



BREADSTICKS

cafe & grill

appetizers.....

SHORT RIB SPRING ROLLS | \$9.99

jalapeño cheddar cheese sauce

CHICKEN TENDERS | \$9.99

honey mustard or barbecue

BUFFALO WINGS | \$12.99

*spicy signature sauce,
blue cheese dressing, celery*

CRISPY CHEDDAR BITES | \$7.99

*breaded cheddar cheese curds,
cherry pepper aioli, pickled jalapeños*

BEEF & BLACK BEAN CHILI NACHOS | \$9.99

jalapeños, cheddar cheese, pico de gallo, queso fresco

ONION RINGS | \$7.99

chipotle mayonnaise

CRAB CAKE | \$9.99

charred lemon aioli, herb salad

APPETIZER SAMPLER | \$9.99

buffalo wings, cheddar bites, onion rings

SHRIMP TACOS | \$9.99

cha-cha sauce, cucumber, radish, pea shoots

MUSHROOM TOAST | \$7.99

roasted wild mushrooms, sauce mornay, grilled rustic bread

soups & salads.....

Award Winning
ATLANTIC SEAFOOD CHOWDER

Cup \$7.99 • Bowl \$8.99



FRENCH ONION SOUP | \$7.99

sweet onions, crouton, cheese gratin

CHICKEN NOODLE SOUP

cup \$5.99 | bowl \$6.99

roasted chicken, egg noodles

SOUP DU JOUR

cup \$5.99 | bowl \$6.99

fresh made in house

HOUSE SALAD | \$7.99

*iceberg & romaine, tomato, red onion,
cucumber, choice of dressing*

CAESAR SALAD | \$9.99

*romaine, garlic croutons,
creamy parmesan dressing*

**SPINACH CRANBERRY-
WALNUT SALAD** | \$9.99

*baby spinach, dried cranberries,
candied walnuts, bleu cheese,
pickled red onion, cranberry vinaigrette*

CHOPPED GREEK SALAD | \$12.99

*iceberg lettuce, cucumber, tomato,
mediterranean olives, feta cheese,
lemon olive oil dressing*

ANCIENT GRAIN BOWL | \$9.99

*arugula, yellow beet, butternut squash, red onion,
honey sherry vinaigrette*

FRESH FRUIT PLATTER | \$8.99

*seasonal sliced fruit, greek yogurt,
banana bread*

Add grilled chicken (\$4) or shrimp (\$5) to any salad

from the grill.....

BREADSTICKS CHEESEBURGER | \$12.99

*8oz angus beef, toasted brioche bun
bacon or mushrooms \$1 extra each*

GRILLED CHICKEN BREAST SANDWICH | \$10.99

marinated & char-grilled, swiss cheese, chipotle mayo, toasted brioche bun

TURKEY BURGER | \$11.99

swiss cheese, cranberry mayonnaise, toasted brioche bun, sweet potato fries

[grilled items are served with lettuce, tomato, onion and choice of potato chips or fries]

cold sandwiches.....

[served with house-made potato chips]

TUNA SALAD | \$9.99

lettuce & tomato

BLT & A SANDWICH | \$11.99

hickory smoked bacon, lettuce, tomato, avocado

CHICKEN SALAD CROISSANT | \$11.99

lettuce, tomato, bacon, avocado

TURKEY CLUB | \$11.99

oven roasted sliced turkey breast, lettuce, tomato, bacon, mayonnaise

LOX SANDWICH | \$12.99

toasted bagel, cream cheese, tomato, pea shoots

SOUP AND ½ SANDWICH COMBO | \$10.99

choose ½ of any cold sandwich (excluding lox sandwich) and a cup of chicken noodle or soup du jour
sub french onion for \$3 or seafood chowder \$5.00

hot sandwiches.....

