



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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