

Small Plates

**A little of this.
A little of that.
Taste around.**

Share or don't share. In general, 2-4 plates per person would comprise a traditional full meal.



Vegetarian items are indicated with a ^v. We are **not** a gluten-free environment, but items indicated by ^{gf} have gluten-free *ingredients*

dips, rolls, etc.

WHITE BEAN & ARTICHOKE HUMMUS^v

with grilled pita and marinated olives \$6.50

SPICY CHICKEN AND AVOCADO EGGROLLS \$5.50

ASIAN STYLE RIBS[†] sweet Thai-chile glaze, peanut-ginger slaw \$7.25

GRILLED SHRIMP AZTECA guacamole, sweet corn tamale cake \$6.25

MINI SPINACH DIP AND TORTILLA CHIPS \$5.50

JUMBO STUFFED 'SHROOMS^v (3) with creamy horseradish sauce \$4.50

VIETNAMESE SHRIMP SPRING ROLLS \$5.50

GOAT CHEESE & ARTICHOKE POPPERS^v \$5.50

flatbread pizzas

WILD MUSHROOM AND ARUGULA FLATBREAD^v

with white truffle vinaigrette \$6.75

BBQ CHICKEN FLATBREAD with red onions \$6.75

ROASTED VEGETABLE FLATBREAD^v with balsamic tomatoes, onions & goat cheese \$6.75

ITALIAN SAUSAGE FLATBREAD

with fresh mozzarella \$6.75

slider pit

Sold individually or get a 3-pack for \$9.50

MINI CHICAGO DOG 'extreme green' pickle relish, sport pepper \$3.75

POT ROAST SLIDER with red wine gravy and fried onion straws \$3.75

PULLED SMOKED PORK SLIDER topped with pickle 'fries' \$3.75



CREEKSTONE FARMS MINI BURGER

premium Black Angus, aged cheddar, ranch-style greens \$3.75

VEGGIE MINI BURGER^v black bean & chickpea veggie burger topped with aged cheddar and ranch-style greens \$3.75

SLIDER COUTURE any slider with a mini bottle of Chandon bubbly \$10.75

mini entrees

FANCY SPAGHETTI wide noodles, homemade beef & pork tomato sauce \$6.50

GRILLED PETITE ATLANTIC SALMON⁶

over mashers & today's vegetable \$8.50

SEARED SEA SCALLOPS⁶

over mashers & today's vegetable \$9.50

GRILLED 4 OZ. PETITE FILET MIGNON⁶

with french fries & today's vegetable \$10.50

CHICKEN CORDON BLEU over honest gold mashers & today's vegetable \$8.50

MAC & CHEESE bacon, scallions, bread crumbs & sour cream \$6.50



frites bar

DISCO FRIES Canadian 'poutine' (poot-sin) style with melty mozzarella, slow cooked pot roast and gravy \$4.25

PARMESAN FRITES ^v with a trio of sauces \$2.95

TRUCKSTOP FRIES ^v covered in chipotle cheese sauce \$3.25

PICKLE 'FRIES' ^v with horseradish and honey mustard sauces \$4.25

AMERICAN FRIES ^v straight up with Heinz \$2.25



salads & soup

GRILLED ASPARAGUS SALAD tm honey roasted walnuts & gorgonzola \$5.25

CAESAR SALAD \$4.25

CHOP SALAD bacon, corn, croutons, tomatoes, choice of cheese & dressing \$4.25

TUSCAN WHITE BEAN SALAD ^v goat cheese, tomatoes, balsamic & Tuscan toast \$4.25

SPINACH SALAD tm toasted hazelnuts, kiwi, fresh berries, poppyseed dressing \$4.25

SOUPS French Onion, Baked Potato, Chicken Tortilla or Soup of the Day \$3.95

big small plates

Oversized appetizers meant for sharing.

