



## Appetizers

**Calamari** \$14  
 Lightly Battered and Fried. We have a new Roasted Garlic Aioli for dipping!  
**Gouda Cheese Fries w/ Braised Brisket** \$15  
 Smoked Gouda Cheese Sauce, thick sliced bacon, green onions atop crispy battered fries.

**Negra Modelo Braised Brisket Street Tacos (3)** \$13  
 Braised brisket, chipotle lime aioli, queso fresco, caramelized onions and house made pickled jalapenos served on flour tortillas. Great for sharing.

## Salads

**Caesar Salad** \$9

Classic Caesar with Seasonal Mixed Greens, Tangy Caesar Dressing, House Made Croutons, and Earthy Parmesan Cheese.

Small Caesar \$6 Entrée Size \$9 Add Grilled chicken \$6, Beef \$8 or Jumbo Shrimp (3) \$8

**Crab Cake Delight Salad** \$16

Handmade Crab Cakes over seasonal greens with pomegranate seeds, sliced almonds, mandarin oranges and topped with a lemon vinaigrette.

## Entrees

**Petite 8 oz. Beef Tender Cut** GF \$26

Tender cut of American Beef served with creamy mustard horseradish sauce. Served our seasonal vegetable and starch of the day.

**Chicken Fried Steak** \$17

Fresh beef cutlet fried to perfection and served with cream gravy. Served with our seasonal vegetable and starch of the day.

**Grilled Mountain Trout** GF \$26

Grilled whole trout topped with a herbaceous lemon chimichurri. Served with our seasonal vegetable and starch of the day.

**Mushroom Sacchetti Pasta** \$26

Small pasta purses filled with Portabella mushrooms topped with 3 jumbo shrimp and a grilled chicken breast then drizzled with a locally grown rosemary cream sauce.

**Hand Pressed Hamburger** \$13

Hand pressed all beef burger, perfectly grilled and served on a soft Brioche bun with French Fries.  
 Add provolone or cheddar \$2    Crispy bacon \$2    Grilled onions \$2    House braised brisket \$5  
 Add Gouda, bacon and green onions to fries \$4