

APPETIZERS

Soup of the Day \$4

++Tomato Artichoke Soup

creamy with artichokes, sautéed onions and tomatoes \$4

++Fried Brussels Sprouts

creamy parmesan sauce \$6.50

***Ahi Tuna**

sesame seared with wakame salad, pickled ginger, sweet soy, sriracha mayo and wasabi \$12

Fried Oysters

tobasco fried oysters with lemon aioli and arugula \$9

Fried Dill Pickles

roasted garlic aioli \$6.50

Risotto Balls

pancetta and smoked mozzarella stuffed over marinara \$7.50

Goat Cheese

spicy marinara and fried pita bread \$7.50

Tortilla Chips and Dip

red and blue housemade chips

with chihuahua cheese, chipotle and chorizo bean dip \$6.50

***Mussels**

garlic, white wine butter, herbs and grilled bread \$10

++Banana Peppers

stuffed with italian sausage and chorizo rice over marinara \$8

Calamari

parmesan crusted and tossed with chorizo sausage, spicy banana peppers, roasted red peppers and a creamy parmesan dressing \$8.50

Hummus of the Day

served with grilled pita \$7.50

Potato Croquettes

bacon, white cheddar and stone ground horseradish mustard \$8

++Pork Belly

carolina barbecue, white cheddar grits, pickled jalapeno red onion slaw and a slow poached egg \$9

Popcorn Catfish

cornmeal crusted with pineapple salsa \$9

SALADS

add the following to your salad

grilled or blackened chicken \$4.50, shrimp \$4, *duck breast \$6, *salmon \$5.50, (3)*scallops \$9, *sirloin steak \$10

Caesar

romaine with caesar dressing, shaved parmesan, roasted red peppers and crostinis \$8.50 full/\$4.25 half

++Beet

mixed greens with beets, goat cheese, sliced almonds and a white balsamic dressing \$8.50 full/\$4.25 half

++Spinach

pumpkin seeds, butternut squash, goat cheese, dried apricots, dried cranberries and a citrus vinaigrette \$8.50 full/\$4.25 half

++Wedge

iceberg wedge with a roasted garlic white french dressing, baby tomatoes, crispy prosciutto, hard-boiled egg and crumbled bleu cheese \$9.50 full/\$4.75 half

++Garden

romaine, carrots, cucumbers, tomatoes and a lemon herb vinaigrette \$7 full/\$3.50 half

++Lentil

roasted vegetables, tomato, cucumber, basil, fresh mozzarella and a lemon herb vinaigrette \$8.50 full/\$4.25 half

++Brussels Sprouts

mixed greens, brussels sprouts, candied walnuts, feta, bacon, cranberries and a spicy orange vinaigrette \$8.50 full/\$4.25 half

Thai Peanut

mixed greens, snow peas, carrots, cucumbers, sesame peanuts and a thai peanut dressing \$8.50 full/\$4.25 half

++Southwest

mixed greens and romaine tossed in a cilantro lime vinaigrette, roasted corn tomato salsa, cheddar cheese and fried tortilla strips \$8.50 full/\$4.50 half

++Caprese

tomatoes, fresh mozzarella, fresh basil, mixed greens, olive oil and a balsamic reduction \$9.50 full/\$4.75 half

ENTREES

Join us for our
Sunday a la carte BRUNCH
from 10:00-3:00
full Sunday liquor license

Also join us for Retail Wine
Sunday, Monday
and Tuesday

ENTRÉE SALADS

Calamari Salad

chopped romaine topped with parmesan crusted calamari, tossed with chorizo sausage, spicy banana peppers, roasted red peppers and a creamy parmesan dressing \$10

Fried Oyster Salad

mixed greens with tomatoes, tobasco onion straws, bacon and a creamy boursin dressing \$15

***Steak Salad**

grilled sirloin, mixed greens, bleu cheese, onion straws, tomato, hard boiled egg and a red wine vinaigrette \$16

Sesame Chicken Salad

chilled sesame ginger chicken, mixed greens, mandarin oranges, roasted red peppers, chow mein noodles, candied pecans and a sesame ginger dressing \$11

PIZZA

Salami

ham, salami, capicola, black olives, red onion, pepperoncinis, shredded lettuce and creamy italian dressing \$14

Steak

roasted tomatoes, caramelized onions, wild mushrooms and boursin cheese \$15

Tomato Parm

sliced tomatoes, fresh basil, parmesan, mozzarella and extra virgin olive oil \$11

Mexican

blackened chicken, chihuahua cheese, chipotle and chorizo sausage bean dip, roasted tomatoes, scallions, roasted red peppers, cheddar and mozzarella cheese topped with tortilla strips \$14

