



BREADSTICKS

cafe & grill



appetizers

BUFFALO WINGS | \$13.99
*spicy signature sauce, blue
cheese dressing, celery*

APPETIZER SAMPLER | \$12.99
*buffalo wings, fried mozzarella,
onion rings*

FRIED MOZZARELLA | \$10.99
marinara, parmesan

CHICKEN TENDERS | \$11.99
honey mustard or barbecue

ONION RINGS | \$8.99
sirachup aioli

CHEESESTEAK DUMPLINGS | \$12.99
cherry pepper aioli

CRISPY SWEET POTATO TATER TOTS | \$8.99
sweet potato, voodoo spice, chipotle

soups & salads

FRENCH ONION SOUP
cup \$7.99 | bowl \$8.99
sweet onions, croutons, cheese gratin

CAESAR SALAD | \$9.99
*romaine, garlic croutons,
creamy parmesan dressing*
add: grilled chicken \$3 | grilled shrimp \$5

ARUGULA SALAD | \$12.99
fig jam, ricotta, chili honey, butternut squash, pistachios, grilled flatbread

ATLANTIC SEAFOOD CHOWDER
cup \$9.99 | bowl \$11.99
award winning chowder

HOUSE SALAD | \$8.99
*iceberg & romaine, tomato, red onion,
cucumber, choice of dressing*
add: grilled chicken \$3 | grilled shrimp \$5

SEASONAL SOUP du JOUR
cup \$5.99 | bowl \$6.99
freshly made in house

BET AND GOAT | \$12.99
*garden greens, goat cheese croutons,
lemon tahini dressing*

from the grill

BREADSTICKS CHEESEBURGER | \$15.99
*angus beef, american cheese,
pickles, toasted brioche bun*

TURKEY BURGER | \$13.99
*pepper jack cheese, pickled
red onion, turkey bacon, arugula*

GRILLED CHICKEN BREAST SANDWICH | \$14.99
*marinated & char-grilled, swiss cheese,
chipotle mayo, toasted brioche bun*

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 6 or more.



BREADSTICKS

cafe & grill



hot & cold sandwiches

CHEESESTEAK SUB | \$15.99

grilled sirloin, fried onions, provolone cheese
add: peppers or mushrooms \$1 extra each

TUNA MELT | \$12.99

melted muenster & swiss cheese,
 sourdough bread, tomato

TUNA SALAD | \$11.99

lettuce & tomato

BLT&A SANDWICH | \$12.99

hickory smoked bacon, lettuce, tomato,
 avocado

CHICKEN SALAD CROISSANT | \$12.99

lettuce, tomato, bacon

GRILLED CHEESE

3 cheeses and tomato | \$13.99
 short rib and cheddar | \$15.99

CORNED BEEF REUBEN | \$14.99

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

BREADSTICKS PATTY MELT | \$15.99

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

TURKEY CLUB | \$13.99

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

BUFFALO CHICKEN CAESAR WRAP | \$12.99

crispy chicken, creamy caesar dressing

SOUP AND ½ SANDWICH COMBO | \$12.99

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

substitute:

french onion soup \$2 | seafood chowder \$4

entrées

PAN-SEARED SALMON | \$25.99

wild mushrooms, raviolini, saffron cream,
 pistachio

FRIED SHRIMP | \$21.99

french fries, coleslaw, cocktail sauce

CLASSIC MEATLOAF | \$21.99

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

ROASTED CHICKEN | \$23.99

Chimichurri, butternut squash, potato puree

CHICKEN PARMESAN | \$20.99

linguini, provolone, marinara sauce,
 toasted garlic bread

TURKEY DINNER | \$20.99

yukon mashed potatoes, stuffing,
 seasonal vegetable, cranberry sauce, turkey gravy

NEW YORK SIRLOIN | \$28.99

10 oz prime sirloin, onion rings,
 mashed potatoes, seasonal vegetable

add: grilled shrimp | \$5

add: fried shrimp | \$7

FILET 8 oz | \$47.99

mashed potato, demi, vegetable

desserts

[\$6.99 EACH]

TRIPLE LAYER CARROT CAKE

cream cheese icing

SEASONAL BREAD PUDDING

whipped cream

CHEESECAKE

N.Y. style,
 graham cracker crust

REESE'S PEANUT BUTTER PIE

whipped cream, caramel

ICE CREAM

chocolate, vanilla,



BREADSTICKS

cafe & grill



from the bar

FULL BAR AVAILABLE

HOUSE WINES | \$6/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 Sangría – *infused with fresh fruits* | \$20/pitcher | \$7/glass

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

Coffee, Assortment of Teas | \$3

Fountain Sodas, Iced Tea, Bottled Water, Milk and Hot Chocolate | \$3

(charge for refills)

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,

black and white

(mix of vanilla and chocolate)

MALTED SHAKES | \$6

vanilla and chocolate

An 18% gratuity will be added to parties of 6 or more.

BREADSTICKS

cafe & grill

eggs & more

TWO EGGS ANY STYLE | \$11.99

choice of sausage, bacon or ham,
home fries and choice of toast

EGGS BENEDICT | \$12.99

2 eggs poached, toasted english muffin,
canadian bacon, hollandaise sauce, home fries

LOX PLATTER | \$15.99

smoked salmon, hardboiled egg,
sliced tomatoes, capers, onions,
bagel & cream cheese

BREAKFAST SAMPLER | \$16.99

2 eggs any style, 2 pancakes, ham,
bacon, home fries

TATER TOT NACHOS | \$10.99

2 eggs any style, black beans, salsa verde,
pico de gallo, blended cheddar

HUEVOS RANCHEROS | \$10.99

2 eggs any style, black beans, queso fresco,
tortilla, salsa verde, avocado, pico de gallo

WESTERN OMELETTE | \$14.99

3 eggs, ham, peppers, onions, home fries,
choice of toast

MEAT LOVERS OMELETTE | \$15.99

3 eggs, ham, bacon, pork sausage,
cheddar cheese, home fries, choice of toast

SLICED SEASONAL FRUIT PLATTER | \$9.99

banana nut bread, greek yogurt

CRAFT YOUR OWN OMELETTE | \$13.99

3 eggs, choice of 2 ingredients: cheese, ham,
bacon, sausage, asparagus, tomatoes, onions,
peppers, mushrooms, spinach, home fries,
choice of toast.

Additional toppings | \$1.00 each

EGG WHITE OMELETTE | \$14.99

spinach, tomato, mushrooms

FRESH SEASONAL BERRIES | \$8.99

hot off the griddle

PANCAKES | \$9.99

3 buttermilk pancakes, whipped cream

add: fresh strawberries, blueberries,
bananas or chocolate chips | \$1.00 each

BELGIAN WAFFLE | \$9.99

whipped cream

add: fresh strawberries, blueberries, bananas
or chocolate chips | \$1.00 each

SIGNATURE FRENCH TOAST | \$10.99

cinnamon swirled bread

sides

Bacon, Ham, Turkey or Pork Sausage, Scrapple, Corned Beef Hash,

Home Fries, English Muffin, Bagel | \$4.99 each

Cream of Wheat, Oatmeal or Cold Cereal | \$3.99 each with fruit | \$4.99 each

house made pastries (all pastries made fresh daily on property)

**Raisin Nut
Sticky Bun | \$4.99**

**Seasonal Fruit
Danish | \$3.99**

**Corn, Blueberry or Chocolate
Chip Muffin | \$3.99**

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 6 or more.~~