



STARTERS

SAMPLER PLATTER Fried Calamari, Meatballs with Marinara, Loaded Fries, Pot Stickers with Soy Dipping Sauce	\$22
POT STICKERS Pork Filling With Soy Dipping Sauce	\$15
CREAMY SPINACH ARTICHOKE DIP VG Served with Tortilla Chips	\$13
LOADED FRIES Crispy Potato, Cheddar and Jack Cheese, Diced Applewood Bacon, Green Onions, Ranch Dressing BBQ Pulled Pork \$20 - Brisket Burnt Ends \$20	\$15
HOMEMADE SOFT PRETZEL VG Lightly Salted and Served with Beer Cheese Sauce	\$12
ASIAN CHICKEN LETTUCE WRAPS Marinated Ground Chicken, Baby Iceberg Lettuce, Veggie Mix, Shredded Carrots, Sweet Chili Sauce	\$16
MEATBALLS Marinara Sauce, Parmesan Cheese, Basil, Garlic Bread	\$15
SHRIMP COCKTAIL GF Jumbo Prawns Served with Cocktail Sauce	\$16
CHEESE QUESADILLA VG Served with Avocado Ranch, Sour Cream, Salsa Grilled Chicken \$15 - Grilled Shrimp \$17	\$13
FRIED CALAMARI Parmesan Cheese, Herbs Roasted Garlic Basil Marinara	\$18

STEAKS

All steaks served with choice of baked or mashed potato, French fries sweet potato fries, and seasonal veggies. Add sautéed mushrooms \$3 Add bowl of soup or house salad \$4

NEW YORK STEAK* GFA 10oz. Certified Angus Beef, Red Wine Demi Glace	\$36
GRILLED RIB EYE STEAK* GFA 12oz. Certified Angus Beef, Herb and Garlic Compound Butter, Red Wine Demi Glace	\$40
SURF AND TURF* 10oz. NY Steak, Shrimp Scampi	\$39

CLASSIC ENTRÉES

Add bowl of soup or house salad for \$4

LOADED PULLED PORK MAC AND CHEESE Bacon, Green Onions, Cheese Sauce, Elbow Pasta	\$22
BEER BATTERED FISH & CHIPS French Fries, Cole Slaw, Tartar Sauce, Lemon	\$20
SMOKED BRISKET BURNT ENDS BBQ Sauce, Bread and Butter Pickles, Choice of French Fries or Sweet Potato Fries	\$25
GRILLED SALMON WITH MANGO SALSA GFA Filet with Choice of Potato and Sautéed Seasonal Vegetables	\$26
TEMPURA FRIED SHRIMP French Fries, Cole Slaw, Cocktail Sauce, Lemon	\$22
SPAGHETTI & MEATBALLS Jumbo Meatballs, Homemade Marinara Sauce, Garlic Bread	\$22
CHICKEN FETTUCCHINE ALFREDO Parmesan Cream Sauce, Garlic Bread Grilled shrimp Alfredo \$26	\$22
ROASTED GARLIC VEGGIE PASTA VG Penne Pasta, Pesto, Seasonal Veggies, Basil, Roasted Tomatoes, Garlic Bread Grilled Chicken \$22- Grilled Shrimp \$24	\$20
BLACKENED CHICKEN & SHRIMP PASTA Grilled Chicken and Shrimp with Cajun Spices Over Penne Pasta, Garlic Bread	\$26
CRISPY CHICKEN TENDERS Lightly Breaded Chicken Breast Served with French Fries and Ranch Dressing	\$15
HERB ROASTED CHICKEN GFA Chicken Thigh with Choice of Potato, Seasonal Vegetables and White Wine Mushroom Cream Sauce	\$17
CHICKEN PICATTA Sautéed Chicken Breast Cutlets, Lemon, Mushrooms, Capers in a White Wine Butter Sauce, Capellini	\$22

BURGERS

Burgers served on brioche bun with choice of french fries, sweet potato fries, onion rings, cole slaw or fruit cup.

BACON DOUBLE CHEESEBURGER* Two Beef Patties, Choice of Cheese, Applewood Bacon, Lettuce, Tomato, Onion	\$19
SMOKEHOUSE BURGER* Brisket Burnt Ends, Choice of Cheese, Lettuce, Tomato, Onion	\$19
SOUTHWESTERN CHEESEBURGER* Applewood Bacon, Green Chile, Guacamole, Pepper Jack Cheese, Lettuce, Pico de Gallo	\$19
HANGOVER BURGER* Cheddar Cheese, Applewood Bacon, Tomato, Onion, Fried Egg	\$19
BBQ BACON CHEDDAR BURGER* Cheddar Cheese, Applewood Bacon, Crispy Onions and BBQ Sauce	\$19
TURKEY BURGER* Avocado Spread, Lettuce, Tomato, Onion, Garlic Aioli, Brioche Bun	\$18
TERIYAKI BURGER* Grilled Pineapple, Teriyaki Sauce, Lettuce, Tomato, Onion	\$18
CHEESEBURGER* Choice of Cheese, Lettuce, Tomato, Onion	\$17
PATTY MELT* Marbled Rye Bread, Swiss Cheese, Caramelized Onion, Thousand Island Dressing	\$17

SANDWICHES

All sandwiches served with a choice of French fries, sweet potato fries, onion rings, coleslaw or fruit cup.

