

APPETIZER

BIG oL PRETZEL

Maple Bourbon Mustard, Cheddar Cheese
& Ale Sauce
\$10

CALAMARI FRITTI

Cherry Peppers, Roasted Garlic Aioli, San
Marzano Tomato Sauce
\$14

SHRIMP COCKTAIL (GF)

(5) Champagne Poached Shrimp, Zesty
Cocktail Sauce, Lemon
\$15

CHICKEN WINGS (GF)

Choice of Sauce – Mild, Hot, Hot Honey,
Sweet Chili Garlic, With bleu cheese &
celery
\$10

CHICKEN FINGERS

Breaded – Choice of Sauce, Mild, Hot,
Ranch, BBQ
\$8

FRENCH ONION SOUP

Gratin of Provolone & Swiss Cheese,
Caramelized Onions, Sherry
\$7

MARGHERITA FLATBREAD (VG)

Fresh Mozzarella, Torn Basil, Tomato
Sauce
\$9

FONTINA CHEESE ARINCINI

San Marzano Tomato Sauce, Arugula,
Balsamic Reduction
\$12

HUMMUS SHARING PLATE (VG)

Roasted Garlic Hummus, Grilled Naan
Bread, Fire Roasted Artichokes, Red
Peppers, Mixed Olives, Roasted
Tomatoes
\$15

SALADS

CAESAR SALAD

Crisp Romaine, House Made Caesar
Dressing, Garlic Croutons, Shaved
Parmesan
\$9

SIGNATURE MISTO SALAD (GF)

Spring Mix, Candied Walnuts, Dried
Cranberries, Crumbled Gorgonzola & Our
Famous Orange Cognac Vinaigrette
\$9

ARUGULA CITRUS SALAD (GF)

Glazed Pistachios, Feta Cheese, Mandarin
Oranges, Hemp Seeds, Lemon Vinaigrette
\$9

**all salads available with chicken \$4 /
shrimp \$8 /salmon \$8**

SANDWICHES

CLASSIC BURGER

½ Pound Angus Beef Burger, With Choice Of Cheddar, Swiss, American
Or Pepper Jack, Lettuce, Onion and Tomato
(Sub Grilled Chicken Or Beyond Vegan Patty)
\$11

SAUSAGE CHIVALINI

Italian Rope Sausage, Provolone Cheese, Arugula,
Basil Pesto, Peppers & Onions, Hard Roll
\$10

CHICKEN CUTLET SANDWICH

Breaded Chicken Breast, Fresh Mozzarella, Prosciutto, Roasted
Peppers, Roasted Tomatoes, Toasted Baguette
\$11

GREEK CHEESE STEAK

Seasoned Shaved Sirloin, Feta & Mozzarella Cheese,
Lettuce, Tomato & Onion, Sub Roll
\$10

**all sandwiches are served with house cooked chips and a pickle
(sub fries \$1.50)**

ENTRÉE (Starts at 4pm) add a house salad \$3

GRILLED COWBOY PORK CHOP (GF)

Balsamic Roasted Peaches, This Evenings Vegetable & Potato
\$27

FAROE ISLAND SALMON (GF)

Basil Puree, Tomato Confit, This Evenings Vegetable & Potato
\$21

SHRIMP PAD THAI (GF)

Garlic Butter Shrimp, Rice Noodles, Zesty Thai Sauce, Basil,
Peanuts,
Bok Choy, Green Onions, Lime
\$19

8oz FILET MIGNON

Grilled, Gorgonzola Cheese Crust, Demi-Glace, This Evenings
Vegetable & Potato
\$31

PAPPERDELLE BOLOGNAISE

Chef's Italian Festival Bolognese, Parsley, Shaved Parmesan,
Warm Baguette
\$17

PENNE ALA VODKA

Chef's Italian Festival Vodka Sauce, Parsley, Shaved Parmesan,
Warm Baguette
\$16
(add chicken \$4)

“Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness”

DESSERTS

**IRON DISTRICT CHOCOLATE
CHIP COOKIE SUNDAE**

Please allow 15 Minutes
\$10

NY STYLE CHEESECAKE
Honey Roasted Mixed Berries, Whipped
Cream
\$8

DELUXE CHOCOLATE CAKE
Chocolate Sauce, Whipped Cream
\$7



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