

tapas

THAI SPRING ROLLS 8

ADD LOBSTER 3 or PORTABELLA 2

soy marinated cabbage and carrots. Served with homemade sauce on the side.

PEANUT CHICKEN SKEWERS 10

seared and served with peanut sauce - DF / GF

BAKED GOAT CHEESE 13

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

STUFFED MUSHROOMS 15

choice of **CRABCAKE** or **TOCINO-GARLIC** stuffed
drizzled with balsamic & parmesan cheese
balsamic reduction

bruschetta

FOUR piece plate - choose up to TWO bruschetta options . garnished with balsamic glaze **14**

mozzarella, tomato & pesto

prosciutto, boursin cheese & fig spread

brie, apples & fig spread

smoked salmon - DF

PORK TENDERLOIN 11

choice of **TEMPURAED** or **FIRE ROASTED**
with our horseradish maple glaze

POT STICKERS 10

choice of **PORK**, or **SHIITAKE**

CAPRESE SALAD 13

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

CRAB CAKES 12

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

CRAB RANGOON 10

jumbo lump crab and cream cheese

portabella & roasted red pepper - v

roasted red pepper & boursin cheese

bleu cheese crostini

marinated artichoke hearts - v

sliders

TWO FOR 9 • FOUR FOR 16 • 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 17

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

ATLANTIC ROLL 13

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

CALIFORNIA ROLL 9

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

PHILADELPHIA ROLL 11

salmon, cream cheese and avocado - GF

VEGETABLE TEMPURA ROLL 10

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 11

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

STEAK & BLEU CHEESE SALAD 17

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

ASIAN SESAME CHICKEN SALAD 12

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

BBQ CHICKEN SALAD 13

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

specialty sandwiches

CHIPOTLE CHICKEN FOCACCIA 14

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

SMOKEHOUSE TURKEY PANINI 14

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

CUBAN PANINI 15

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

GOURMET GRILLED CHEESE 13

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

TAPA'S HALF 'N HALF 12

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 11 ADD --- BACON - 2 CHICKEN - 5 PROSCUITTO - 5 SHRIMP - 9

house 5-cheese blend with roma tomato, garlic, olive oil and basil

BBQ CHICKEN 14

mozzarella, red onions and cilantro over barbecue sauce

LOBSTER 15

mozzarella, roma tomato and basil over a creamy lobster sauce

entrees

BLEU CHEESE TENDERLOIN 22

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

BEEF & ASPARAGUS 20

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

PORTABELLA & VEGETABLE STIR FRY 16

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

PAD THAI 19

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

TAPA PAELLA 18/21

choice of **CHICKEN, ARTICHOKE & CHORIZO**, or **SHRIMP, CALAMARI, CLAMS, & MUSSELS** in spicy tomato and thai chili sauces, with seasoned rice topped with balsamic reduction & strawberry passionfruit sauce - DF / GF