



FLATBREADS

GF Options available

MARGARITA	\$15
Basil, crushed tomato, olive oil, mozzarella	
TRE ITALIANO	\$16
Crushed tomato, pepperoni, soppressata, salami, mozzarella	
STEAK BRUSCHETTA	\$17
Steak, tomato relish, basil & garlic aioli, mozzarella	
SPINACH AND MUSHROOM	\$16
Crushed tomato, spinach, mushrooms, garlic	
WHITE PIZZA	\$16
Garlic olive oil, basil, mozzarella	
BBQ CHICKEN	\$16
Chicken, BBQ, bacon bits, mozzarella	

ENTREES

CHICKEN PICCATA	\$20
Grilled chicken breast, fettuccine pasta, lemon butter sauce, capers	
EGGPLANT PARMESEAN	\$18
Fried eggplant, marinara, mozzarella VG	
CHICKEN PIMENTOS	\$21
Half deboned chicken, pan seared, oven baked, butter sauce, cherry peppers, fried potato GF	
NY STRIP	\$22
12oz center cut grilled over open flame GF	
RIBEYE	\$26
Center cut beef ribeye grilled over open flame GF	
PORK CHOP	\$21
Bone in pork chop cooked to medium, grilled over open flame then basted in an apricot glaze GF	
SHRIMP SCAMPI	\$21
Shrimp sauteed in an herbed butter served over Fettuccine with garlic bread	
FISH & CHIPS	\$20
Traditional hand battered Fish and Chips	
CRAB CAKE	MKT
2 MD style broiled, buttery crab cakes	

SALADS

Add protein to any salad. Chicken \$5, Steak \$6.

HOUSE	\$10
Spring mix, cherry tomato, cucumber, croutons and choice of dressing	
CAESAR	\$10
Romaine, Caesar dressing, shaved Parmesan, croutons	
COBB	\$11
Spring mix, hard boiled egg, carrots, onion, Bleu cheese crumble	

SIDES

All entrees come with your choice of 2 sides. Add additional sides for \$4 each. **GF, VG**

HOUSE CUT FRENCH FRIES
SAUTEED GREEN BEANS
VEGETABLE DE JOUR
RICE PILAF
CRISPY BRUSSELS
HOUSE OR CAESAR SALAD

DESSERTS

GRANNY'S CARROT CAKE	\$8
Carrot cake with a cream cheese icing	
CRÈME BRÛLÉE	\$8
Egg custard chilled and then torched with sugar, served with strawberries GF	
BEIGNETS	\$8
Traditional Beignets topped with powder sugar and served with a Raspberry sauce	
CHOCOLATE CAKE	\$8
Layers of rich chocolate cake enveloped in ganache	

**Some products may contain or have been in contact with nuts of all varieties. Please inform your server upon arrival with any type of food allergies so we may better serve you. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF- GLUTEN FREE VG- VEGAN