CHIPOTLE CHICKEN NACHOS with homemade salsa, guacamole, sour cream \$9.95

CHICKEN WINGS Thai chili glazed with sesame-ginger sauce or Buffalo style \$9.25

SPINACH DIP with cheesy lavosh crackers \$9.25

LETTUCE WRAPS [†] with chicken sauté, julienne vegetables and wonton strips \$9.25

HAND-BREADED CHICKEN FINGERS traditional or Buffalo style \$9.25

JUMBO STUFFED 'SHROOMS' ^v (7) with creamy horseradish sauce \$9.75

SEARED RARE TUNA WONTONS ^{*} with soy glaze, wasabi mayo and asian slaw \$9.75

CALAMARI in peppery buttermilk batter with sesame-ginger sauce \$8.95

BRUSCHETTA ^v with mild goat cheese, kalamata olives, Tuscan toast \$8.25

team spirits

Communal eating meets communal drinking.

SANGRIA pitcher of red or white with fresh-cut-fruit \$12.00

ESTRELLA DAMM INEDIT, 750 ML (SPAIN) Superchef el Bulli meets the Master Brewer at Estrella Damm to create a beer solely for food pairing \$18.00

HEAVY SEAS SEASONAL, 750 ML (MARYLAND) our biggest and boldest beers, many of them are vintage dated. Please ask for the current selection. \$14.00

ARROGANT BASTARD, 750 ML (CALIFORNIA) a complex and hoppy ale straight from the West coast. It might be too good for you. \$14.00



happier hour

(bar/lounge only)

MONDAY – FRIDAY | 3-6

1/2 off all wine by the glass, draft beer & house cocktails

TUESDAY | 3-6

1/2 off all wine by the bottle (entire restaurant)

SELECT \$6.95 APPETIZERS

(bar/lounge only)

MONDAY – FRIDAY | 3-6

tuna wontons | bruschetta | chicken nachos | buffalo wings | 'big' shrooms | thai chicken wings | spin dip lavosh | lettuce wraps | chicken fingers | calamari

† We use nuts and nut based oils in these menu item. If you are allergic to nuts, or any other foods, please let your server know.

* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



ENTRÉES

SIDE SALADS

TUSCAN SIDE SALAD

Balsamic field greens and focaccia strips alongside savory white beans, chopped tomatoes and goat cheese for spreading \$4.25

HOUSE CHOP SALAD

Chopped greens, smoked bacon, corn, homemade croutons, tomatoes, bleu cheese or cheddar, and a choice of ranch or balsamic vinaigrette \$4.25

CAESAR SIDE SALAD

Fresh romaine, shredded Romano cheese, garlic croutons and house-made Caesar dressing \$4.25

SPINACH SALAD†

Toasted hazelnuts, kiwi, blueberries, strawberries and poppyseed dressing \$4.25



ENTRÉES

Add a side salad or bowl of homemade soup for \$2.50

STUFFED CHICKEN BREAST

Stuffed with garlic-herb cream cheese, breaded and baked until golden brown and the cheese is hot and melted. Served with mashed potatoes and today's vegetable \$16.95

GRILLED ROSEMARY CHICKEN

A boneless breast grilled with fresh rosemary. Served on our mashed potatoes with today's vegetable \$14.50

DOWN HOME POT ROAST

Mashed potatoes, homestyle vegetables and a rich, red wine mushroom sauce \$14.50

MEATLOAF NO. 9

Honest gold mashers, red wine mushroom sauce, onion straws, today's vegetable \$12.95

CHIPOTLE-SMOKED CHICKEN ENCHILADAS

Filled with tomatillo-marinated chicken, onions, garlic and queso fresco atop a spicy, chipotle-smoked mozzarella sauce. Served with pico rice, black beans and sweet chipotle slaw \$14.25

WILD MUSHROOM ENCHILADAS

Corn tortillas filled with Portobello mushrooms, a blend of cheeses, smoky mozzarella sauce and sour cream drizzle. Served with pico rice, black beans and Napa cabbage \$14.25

SIZZLING FAJITAS

Your choice of chicken breast, steak or a combo of both served with red and green bell peppers and onions. Served with traditional accompaniments chicken \$15.75 | steak or combo \$17.95

FILET MIGNON*

An 8oz. filet basted with red wine garlic butter, baked potato and today's vegetable \$26.95

NEW YORK STRIP*

Our hearty 12oz. strip is grilled to your specs and topped with red wine garlic butter. Served with a loaded baked potato and today's vegetable \$22.75

USDA PRIME TOP SIRLOIN*

A tender aged Prime Sirloin grilled and basted with red wine butter, served with a loaded baked potato and today's vegetable 9oz. \$19.25 | 5oz. \$15.95 | Add 4 grilled or fried shrimp \$5.95

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ENTRÉES

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ATLANTIC SALMON FILLET

Fillet of Salmon served one of two ways.

