus, Pesto 33*

TACO SALAD

Lean Ground Buffalo-Birria, Leaf Lettuce,
Black Beans, Cherry Tomato, Corn, Smoked
Cheddar and Monterey Jack Cheese, Sour
Cream, Avocado, Crispy Tortilla Taco Boat,
Pico, Cilantro-Lime Dressing 28

HOUSE COBB

Avocado, Bacon, Blue Cheese Crumbles,
Hard Boiled Egg, Chopped Tomato,
Romaine, Grilled Chicken Breast, Ranch 25
Sub Buttermilk Chicken 26
Sub Salmon or Ahi Steak 33*

ENTREE

FISH~N~ CHIPS

*Tempura Breaded Cod, Cider Slaw,
Hand Cut Fries, Caper Remoulade,
Best In the Valley! 28*

STICKY GLAZED RIBS

*Crispy Glazed 5-Spice Spareribs,
Truffle Bacon Mac N Cheese, Cider Slaw 32*

CHICKEN FRIED STEAK

*Hand Breaded Beef Sirloin Steak,
Mashed Potatoes, Grilled Veggies
& Sage Sausage Gravy 33*

CREOLE FLATIRON STEAK

*8oz Blackened-Grilled to Perfection
Smoked Cheddar Au Gratin Potatoes,
Sauteed Broccolini 36*

(PLEASE NO SUBSTITUTIONS)

*“These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness”. 3.5% fee for all credit card charges, some prices may be subject to change

ALL DAY MENU

SAMMIES/BURGERS

ADD HAND CUT FRIES OR COLESLAW 5
ADD SWEET FRIES OR PARMESAN TRUFFLE FRIES 7
ADD SMALL CAESAR SALAD OR MIX GREENS 8

REUBEN

House Cured Corned Beef, Swiss,
Sauerkraut, Marble Rye,
1000 Island Dressing 17

HOT PASTRAMI

House Smoked Pastrami
Pepperjack, Pickles, Marble Rye,
Spicy Mustard 17.50

CHOLULA CHICKEN

Southern Breaded Chicken Cutlet,
Pepperjack, Applewood Bacon, Cholula
Mayo, LTO, Challah Roll 18.50

BLACKENED AHI CLUB

Blackened Yellow Fin Tuna Fillet,
Cider Slaw, LTO, Challah Roll 19.50

GRILLED TURKEY BURGER

Grilled Organic Turkey Patty,
Guacamole, LTO, Challah Roll 17.50

BLACK RICE VEGGIE BURGER

Handmade Chickpea Patty Mix
Roasted Bell Pepper, Cilantro, Spices
Cranberry Sauce, LTO, Challah Roll 17.50

1/2 lb. ANGUS BURGER

Chuck Beef Patty Grilled to Your Liking, LTO,
Challah Roll 17.95

-CADILLAC BURGER STYLE-

Pepperjack, Bacon, Fried Egg 23

Burger/ Sandwich Add Ons:

Cheddar, Swiss, American or Pepperjack 2

Fried Egg 3 Bacon 3.5 Half Avocado 3

DESSERTS

Garnished With Whipped Cream & Berries!

NEW YORK CHEESECAKE 11

CHOCOLATE CAKE 11

MINT CHOCOLATE SUNDAY 8

BREAD PUDDING

With Vanilla Ice Cream 14

KID’S MENU

Grill Cheese & Fries \$11

Chicken Tenders & Fries \$13

Cheese Quesadilla 9

w/grilled chicken \$13

Kids Caesar Salad \$10

w/grilled chicken \$14

Kids Burger & Fries \$15

Hot Dog & Fries \$12

12 & Under, No Adults

SIDES

Mash Potatoes 7

Green Beans 8

Sauteed Baby Carrots 7

Grilled Asparagus 9

Coleslaw 5

Side Pesto 2

Au Gratin (When Available) 8

Additional Sauces/Gravy .50-2.00



Wok Weekends



3-cl Sat and Sun

Potstickers (6)

Hoisin Dark Soy Glaze 15

Crab Wontons (5)

Sweet ~N~ Sour Sauce 15

Shrimp Fried Rice

Garlic Ginger Sauteed Shrimp, Crispy Egg

Fried Rice with Carrots and Peas 30

Ginger Beef

Beef Tenderloin, Veggies, Baby Carrots

Peppers, Garlic Black bean Sauce 28

General Tso Chicken

Spicy Stir-Fried Chicken, Wok Veggies,

Dark Soy Oyster Honey Sauce 26

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