NEW YORK STEAK SANDWICH Served open faced, Fried Onions, Lettuce, Tomato, Onion on Garlic Bread	\$22
BLT Choice of Bread, Applewood Bacon, Iceberg Lettuce, Tomato, Mayo Add Avocado \$2	\$15
TUNA MELT Albacore Tuna Salad, Jack and Cheddar Cheese, Grilled Sourdough	\$17
CORNED BEEF REUBEN Shaved Corned Beef, Marbled Rye Bread, Swiss Cheese, Sauerkraut, Thousand Island Dressing.	\$18
FRIED CHICKEN SANDWICH Brioche Bun, Chicken Breast Filet, Lettuce, Tomato, Pickle, Mayo	\$17
GRILLED CHICKEN & AVOCADO SANDWICH Artisan Roll, Applewood Bacon, Pepper Jack Cheese, Avocado, Mayo	\$18
FRENCH DIP Baguette, Thinly Sliced Roast Beef, Au Jus Sauce, Horseradish Sauce	\$19
ROAST BEEF & CHEDDAR SANDWICH Slow Cooked Roast Beef, Melted Cheddar Cheese, Onion Roll	\$18
CAFÉ CLUB SANDWICH Choice of Bread, Sliced Turkey Breast, Ham, Applewood Bacon, Lettuce, Tomato, Mayo	\$17
PHILLY CHEESESTEAK Thinly Sliced Steak, Grilled Onions and Peppers, Melted Provolone Cheese, Hoagie Roll	\$18
PULLED PORK SANDWICH Pulled pork, cole slaw, BBQ sauce, brioche bun	\$17

WRAPS

All wraps served with a choice of French fries, sweet potato fries, onion rings, coleslaw or fruit cup. Add bowl of soup or house salad \$4

BUFFALO CHICKEN WRAP Chicken Breast Filet, Buffalo Sauce, Cheddar & Jack Mix, Lettuce, Tomato, Onion, Spinach Tortilla	\$16
GRILLED CHICKEN BLT WRAP Applewood Bacon, Iceberg Lettuce, Tomato, Mayonnaise, Spinach Tortilla. Add Avocado \$2	\$16
CHICKEN CAESAR WRAP Chicken Breast Filet, Caesar Dressing, Parmesan, Romaine, Croutons, Spinach Tortilla	\$16

GF= Gluten Free GFA = Gluten Free Alternative Available V= Vegan VG= Vegetarian

**Consuming raw or uncooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We are committed to 100% guest satisfaction. If for any reason you are not happy with the food or service, please ask for the manager. An 18% gratuity is included for parties of six or more. One check, please.*



THE WOK SHOP SERVED UNTIL 10PM

MONGOLIAN BEEF <small>GFA</small>	\$20
<small>Spicy Sauce, Chili Peppers, Onions, Scallions, Rice Stick Noodles, Jasmine Rice</small>	
MONGOLIAN CHICKEN <small>GFA</small>	\$18
<small>Spicy Sauce, Chili Peppers, Onions, Scallions, Rice Stick Noodles, Jasmine Rice</small>	
MONGOLIAN SHRIMP <small>GFA</small>	\$22
<small>Spicy Sauce, Chili Peppers, Onions, Scallions, Rice Stick Noodles, Jasmine Rice</small>	
GENERAL TSO CHICKEN	\$18
<small>Tempura Battered Chicken, Bell Peppers, Broccoli, Jasmine Rice</small>	
KUNG PAO CHICKEN <small>GFA</small>	\$18
<small>Stir Fry Veggies, Chili Peppers, Spicy Sauce, Peanuts, Jasmine Rice</small>	
KUNG PAO SHRIMP <small>GFA</small>	\$20
<small>Stir Fry Veggies, Chili Peppers, Spicy Sauce, Peanuts, Jasmine Rice</small>	
SWEET AND SOUR CHICKEN	\$18
<small>Chicken Breast Batter-Fried, Onions, Pineapple, Bell Pepper, Jasmine Rice</small>	
CHICKEN CHOW MEIN	\$18
<small>Egg Noodles, Stir Fried Vegetables</small>	
SHRIMP CHOW MEIN	\$20
<small>Egg Noodles, Stir Fried Vegetables</small>	
HOUSE SPECIALTY CHOW MEIN	\$22
<small>Egg Noodles, Chicken, Beef, Shrimp, Stir Fried Vegetables</small>	