- Simply Prepared - grilled with salt and pepper, bread salad, and grilled asparagus \$18.75
- Fire Grilled - served with honest gold mashers and today's vegetable \$18.75

JUMBO GRILLED SHRIMP

8 shrimp, slow marinated in tomatillo and fresh-squeezed lime juice. Served with grilled asparagus and grilled sourdough with tomatoes, baby arugula and balsamic vinaigrette \$17.25

HUGE PANKO BATTERED SHRIMP (7)†

Served with french fries and peanut-ginger slaw \$17.25

JUMBO LUMP CRAB CAKES

Two jumbo lump crab cakes baked and served with french fries & today's vegetable, with Creole remoulade & tartar sauce \$21.95

SEARED GEORGES BANK SCALLOPS

Lemon-asparagus risotto, baby greens, basil-infused olive oil \$19.95

ALMOND CRUSTED TILAPIA†

Amaretto beurre blanc, fresh berries, grilled asparagus \$17.95

BABY BACK BBQ RIBS†

Slow cooked in a sweet, smoky sauce and barbecued to a glaze. Served with peanut ginger slaw† and french fries Full Slab \$20.95 | Half Slab \$16.95 | Add 4 grilled or fried shrimp \$5.95

CHICKEN FINGER PLATTER†

Chicken tenderloins fried golden and served with honey mustard, peanut-ginger slaw and french fries \$14.50

BIG FANCY SPAGHETTI

Wide egg noodles tossed in homemade beef, pork and tomato sauce \$12.95

BASIL PESTO PASTA†

Roasted vegetables, artichoke hearts, fresh mozzarella, balsamic roasted tomatoes, romano cheese \$12.95 With grilled thin-shaved chicken \$14.95

CHICKEN PARMESAN

Chicken breast rolled in Italian bread crumbs and cooked in a homemade marinara sauce with a touch of alfredo, served over pasta. Topped with fontina, provolone and grated parmesan cheese \$15.25

SPAGHETTINI WITH SHRIMP, SCALLOPS & MUSSELS

White wine, garlic, olive oil, tomatoes and fresh basil \$16.95

CHICKEN FETTUCCINE ALFREDO

A grilled chicken breast atop fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheese \$15.95

Loaded baked potato available with steak entrées after 5:00pm

Complimentary 5-6 oz. coldwater lobster tail OR jumbo shrimp (5) with our 9 oz. Prime Top Sirloin, 8 oz. Filet or 12 oz. NY Strip every Thursday after 4pm.

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SOUPS & SALADS

SOUPS

FRENCH ONION SOUP

With provolone and crouton \$3.95

OUR ORIGINAL BAKED POTATO

Topped with cheddar cheese, smoked bacon and scallions \$3.95

CHICKEN TORTILLA

Naturally lean chicken, crushed tomatoes, anaheim chiles and onions in a zesty chicken broth. \$3.95

SOUP OF THE DAY

Please ask your server for the selection of the day. \$3.95



ENTRÉE SALADS

Add a bowl of homemade soup for \$2.50

SPINACH SALAD†

Toasted hazelnuts, kiwi, blueberries, strawberries & poppyseed dressing \$9.25
With goat cheese \$11.25 | With grilled thin - shaved chicken \$12.25 | With both \$12.25

CHICKEN CAESAR

Grilled herb-marinated chicken breast, fresh chopped romaine, shredded Romano cheese with our Caesar dressing and warm polenta croutons \$12.25

BUFFALO BLEU SALAD†

Chicken tenderloins tossed in Buffalo wing sauce over crisp greens with smoked bacon, sharp cheddar, garlic-butter croutons, juicy tomatoes, toasted pecans, creamy gorgonzola cheese in our garlic ranch dressing \$12.95

BBQ SALMON SALAD†

Fire grilled Atlantic salmon fillet basted with tangy BBQ sauce, chilled greens, Mandarin oranges, spiced pecans, corn tortilla straws, mango dressing \$15.25

HEARTLAND GRILLED CHICKEN SALAD†

Grilled herb-marinated chicken breast on fresh greens topped with smoked bacon, aged cheddar, toasted spicy pecans, garlic-butter croutons in our creamy garlic ranch dressing \$12.25
Also available with lightly breaded chicken tenderloins.