[served with french fries]

CRISPY CHICKEN SANDWICH | \$11.99

ranch mayonnaise, mozzarella & cheddar cheese, pickles, hot sauce

CHEESESTEAK SUB | \$12.99

grilled sirloin, fried onions, provolone cheese
add peppers or mushrooms \$1.00 extra each

CRAB CAKE SANDWICH | \$13.99

charred lemon aioli, bbq fries

CORNED BEEF REUBEN | \$12.99

sauerkraut & 1k island dressing, swiss cheese, grilled rye bread

BREADSTICKS PATTY MELT | \$12.99

8oz angus beef, caramelized onions, swiss cheese, grilled rye bread

HOT PASTRAMI | \$12.99

hot pressed, grilled rye bread

PANINIS | \$13.99

ITALIAN | capicola, genoa salami, prosciutto, provolone, tomato, basil

TURKEY | tomato, provolone, pesto mayonnaise

CHICKEN PARMESAN | provolone, marinara, basil

entrées.....

PAN ASIAN SALMON | \$19.99

wild caught salmon, jasmine rice, shitake mushroom, baby bok choy, chili lime glaze

SHORT RIB | \$16.99

creamy polenta, red wine demi, herb roasted baby carrots

NEW YORK SIRLOIN | \$29.99

12oz center cut sirloin, crispy onion rings, baked potato, vegetable du jour
add fried shrimp \$5

CLASSIC MEATLOAF | \$16.99

yukon mashed potato, sautéed spinach, crispy onion rings, red wine demi-glaze

FRIED SHRIMP | \$17.99

french fries, cole slaw, cocktail sauce

FISH & CHIPS | \$15.99

crispy battered white fish, steak fries, tartar

CHICKEN POT PIE | \$13.99

root vegetables, sea salt

CHICKEN PARMESAN | \$15.99

linguini, provolone, marinara sauce, toasted garlic bread

TURKEY DINNER | \$15.99

yukon mashed potatoes, stuffing, vegetable du jour, cranberry sauce, turkey gravy

DON'T MISS OUR DESSERTS AND WINE SELECTIONS ON THE BACK.

Please let us know of any food allergies or accommodations. Gluten free dining can be accommodated.

desserts.....

[\$6.99 Each]

TRIPLE LAYER CARROT CAKE

cream cheese icing

CHEESE CAKE

N.Y. style, graham cracker crust

RICE PUDDING

ginger snap, whipped cream

CHOCOLATE NUTELLA LAVA CUPCAKE

nutella cream cheese icing, chocolate truffle

SEASONAL BREAD PUDDING

caramel, whipped cream

ICE CREAM

chocolate, vanilla, mint chocolate chip

DUTCH APPLE PIE

à la mode

from the bar.....

FULL BAR AVAILABLE

HOUSE WINES | \$4/glass | \$18/bottle

We proudly serve

CANYON ROAD WINES

WHITE

*Chardonnay, Pinot Grigio, Sauvignon Blanc,
White Zinfandel, Moscato*

RED

Cabernet Sauvignon, Pinot Noir, Merlot

PREMIUM WINES | \$6/glass | \$24/bottle

WHITE

William Hill Chardonnay

La Marca Prosecco

RED

Alamos Malbec

Red Rock Merlot

Louis Martini Cabernet Sauvignon

FROZEN FAVORITES | \$6

DAIQUIRI – *plain or piña colada*

MARGARITA – *frozen or on the rocks, salt*

MIAMI VICE – *piña colada and strawberry daiquiri*

BEER

DOMESTIC | \$4

miller, miller lite, yuengling, coors light, bud

IMPORT | \$5

heineken, corona, dos equis

Seasonal Sangria

infused with fresh fruits

pitcher \$18 | glass \$5

All fountain drinks, coffee, tea, specialty teas, iced tea, bottled water, milk,
hot chocolate | \$2.99

Red Bull Energy Drink, milk shakes, malted shakes | \$4.99

Snapple (*assorted flavors*) | \$3.50

SMOOTHIES | \$5

BananaBerry – *100% dairy free*

The Garden – *spinach, mango, strawberry, banana and orange juice*

Berry Blast – *refreshing blend of fresh berries and fruit juice*