



BREADSTICKS

cafe & grill



appetizers

BUFFALO WINGS | \$15.99

spicy signature sauce, blue cheese dressing, celery

APPETIZER SAMPLER | \$15.99

buffalo wings, fried mozzarella, onion rings

FRIED MOZZARELLA | \$11.99

marinara, parmesan

CHICKEN TENDERS | \$12.99

honey mustard or barbecue

ONION RINGS | \$9.99

chipotle aioli

BAJA SHRIMP QUESADILLA | \$16.99

roasted salsa verde, pico de gallo, arbol salsa roja, pepper jack cheese, heirloom corn tortillas

soups & salads

FRENCH ONION SOUP

cup \$8.99 | bowl \$9.99

sweet onions, croutons, cheese gratin

CAESAR SALAD | \$10.99

romaine, garlic croutons, creamy parmesan dressing

add: *grilled chicken \$4 | grilled shrimp \$6*

ARUGULA SALAD | \$14.99

shaved parmegiano reggiano, kalamata olives, red onion, roasted tomatoes, lemon dressing

ATLANTIC SEAFOOD CHOWDER

cup \$10.99 | bowl \$13.99

award winning chowder

HOUSE SALAD | \$8.99

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

add: *grilled chicken \$4 | grilled shrimp \$6*

SEASONAL SOUP du JOUR

cup \$6.99 | bowl \$7.99

freshly made in house

STRAWBERRY SALAD | \$14.99

feta cheese, candied walnuts, red onions, baby spinach, white balsamic dressing

from the grill

BREADSTICKS CHEESEBURGER | \$18.99

angus beef, american cheese, pickles, toasted brioche bun

TURKEY BURGER | \$15.99

pepper jack cheese, pickled red onion, turkey bacon, arugula

GRILLED CHICKEN BREAST SANDWICH | \$17.99

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

GRILLED ITEMS ARE SERVED WITH:

lettuce, tomato, onion, and choice of potato chips or fries

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.

Charge for refills of fountain sodas, iced tea, bottled water, milk and hot chocolate.

hot & cold sandwiches

CHEESESTEAK SUB | \$18.99

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

TUNA MELT | \$14.99

melted muenster & swiss cheese,
challah bread, tomato

TUNA SALAD | \$13.99

lettuce & tomato

BLT&A SANDWICH | \$14.99

hickory smoked bacon, lettuce, tomato,
avocado

CHICKEN SALAD CROISSANT | \$14.99

lettuce, tomato, bacon

PEPPERONI GRILLED CHEESE | \$14.99

marinara, buffalo mozzarella, challah bread

CORNED BEEF REUBEN | \$18.99

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

BREADSTICKS PATTY MELT | \$18.99

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

TURKEY CLUB | \$15.99

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

BUFFALO CHICKEN CAESAR WRAP | \$13.99

crispy chicken, creamy caesar dressing

SOUP AND ½ SANDWICH COMBO | \$14.99

choose ½ of any cold sandwich and
a cup of soup du jour

substitute:

french onion soup \$3 / seafood chowder \$5

entrées

PAN-SEARED SALMON | \$26.99

sauce vierge, summer squash noodles,
potato

FRIED SHRIMP | \$23.99

french fries, coleslaw, cocktail sauce

CLASSIC MEATLOAF | \$24.99

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

ROASTED CHICKEN | \$25.99

bbq sauce, rigatoni macaroni and cheese,
vegetable du jour, griddled cornbread

FILET 8 oz | \$54.99

mashed potato, demi, vegetable

add: grilled shrimp | \$6 **add:** fried shrimp | \$8

CHICKEN PARMESAN | \$25.99

linguini, provolone, marinara sauce,
toasted garlic bread

TURKEY DINNER | \$23.99

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

NEW YORK SIRLOIN | \$38.99

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

add: grilled shrimp | \$6

add: fried shrimp | \$8

CRISPY ATLANTIC SEAFOOD COMBO | \$26.99

crispy shrimp, clam strips, oysters, scallops,
tarter aioli, lemon, crispy fries

desserts

[\$7.99 EACH]

TRIPLE LAYER CARROT CAKE

cream cheese icing

SEASONAL BREAD PUDDING

whipped cream

CHEESECAKE

N.Y. style,
graham cracker crust

SUMMER BERRY PIE

peach, cherry, blueberry

ICE CREAM

chocolate, vanilla

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

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

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