CHICKEN ASIAN CHOP CHOP†

Sautéed sesame chicken on a chop chop style Napa salad, with jicama, snow peas, peanuts and bell peppers all tossed in a ginger honey mustard dressing \$11.95

SEARED AHI TUNA SALAD*†

Seared rare tuna, Napa cabbage, cilantro, bananas and cashews tossed in our banana-ginger vinaigrette. Topped with crispy wonton strips and drizzled with a sweet soy sauce \$13.75

PRIME STEAK AND WEDGE SALAD*†

Prime 5oz. top sirloin, served with an iceberg wedge, smoked bacon, spicy pecans, roasted golden beets, grilled asparagus, gorgonzola, scallions, warm polenta croutons, bleu cheese dressing \$15.25

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SANDWICHES & BURGERS*

All sandwiches & burgers are served with your choice of side.

French fries | Today's vegetable | Mashed potatoes | Loaded baked potato (after 5:00pm)

Peanut ginger slaw† | Tortilla chips with homemade salsa | Mediterranean orzo

FRIED PORK "T"

Breaded pork tenderloin, lettuce, tomato, red onion, mayo and cheddar \$10.95

FRENCH DIP

Roast beef cooked in au jus, covered in aged provolone on a toasted torpedo roll \$11.25

JUMBO LUMP CRAB MELT

A baked jumbo lump crab cake on grilled sourdough bread with cheddar cheese and tomato, with Creole remoulade sauce \$13.95

SO. CAL FISH TACOS

Two flour tortillas, chipotle mayo, tilapia, Napa cabbage, pico, honey-cumin dressing \$10.25

TAOS CHIPOTLE TURKEY WRAP

Smoked turkey, guacamole, pepper jack cheese, cilantro, lettuce, tomato & chipotle dressing \$10.25

SOUTHWEST CHICKEN WRAP†

Grilled chicken, spiced pecans, red peppers, warm bacon, tortilla shreds and jalapeno jack tossed in garlic ranch and rolled in a grilled tortilla with lettuce, tomatoes and a side of homemade salsa \$10.25

FARMHOUSE CLUB†

Smoked ham, mesquite turkey, bacon, basil pesto aioli, gouda on whole-grain bread \$9.95

VEGGIE BURGER

Our fresh black bean & chickpea patty with aged cheddar and ranch-style greens \$9.25

BUILD YOUR OWN CREEKSTONE FARMS BLACK ANGUS BURGER*

BEEF UP YOUR BURGER TO A 10oz. FOR \$2 MORE.

Comes with lettuce, tomato, red onion on a toasted bun. (BBQ sauce upon request).

· BURGER STRAIGHT UP \$9.50 | 10oz. \$11.50

· ADD CHEESE AND/OR BACON choose from aged cheddar, American, gorgonzola, gouda or provolone \$10.50 | 10oz. \$12.50

BURGER 72*

Topped with our famous-since 1972 garlic herb cream cheese-stuffed mushroom cap, horseradish sauce, parmesan and watercress \$10.50 | 10oz. \$12.50

SPICY FRITOS® BURGER*

Pepper jack cheese, pico de gallo, Fritos® corn chips, jalapenos, guacamole, chipotle mayo \$10.50 | 10oz. \$12.50

CHEESY ROYALE YUM YUM GOOD TIMES BURGER*

With gooey cheese, shredded lettuce and our super-secret special sauce \$10.50 | 10oz. \$12.50

SPECIALTY CHICKEN SANDWICHES

Choose any burger preparation from above, but with grilled chicken.

· BURGER STRAIGHT UP \$9.50

· ADD CHEESE AND/OR BACON choose from aged cheddar, American, gorgonzola, gouda or provolone \$10.75

CHICKEN 72, SPICY FRITOS CHICKEN BURGER OR CHEESY ROYALE CHICKEN \$10.75

BRENTWOOD CHICKEN SANDWICH

A grilled chicken breast, rosemary, smoked bacon, gouda cheese and Dijon-spiked mayo on a toasted bun. With baby greens, tomato and onion \$10.75

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SANDWICHES