

APPETIZERS

Soup of the Day or ++Tomato Artichoke Soup
creamy with artichokes, sautéed onions and tomatoes \$4.50
++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 \$9

Hummus of the Day

served with grilled pita \$7.50 or ++veggies \$9

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

marinated and cornmeal crusted with a spicy mayo drizzle \$9

SALADS

add the following to your salad

grilled or blackened chicken \$5, shrimp(4) \$5, *salmon \$7,

*duck breast \$8, *scallops(3) \$11, *sirloin steak \$11

Caesar

chopped romaine, shaved parmesan, roasted red peppers,
crostinis and caesar dressing \$9 full/\$4.50 half

++Beet

mixed greens with beets, goat cheese, sliced almonds
and a white balsamic dressing \$9 full/\$4.50 half

++Spinach

white cheddar, almonds, strawberries, cranberries
and a blackberry peppercorn dressing \$9 full/\$4.50 half

++Wedge

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

++Garden

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

++Lentil

tomatoes, cucumbers, basil, fresh mozzarella
and a lemon herb vinaigrette \$9 full/\$4.50 half

++Brussels Sprouts

mixed greens, brussels sprouts, candied walnuts, feta, bacon,
cranberries and a spicy orange vinaigrette \$9 full/\$4.50 half

Thai Peanut

mixed greens, snow peas, carrots, cucumbers, sesame peanuts
and a thai peanut dressing \$9 full/\$4.50 half

++Southwest

mixed greens, romaine, roasted corn tomato salsa, cheddar cheese,
fried tortilla strips and a cilantro lime vinaigrette \$9 full/\$4.50 half

++Caprese

tomatoes, fresh mozzarella, mixed greens,
olive oil and a balsamic drizzle \$10 full/\$5 half

ENTRÉES

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,
tomatoes, hard boiled egg and a red wine vinaigrette \$17

Sesame Chicken Salad

chilled sesame ginger chicken, mixed greens,
mandarin oranges, roasted red peppers, candied pecans,
chow mein noodles, and a sesame ginger dressing \$12

PIZZA

BLT

sliced tomatoes, bacon, cheddar, mozzarella,
shredded lettuce and garlic aioli \$14

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 topped with tortilla strips \$15

Spinach

spinach, feta, roasted tomatoes, kalamata olives
and garlic oil \$12

with chicken or shrimp \$14

Chorizo

chorizo and italian sausage, crispy prosciutto
and spicy marinara \$14

Chicken Alfredo

chicken, 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

Cajun Chicken

grilled chicken, cajun alfredo, tomatoes,
scallions and mozzarella \$14

Chicken Pesto

grilled chicken, pesto, sun-dried tomatoes,
bacon and fresh mozzarella \$14

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

*THESE ITEMS ARE SERVED 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

++***Salmon**
pan seared, pistachio pesto crusted
with white cheddar grits and grilled asparagus \$20

++***Chicken**
crispy skin boneless breast and leg,
roasted potatoes, bacon roasted brussels sprouts
and demi glaze \$20

++***Pork Chop**
french cut bone in grilled
with boursin red skin mashed potatoes,
broccoli and a chipotle glaze \$20

++***Shrimp and Scallops**
pan seared with apple bacon scallion risotto,
white wine butter and green beans \$24

++***Duck**
seared breast and leg confit,
bacon roasted brussels sprouts mixed greens, arugula,
cranberries, cashews, and a raspberry puree \$23

***Sirloin Steak**
grilled with redskin mashed potatoes,
broccoli and house steak sauce \$21

Buttermilk Chicken
pan fried buttermilk chicken breast
with creamed spinach, artichoke hearts,
gruyere cheese and wild mushroom rice pilaf \$16

++***Strip Steak**
grilled with roasted yukon potatoes,
asparagus and truffle butter \$29

***Ahi Tuna**
sesame crusted with bamboo rice, wakame,
sweet soy, pickled ginger and sriracha mayo \$27

Catfish
fried or blackened with red beans and rice,
fried okra and remoulade \$18

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

++***Mahi**
grilled with parmesan risotto,
cashew compound butter and green beans \$21

SANDWICHES

*sandwiches served with choice of french fries,
red beans and rice or green beans*

Fried Catfish

lettuce, tomato, hot sauce and remoulade on a hoagie \$13

***Dinner Burger**

bacon, boursin cheese and avocado on a ciabatta bun \$11

***French Dip**

shaved strip steak topped with swiss cheese,
caramelized onions, mushrooms and au jus on a hoagie \$12

Pulled Pork Tacos

barbecue sauce, cheddar cheese and coleslaw \$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, banana peppers and
pink sauce topped with mozzarella cheese and baked \$15

Mushroom Penne

andouille sausage, banana peppers, mushrooms,
parmesan and garlic oil \$13

Spinach Florentine Ravioli

ratatouille ragout of eggplant, zucchini,
peppers and tomatoes \$12
with italian sausage, chicken or shrimp \$15

Spinach Rotini

spinach, kalamata olives, roasted tomatoes, pine nuts,
feta cheese and extra virgin olive oil \$12
with chicken \$15

Penne Pesto

spicy banana peppers, italian sausage and
sun-dried tomatoes tossed in a pesto cream sauce \$15

Andouille Rotini

caramelized onions, bacon,
mozzarella and cheddar cream sauce \$15

Rotini Chorizo or Blackened Chicken

chihuahua cheese cream sauce, caramelized onions and basil
topped with a parmesan bread crumb crust \$15

Seafood Pasta

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

Cajun Chicken

spaghettini, blackened chicken, green onions,
diced tomatoes and a cajun cream sauce \$15

Aglio Olio

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

DESSERTS

Housemade Selection

Creme Brulee \$5.50

Daily Cheesecake \$6

Selections from The Westside Bakery

Tiramisu \$6

Chocolate Raspberry Mousse Torte \$6

Buckeye Pie \$5.50

Ask for today's ice cream, sorbet and gelato flavors
\$3 cup/ \$5 bowl

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