



BREADSTICKS

*cafe & grill*

## appetizers .....

**STEAMED CLAMS** | \$12.99  
one dozen middle neck clams, coconut curry and ginger broth, hot sausage, garlic toast

**CHEESE STEAK SPRING ROLLS** | \$8.99  
sliced rib eye steak, sautéed onion and melted sharp provolone cheese, salsa verde

**CRISPY OYSTERS** | \$10.99  
tartar aioli, lemon

**AVOCADO TOAST** | \$12.99  
spring mix, crunchy bacon, red onion, cherry tomato

**SHRIMP COCKTAIL** | \$12.99  
fresh lemon, cocktail sauce

**BUFFALO WINGS** | \$12.99  
spicy signature sauce, blue cheese dressing, celery

**FRIED MOZZARELLA** | \$8.99  
marinara, arugula

**SIDEWINDER FRIES** | \$8.99  
spiral skin-on beer battered potato fries, jalapeño cheese sauce

**ONION RINGS** | \$7.99  
chipotle mayonnaise

**APPETIZER SAMPLER** | \$10.99  
buffalo wings, fried mozzarella, onion rings

**CHICKEN TENDERS** | \$9.99  
honey mustard or barbecue

**SHORT RIB TACOS** | \$12.99  
wasabi crema

**QUESADILLA (your choice)**  
**CARNE ASADA** | \$8.99  
**3 CHEESE** | \$7.99  
sour cream, tomatillo sauce

**TATER TOT NACHOS** | \$8.99  
black bean, salsa verde, pico de gallo and blended cheddar

## soups & salads .....

### AWARD WINNING ATLANTIC SEAFOOD CHOWDER

Cup \$7.99 • Bowl \$8.99



**FRENCH ONION SOUP** | \$7.99  
sweet onions, croutons, cheese gratin

**CHICKEN NOODLE SOUP**  
cup \$5.99 | bowl \$6.99  
roasted chicken, egg noodles

**SOUP DU JOUR**  
cup \$5.99 | bowl \$6.99  
freshly made in house

**HOUSE SALAD** | \$8.99  
iceberg & romaine, tomato, red onion, cucumber, choice of dressing

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

**CAESAR SALAD** | \$8.99  
romaine, garlic croutons, creamy parmesan dressing

**SPINACH SALAD** | \$11.99  
fresh berries, feta cheese, shaved red onion, toasted almonds, honey clove vinaigrette

**3 SISTERS** | \$10.99  
spring mix, corn, beans, grilled summer squash, avocado, pepitas, green goddess dressing

**WEDGE SALAD** | \$10.99  
carrots, tomatoes, bacon, crispy shallots, herb buttermilk dressing

**FRESH FRUIT PLATTER** | \$8.99  
sliced seasonal fruit, greek yogurt, banana bread

## from the grill .....

**BREADSTICKS**  
**CHEESEBURGER** | \$13.99  
8oz angus beef, toasted brioche bun  
bacon or mushrooms \$1 extra each

**SALMON BURGER** | \$14.99  
pickled cucumber, carrot, sliced chiles, cilantro, ginger-lemon mayonnaise

**PORTOBELLO MUSHROOM BURGER** | \$12.99  
balsamic & honey marinade, creamy avocado aioli

**GRILLED CHICKEN BREAST SANDWICH** | \$11.99  
marinated & char-grilled, swiss cheese, chipotle mayo, toasted brioche bun

**TURKEY BURGER** | \$11.99  
grilled turkey burger, smoked shallot marmalade, swiss cheese, lettuce, tomato, toasted brioche bun

**GRILLED ITEMS ARE SERVED WITH:**  
lettuce, tomato, onion and choice of potato chips or fries

An 18% gratuity will be added to parties of six or more.