SOUP & SALAD

GRILLED CHICKEN CAESAR SALAD	\$15
<small>Crisp Romaine Tossed in Caesar Dressing, Croutons, Shaved Parmesan Cheese</small>	
Grilled Shrimp \$19 - Grilled Salmon \$20 - Grilled Sirloin \$22	
CRISP ASIAN SALAD*	\$15
<small>Bok Choy, Napa & Red Cabbage, Snow Peas, Toasted Almonds, Mandarin Oranges, Sesame Dressing, Crispy Fried Won Ton Strips</small>	
Grilled Chicken \$18 - Grilled Shrimp \$20	
ARTISAN GREENS AND BERRY SALAD <small>GF, VG</small>	\$16
<small>Spinach, Fresh Seasonal Berries, Goat Cheese, Candied Walnuts, Raspberry Balsamic Vinaigrette</small>	
Grilled Chicken \$18 - Grilled Shrimp \$20	
SANTA FE GRILLED CHICKEN SALAD*	\$18
<small>Mixed Greens, Black Beans, Cotija Cheese, Tomato, Roasted Corn, Avocado, Cilantro Vinaigrette, Fried Tortilla Shell</small>	
Grilled Shrimp \$20	
TOSSED TURKEY COBB SALAD <small>GF</small>	\$18
<small>Mixed Greens, Turkey Breast, Avocado, Bacon, Tomato, Hard Boiled Egg, Green Onion, Blue Cheese Crumbles with Your Choice of Dressing.</small>	
Grilled Shrimp \$20	
HOUSE SALAD <small>V</small>	\$7
<small>Mixed Greens, Cucumbers, Tomato, Red Onion and Croutons. Served with Your Choice of Dressing.</small>	
WOR WONTON SOUP	\$15
<small>Chicken Wonton, Char Siu Pork, Shrimp, Carrots, Mushroom, Spinach, Green Onions, Authentic Broth</small>	
SOUP DU JOUR	CUP \$6 BOWL \$8
NEW ENGLAND CLAM CHOWDER	CUP \$7 BOWL \$9

PROTEIN BOWLS SERVED UNTIL 10PM

BULGOGI KOREAN STEAK BOWL* <small>GFA</small>	\$22
<small>Marinated Steak, Jasmine Rice, Broccoli, Carrots, Snow Peas, Grilled Onions, Green Onions</small>	
THAI CHICKEN BOWL	\$19
<small>Jasmine Rice, Napa Cabbage, Snow Peas, Bean Sprouts, Carrots, Water Chestnuts, Fried Wontons, Spicy Thai Peanut Sauce</small>	
TERIYAKI CHICKEN BOWL <small>GFA</small>	\$19
<small>Marinated Chicken, Jasmine Rice, Carrots, Bok Choy, Red Bell Pepper, Sesame Seeds, Teriyaki Sauce, Green Onion</small>	

ALL DAY BREAKFAST

Served with hash browns or french fries

STEAK & EGGS*	\$26
<small>8oz. Certified Angus Beef New York, Two Eggs Any Style</small>	
TWO EGGS ANY STYLE*	\$17
<small>Served with Applewood Bacon or Country Sausage Links</small>	
Make it three eggs +\$2	
BREAKFAST BURRITO	\$16
<small>Scrambled Eggs, Chorizo, Applewood Bacon, Diced Ham, Potato and Pico de Gallo</small>	
HAM AND CHEDDAR OMELET	\$16
<small>Smoked Ham, Cheddar Cheese</small>	

SIDES

FRENCH FRIES SWEET POTATO FRIES	\$5
ONION RINGS	\$5
HASH BROWNS	\$5
APPLEWOOD BACON COUNTRY SAUSAGE	\$6
HAM STEAK	\$15
AVOCADO <small>V</small>	\$4
COLESLAW <small>VG</small>	\$4
BAKED POTATO MASHED POTATOES <small>VG</small>	\$5
JASMINE RICE <small>V</small>	\$4
SEASONAL VEGETABLES <small>VG</small>	\$4
TOMATO, SLICED <small>V, GF</small>	\$2
SAUTÉED MUSHROOMS <small>V</small>	\$4
SAUTÉED ONIONS <small>V</small>	\$4

BEVERAGES

DOMESTIC BOTTLED BEER	\$7
IMPORTED BOTTLED BEER	\$8
CRAFT BOTTLED BEER	\$8
FREIXENET SPARKLING WINE	\$10 GLASS
KENDALL JACKSON CHARDONNAY	\$10 GLASS
ROBERT MONDAVI PINOT GRIGIO	\$12 GLASS
J LOHR FALCON'S PERCH PINOT NOIR	\$13 GLASS
ROBERT MONDAVI MERLOT	\$11 GLASS
KENDALL JACKSON CABERNET SAUVIGNON	\$10 GLASS
HOUSE WINE	\$8 GLASS

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