

# tapas

## THAI SPRING ROLLS 7

ADD LOBSTER or PORTABELLA 2  
soy marinated cabbage and carrots. Served with  
homemade sauce on the side.

## PEANUT CHICKEN SKEWERS 9

seared and served with peanut sauce - DF / GF

## BAKED GOAT CHEESE 11

roasted red pepper and basil puree. served with  
toasted baguette - GFO

## STUFFED MUSHROOMS 14

choice of **crabcake** or **tocino & garlic** stuffed  
drizzled with balsamic & parmesan cheese  
balsamic reduction

## PORK TENDERLOIN 10

choice of tempura battered or grilled with horseradish  
maple glaze

## POT STICKERS 10

choice of **pork**, or **shiitake**

## CAPRESE SALAD 12

sliced tomato, fresh mozzarella and basil  
drizzled with olive oil and balsamic reduction - GF

## CRAB CAKES 10

served with mango red pepper relish and a  
strawberry- passionfruit vinaigrette - DF

## CRAB RANGOON 9

jumbo lump crab and cream cheese

# bruschetta

FOUR piece plate - choose up to TWO bruschetta options . garnished with balsamic glaze **12**

**mozzarella, tomato & pesto**

**prosciutto, boursin cheese & fig spread**

**brie, apples & fig spread**

**smoked salmon** - DF

**portabella & roasted red pepper** - v

**roasted red pepper & boursin cheese**

**bleu cheese crostini**

**marinated artichoke hearts** - v

# sliders

TWO FOR 8 • FOUR FOR 14 • ADD A SIDE OF WAFFLE FRIES 4 (**slider buns contain dairy**)

## KOBE BURGERS

greens, tomato, gouda & horseradish mayo

## FOUR-CHEESE BACON BURGERS

our four-cheese blend & applewood bacon

## BBQ CHICKEN SLIDERS

red onions, gouda cheese and cilantro

## CRAB CAKE SLIDERS

fresh greens, roasted red pepper and garlic aioli

# sushi

GLUTEN FREE SOY SAUCE WITH EVERY ROLL

## CHEF'S ROLL 16

deep fried - smoked salmon, surimi crab meat, cream cheese, chive, red pepper and cucumber, topped with  
caviar, Unagi sauce and spicy mayo

## ATLANTIC ROLL 12

ahi tuna, smoked salmon, red bell pepper, cream cheese, chive, and spicy mayo - GF

## CALIFORNIA ROLL 8

surimi crab, cucumber, chive, avocado and topped with spicy mayo - DF / GF

## PHILADELPHIA ROLL 10

salmon, cream cheese and avocado - GF

## VEGETABLE TEMPURA ROLL 9

tempura battered asparagus, carrots, red pepper and topped with Unagi sauce - DF

# soup, salad & sandwiches

## SOUP DU JOUR

cup 5 • bowl 9 - ask your server about today's homemade soup options

## *gourmet salads*

### HOUSE SALAD 10

roasted red pepper, artichoke hearts, tomato, red onion, house slaw and balsamic reduction - DF / GF

### STEAK & BLEU CHEESE SALAD 15

onion strings, tomato, roasted red peppers and cabernet reduction - GFO

### ASIAN SESAME CHICKEN SALAD 11

wonton strips, sesame seeds, almonds, fresh red peppers, carrots, cilantro, and sweet & spicy vinaigrette - DF / GFO

### BBQ CHICKEN SALAD 12

house slaw, corn, red onion, cilantro and barbecue sauce - DF / GF

## *specialty sandwiches*

### CHIPOTLE CHICKEN FOCACCIA 12

roasted red pepper, avocado, gouda, cilantro, on a sundried tomato focaccia. Served with side choice

### SMOKEHOUSE TURKEY PANINI 12

applewood bacon, gouda, tomato, chipotle mayo. Served with side choice

### CUBAN PANINI 14

pork tenderloin, prosciutto, swiss, house slaw, pickles and horsey-mayo. Served with side choice

### GOURMET GRILLED CHEESE 12

artisan cheeses, applewood bacon and tomato. Served with side choice

## TAPA'S HALF 'N HALF 10

Pick any TWO items from above to complete your meal

- cup of soup du jour
- Half any sandwich
- half sized any gourmet salad

# *pizza*

**FIVE CHEESE 10** ADD --- BACON - 2 CHICKEN - 5 PROSCUITTO - 5 SHRIMP - 9  
house 5-cheese blend with roma tomato, garlic, olive oil and basil

### BBQ CHICKEN 12

mozzarella, red onions and cilantro over barbecue sauce

### LOBSTER 12

mozzarella, roma tomato and basil over a creamy lobster sauce

# *entrees*

### BLEU CHEESE TENDERLOIN 20

marinated beef tenderloin with bleu cheese, roasted potatoes, grilled asparagus, balsamic glaze and strawberry passion fruit vinaigrette - GF

### BEEF & ASPARAGUS 18

marinated tenderloin filet, asparagus sautéed in garlic and olive oil, over rice noodles - DF / GF

### PORTABELLA & VEGETABLE STIR FRY 14

portabella, carrots, broccoli, red pepper, and asparagus, with seasoned rice and spicy ginger sauce - DF / GF

### PAD THAI 17

chicken and shrimp sautéed with carrots, broccoli, red pepper, asparagus, with rice noodles and spicy ginger & peanut sauces - DF / GF

### TAPA PAELLA 16/19

Choice of **chicken & artichokes and chorizo**, OR **shrimp, calamari, clams, & mussels** in spicy tomato and thai chili sauces, mixed with seasoned rice topped with balsamic reduction & strawberry passionfruit sauce - DF / GF