# 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*

## **TURKEY CLUB** | \$12.99

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

## **LOX BAGEL** | \$12.99

*cream cheese spread*

## **SOUP AND**

## **½ SANDWICH COMBO** | \$10.99

*choose ½ of any cold sandwich (excluding lox bagel) and a cup of chicken noodle or soup du jour*

**substitute:**

*french onion \$3, seafood chowder \$5*

# hot sandwiches .....

[ served with french fries ]

## **CRISPY CHICKEN SANDWICH** | \$12.99

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

## **CHEESESTEAK SUB** | \$13.99

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

## **TUNA MELT** | \$11.99

*tomato, american & muenster cheese, sourdough*

## **CORNED BEEF REUBEN** | \$13.99

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

## **RACHEL** | \$13.99

*turkey or pastrami reuben, grilled rye bread*

## **BREADSTICKS PATTY MELT** | \$12.99

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

## **HOT PASTRAMI** | \$13.99

*deli fresh pastrami, grilled rye bread*

# entrées .....

## **LINE CAUGHT**

## **SALMON MEUNIÈRE** | \$23.99

*wilted baby spinach, lemon caper sauce, herbs*

## **SHRIMP SCAMPI** | \$23.99

*8 large shrimp sautéed with a classic scampi sauce over linguini*

## **RIGATONI** | \$16.99

*meatloaf marinara, fresh ricotta*

## **NEW YORK SIRLOIN** | \$32.99

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

## **FISH & CHIPS** | \$16.99

*crispy battered white fish, steak fries, tartar sauce*

## **FRIED SHRIMP** | \$18.99

*french fries, cole slaw, cocktail sauce*

## **CLASSIC MEATLOAF** | \$17.99

*yukon mashed potatoes, sautéed spinach, crispy onion rings, red wine demi-glace*

## **HALF ROASTED**

## **LEMON HERB CHICKEN** | \$15.99

*mashed potato, chicken demi, vegetable du jour*

## **CHICKEN PARMESAN** | \$16.99

*linguine, provolone, marinara sauce, toasted garlic bread*

## **TURKEY DINNER** | \$17.99

*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.

An 18% gratuity will be added to parties of six or more.

# desserts.....

[\$6.99 Each]

## TRIPLE LAYER CARROT CAKE

*cream cheese icing*

## CHEESE CAKE

*N.Y. style, graham cracker crust*

## BLUEBERRIES 'N' CREAM

*whipped cream, vanilla cake, blueberry sugar*

## SEASONAL BREAD PUDDING

*caramel, whipped cream*

## ICE CREAM

*chocolate, vanilla, strawberry*

## STRAWBERRY SHORTCAKE

*whipped cream, fresh strawberries*

## WARM CHERRY CRISP

*vanilla ala mode, cinnamon crumble*

# from the bar.....

## FULL BAR AVAILABLE

*Please ask about our Daily Featured Cocktail*

## HOUSE WINES | \$5/glass | \$20/bottle

*We proudly serve*

## CANYON ROAD WINES

### CHOICES OF RED AND WHITE

*Chardonnay, Pinot Grigio, Sauvignon Blanc,  
White Zinfandel, Moscato,  
Cabernet Sauvignon, Pinot Noir, Merlot*

## PREMIUM WINES | \$7/glass | \$26/bottle

### SPARKLING

*Lamarca Prosecco*

### WHITE

*Sunseeker Rose  
William Hill Chardonnay*

### RED

*Chateau Souverain Pinot Noir  
Louis Martini Cabernet Sauvignon*

## FROZEN FAVORITES | \$8

**PINA AND BANANA COLADA** – served fresh

**MARGARITA** – frozen or on the rocks

**STRAWBERRY DAIQUIRI** – Breadsticks favorite

**MIAMI VICE** – piña colada and  
strawberry daiquiri blend

## BEER

**DOMESTIC** | \$5

*miller lite, yuengling, coors light, bud, bud light*

**IMPORT** | \$6

*heineken, corona, dos equis, blue moon*

**Seasonal Sangria** – infused with fresh fruits | pitcher \$20 glass \$6

**Premium Brunch-Made Sangria** – canyon road moscato infused with  
grand marnier and cointreau; topped with fresh fruits | pitcher \$30 glass \$8

**Fountain Sodas, Coffee, Assortment of Teas, Iced Tea, Bottle Water,  
Milk, and Hot Chocolate | \$3**

**Red Bull Energy Drink | \$5**

**Snapple (assorted flavors) | \$4**

## SMOOTHIES | \$6

**BananaBerry** – 100% dairy free

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

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

## MILKSHAKES | \$6

*vanilla, chocolate, strawberry,  
mint chocolate chip, and  
black and white (mix of vanilla and chocolate)*

## MALTED SHAKES | \$6

*vanilla and chocolate*

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