



To Start

GARLIC BREAD

served with balsamic, olive oil and a hint of parmesan cheese

\$5.00

SMOKED GOUDA DIP

smoked gouda, bacon, cream cheese, sour cream, mayonnaise, chives, jalapeno, and a hint of Cheyenne pepper

\$7.00

HONEY BALSAMIC BRUSSEL SPROUTS

brussel sprouts with caramelized onions, mushrooms and bacon crumbles garnished with parmesan and honey balsamic

\$10.00

CHARCUTERIE BOARD

3 meats, 4 cheeses, crackers, dried fruits, grapes, pickles, salted snacks, chocolate and a citrus marmalade

\$18.00

CAPRESE SALAD

thick sliced beefsteak tomato, buffalo mozzarella, fresh basil leaves, virgin olive oil, and aged balsamic vinegar

\$10.00

BAKED ONION DIP

warm caramelized onion in a creamy three cheese blend, served with sliced baguette

\$10.00





Entrees

FLATBREADS

MARGHERITA

crushed tomatoes topped with parmigiano-reggiano and fresh mozzarella cheese, fresh basil, and red pepper flakes

\$12.00

ROASTED GARLIC CHICKEN

garlic parmesan cream sauce topped with mozzarella cheese, chicken and roasted garlic

\$12.00

TUSCAN

garlic tomato sauce topped with mozzarella, pepperoni, Canadian bacon and salami

\$12.00

SANTA FE STREET CORN

black beans, roasted corn, seasoned beef and cheese, topped with pico de gallo, crema and avocado

\$12.00

BUFFALO CHICKEN

buffalo sauce topped with chicken, mozzarella, blue cheese, red onions and drizzled with ranch dressing

\$12.00

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POT ROAST SLIDERS

pot roast in au jus sauce, caramelized onions, pepperoncini peppers, provolone cheese and served with horseradish aioli on a Hawaiian bun

\$14.00

STUFFED MUSHROOMS

mushrooms with creamy garlic bacon and parmesan stuffing topped with mozzarella cheese

\$10.00

BACON WRAPPED SHRIMP

glazed in a bourbon maple sauce and served on a bed of Asian slaw

\$14.00

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Desserts

CREME BRULEE THE ICONIC TRADITION

\$8.00

BAILEY'S CHEESECAKE WITH RASBERRY PUREE

\$8.00

- Ask your server about our seasonal bread puddings
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