

appetizers

Grilled Bacon Wrapped Shrimp Cocktail 14.00

six large shrimp, smoky cocktail sauce, garnished with guacamole, cumin tortilla chips

Flash-Fried Calamari 13.00

polenta & cornmeal crust, cilantro, spicy chipotle aioli

Macaroni & Cheese 9.00

sharp cheddar & American cheese, parmesan & bread crumb gratin
add ham or bacon **2.50** (gluten free available!)

House Made Onion Rings 8.00

beer battered & panko crusted, spicy chipotle BBQ sauce

Wasabi Infused Ahi Tuna 14.00

panko crusted, flash fried rare, B & B Garden microgreens, chili apricot dipping sauce

Fanny Bay Oysters 15.00

(5 oysters per order)

On the Half Shell blood orange mignonette
Rockefeller spinach, roasted garlic aioli, asiago and crisp pancetta

Wood Oven Roasted Artichoke 12.00

lemon olive oil, tarragon aioli, herb butter

Wood Oven Warmed Bread 5.00

ACME Italian batard with rosemary and roasted garlic & sweet cream butters

Summer Flatbread 10.00

heirloom tomato, Tenbrink Farms peaches, roasted garlic, parmesan, fresh basil

soup & salads

Butternut Squash Soup 5.50/7.00

pumpkin seed & crème fraiche garnish

Pear Salad 11.00

mixed greens, endive, sliced pears, candied pecans, blue cheese, pear vinaigrette

Classic Caesar Salad 11.00

focaccia croutons, fried capers & parmesan (vegetarian dressing available)

Iceberg Wedge 11.00

arugula, fried capers, apple wood smoked bacon, cherry tomatoes, 1000 island or blue cheese dressing

Spinach Salad 12.00

baby spinach & spring greens mix, fennel, Laura Chanel goat cheese, dried cherries, toasted pistachios, sherry vinaigrette

Cup of Soup & 1/2 Salad 11.50

choose from Citrus or Caesar

Cup of Soup or 1/2 salad & 1/2 Sandwich 12.00

choose from grilled chicken BLT or pulled pork sandwich

Margherita Pizza 16.00

house made marinara sauce, mozzarella, parmesan, fresh basil
(add Molinari pepperoni or Caggiano Italian sausage **3.50**)

Black Mission Fig Pizza 16.00

gorgonzola, havarti, mozzarella, caramelized Black Mission figs, balsamic reduction

the sandwiches

all sandwiches served with bistro fries or small garden salad - or - choose a cup of soup for \$1 more!

Grilled Chicken BLT 13.50

organic, free range chicken breast, bacon, iceberg, tomato, avocado, swiss, roasted garlic aioli

Pulled Pork Sandwich 13.00

garlic-scallion rub, chipotle bbq sauce, Buttercream Bakery roll, slaw

Grilled Skuna Bay Salmon Sandwich 16.00

honey molasses bbq sauce, Buttercream Bakery roll, slaw

Willy Bird Ranch Smoked Turkey Sandwich 15.50

sharp white cheddar, avocado-grilled red onion spread, arugula, tomato, dijonaise

Grilled 1/2 pound fumé Ground Chuck Burger or

Laura's "No Chuck" Vegetarian Burger & Bistro Fries 12.00

pepper jack, swiss, cheddar or bleu **1.00**, grilled onions **1.00**, apple wood smoked bacon **3.00**, avocado **1.50** or mushrooms **2.00**

great big salads

Chicken 'Chopped' Salad 15.00

iceberg & butter lettuce, apples, candied pecans, dried cherries, slivered celery, cherry tomatoes, haricot vert, sharp white cheddar, creamy herb dressing

lunch entrees

Cajun Spiced Rock Shrimp Fettuccini 25.00

Andouille sausage, onion, garlic & jalapeno, red pepper cream sauce, chili-scallion-asiago cheese

BBQ Baby Back Ribs 27.00

chipotle BBQ or honey molasses BBQ sauce, slaw, bistro fries

Grilled 12 oz. New York Steak & Fries 31.50

Certified Black Angus, center cut New York steak, bistro fries, rosemary aioli

Skuna Bay Salmon Filet 26.00

Vancouver farm-raised salmon, pan sautéed, roasted garlic mashed potatoes, grilled asparagus, cherry tomatoes, lemon tarragon butter sauce

Cabernet Braised Short Rib Risotto 27.00

balsamic onion & asparagus risotto, cabernet porcini reduction sauce, mushrooms, gremolata, parmesan