Spinach

spinach, feta, roasted tomatoes, kalamata olives and garlic oil \$11.50

with chicken \$13.50 with shrimp \$14

Chorizo

chorizo sausage, italian sausage, crispy prosciutto and spicy marinara \$13.50

Chicken Alfredo

chicken, bacon, spinach, roasted tomatoes and alfredo \$14

Veggie

artichoke hearts, wild mushrooms, caramelized onions, roasted peppers, marinara, mozzarella and boursin cheese \$13.50

Five Cheese

mozzarella, cheddar, feta, goat and parmesan cheese choice of garlic oil or marinara \$11

Duck

duck confit, butternut squash puree, goat cheese and crispy shallots \$13

Chicken Pesto

grilled chicken, pesto, sun-dried tomatoes and fresh mozzarella \$13.50

*THESE ITEMS ARE RAW OR UNDERCOOKED,
OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED
MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS*

++DENOTES GLUTEN FREE MENU ITEMS

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++*Salmon

pan-seared with pineapple scallion toasted coconut rice and grilled asparagus \$20

++ Chicken and Grits

crispy skin boneless breast and leg, white cheddar grits, grilled asparagus and demi-glace \$18

++*Pork Chop

grilled chipotle glazed french cut bone in with bourbon bacon purple potatoes and broccolini \$19

++*Shrimp and Scallops

pan-seared with apple bacon scallion risotto, white wine butter and green beans \$24

++*Duck

seared breast and confit, sweet potato mashed, arugula, cranberries, goat cheese and a balsamic reduction \$20

++*Sirloin Steak

grilled and bleu cheese crusted with redskin mashed potatoes and broccolini \$20

Buttermilk Chicken

pan fried buttermilk chicken breast with creamed spinach, artichoke hearts, gruyere cheese and wild mushroom rice pilaf \$15

++*Strip Steak

grilled with gruyere au gratin potatoes, asparagus and house steak sauce \$29

***Ahi Tuna**

sesame crusted with chilled thai noodles, wakame, sweet soy, pickled ginger and sriracha mayo \$25

Seafood Etouffe

scallops, shrimp, mussels and catfish with jasmine rice and a spicy creole sauce \$23

Catfish

fried or blackened with red beans and rice, fried okra and remoulade \$16

Veggie Stirfry

blend of rice, quinoa, sweet potato orzo, mushrooms, onions, snow peas, spinach and tomatoes, \$13 choice of chicken or shrimp \$16 with salmon \$17

++Mahi

grilled with thai chili rice and pineapple salsa \$18

SANDWICHES

Fried Catfish

lettuce, tomato, hot sauce and remoulade on a hoagie with choice of french fries, red beans and rice or green beans \$12

***Breakfast Burger**

bacon, cheddar and an over easy egg on a ciabatta bun with choice of french fries or green beans \$10

***French Dip**

shaved strip steak topped with swiss cheese, caramelized onions, mushrooms and au jus on a hoagie with choice of french fries or green beans \$12

Pulled Pork Tacos

barbecue sauce, cheddar cheese and cole slaw with choice of fries, red beans and rice or green beans \$12

PASTA

substitute whole wheat penne or gluten free noodles for \$2

Shrimp Penne

caramelized onions, zucchini, squash, wild mushrooms, basil, parmesan cheese and garlic oil \$14.50

Fettuccine Marinara

plain \$10 with italian sausage, chicken or shrimp \$13

Fettuccine Alfredo

plain \$11 with italian sausage, chicken or shrimp \$14

Baked Penne

italian sausage, caramelized onions and banana peppers in pink sauce topped with mozzarella cheese and baked to a golden brown \$14.50

Spinach Florentine Ravioli

sun-dried tomato pesto cream \$11.50 with italian sausage, chicken or shrimp \$14.50

Spinach Rotini

spinach, kalamata olives, roasted tomatoes, pine nuts, feta cheese and extra virgin olive oil \$11.50 with chicken \$14.50

Penne Pesto

spicy banana peppers, italian sausage and sun-dried tomatoes tossed in a pesto cream sauce \$14.50

Rotini Chorizo or Blackened Chicken

chihuahua cheese cream sauce, caramelized onions and basil topped with a parmesan bread crumb crust \$14.50

Seafood Pasta

fettuccine with scallops, shrimp, calamari and a tomato clam broth \$21

Cajun Chicken

spaghettini, blackened chicken, green onions, diced tomatoes and a cajun cream sauce \$14.50

Agllo Olio

spaghettini, tomatoes, basil, garlic and olive oil \$11 add andouille sausage or shrimp \$14

DESSERTS

Housemade Selection

Daily Cheesecake \$6

Selections from the Westside Bakery

Tiramisu \$6

Chocolate Raspberry Mousse Torte \$6

Creme Brulee \$5.50

Buckeye Pie \$5.50

Selections from Pav's Creamery

Frozen Baklava Truffle \$3.75

Spumoni \$4.50

Today's Ice Cream, Sorbet or Gelato

\$3 cup/ \$5 bowl

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++DENOTES GLUTEN FREE MENU ITEMS