



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

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 \$5 | grilled shrimp \$8

ATLANTIC SEAFOOD CHOWDER

cup \$10.99 | bowl \$13.99

award winning chowder

HOUSE SALAD | \$9.99

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

add: grilled chicken \$5 | grilled shrimp \$8

SEASONAL SOUP du JOUR

cup \$6.99 | bowl \$7.99

freshly made in house

PEAR & ENDIVE SALAD | \$14.99

baby greens, radish, candied walnuts, crumbled bleu cheese, white balsamic vinaigrette

add: grilled chicken \$5 | grilled shrimp \$8

cold sandwiches.....

BLT&A SANDWICH | \$14.99

hickory smoked bacon, lettuce, tomato avocado

TURKEY CLUB | \$15.99

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

TUNA SALAD | \$13.99

lettuce & tomato

BUFFALO CHICKEN CAESAR WRAP | \$14.99

crispy chicken, creamy caesar dressing

CHICKEN SALAD CROISSANT | \$14.99

lettuce, tomato, bacon

SOUP AND ½ SANDWICH COMBO | \$15.99

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

substitute:

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

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 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

BREADSTICKS CHEESEBURGER | \$18.99

angus beef, american cheese,
pickles, toasted brioche bun

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 BURGER | \$16.99

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

entrées

PAN-SEARED SALMON | \$26.99

toasted potato dumplings, crispy
brussel sprouts, salmon roe cream sauce

CHICKEN PARMESAN | \$25.99

linguini, provolone, marinara sauce,
toasted garlic bread

FRIED SHRIMP | \$23.99

french fries, coleslaw, cocktail sauce

TURKEY DINNER | \$24.99

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 or fried shrimp | \$8

FILET 8 oz | \$54.99

mashed potato, demi, vegetable
add: grilled or fried shrimp | \$8

desserts

[\$7.99 EACH]

TRIPLE LAYER CARROT CAKE

cream cheese icing

SEASONAL BREAD PUDDING

whipped cream

CHEESECAKE

N.Y. style,
graham cracker crust

ICE CREAM

chocolate, vanilla

from the bar

FULL BAR AVAILABLE

HOUSE WINES | \$7/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 | \$8/glass | \$26/bottle

SPARKLING

Lamarca Prosecco

WHITE

Sunseeker Rose

William Hill Chardonnay

RED

Chateau Souverain Pinot Noir

Louis Martini Cabernet Sauvignon

FROZEN FAVORITES | \$9

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 | \$20/pitcher | \$7/glass

Premium Brunch-Made Sangria – 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 | \$7

BananaBerry – 100% dairy free

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

Berry Blast – refreshing blend of fresh berries and fruit juice

MILKSHAKES | \$7

vanilla, chocolate,

black and white

(mix of vanilla and chocolate)

MALTED SHAKES | \$7

vanilla and chocolate