

## Starters

**Smoked Corn Bisque \$4.95**

*Jumbo lump crabmeat, cilantro oil*

**Warm House Cut Potato Chips \$4.95**

*Blue Cheese*

**Wild Mushroom Ravioli \$6.95**

*Toasted, Sweet Onion Jam, Balsamic Syrup*

**BBQ Chicken Quesadillas \$7.95**

*Sweet Peppers, Onions, Pepper Jack Cheese, Chipotle Guacamole, and Lime Sour Cream*

**Hazelnut Dusted Calamari \$8.50**

*Ancho Chili Tomato Sauce, Pecorino Romano, Cilantro Oil*

**Wings \$8.95**

*Blazin' Bourbon Buffalo Sauce*

**Crab Cake \$8.95**

*Maryland-style, Ancho corn relish, tequila lime crème fraiche*

**UnoPizza \$8.95**

*Personal size Chicago Style deep dish*

*Choice of 2 toppings: Ancho-Marinated Chicken, Artichoke Hearts, Pepperoni, Bay Shrimp, Applewood Bacon, Crimini Mushrooms or Roasted Peppers*

## Salads

**Mixed Field Greens \$4.95**

*Spicy Cinnamon Pecans, Bartlett Pear, Cabernet Herb Vinaigrette*

**Spinach Salad \$5.50**

*Blue Cheese, Applewood Smoked Bacon, House Dressing*

**Seafood Chef's Salad \$10.95**

*Field Greens in a Tortilla Bowl with Blackened Salmon, Tuna Salad, Bay Shrimp, Cabernet-Herb Vinaigrette*

**Southern Fried Chicken Salad \$8.95**

*Mixed Greens in a Tortilla Bowl with Grapes and Apples, Clover Honey And Grain Mustard Dressing*

## **Entrees**

**Grilled Steak Burger \$7.95**

*Blackened, topped with Bleu Cheese, Balsamic Onions, artisan roll,  
House Fries*

**Ancho Marinated Grilled Chicken Breast Sandwich \$8.95**

*Smoked Mozzarella, Avocado, Tabasco Onions, Field Greens, Cilantro-Garlic roll.*

**Turkey Pastrami Sandwich \$8.75**

*Grilled Focaccia, Emmenthaler Swiss Cheese, Dijon Mustard, Onions, Peppers  
House Fries*

**Cornbread and Andouille Stuffed Chicken Breast \$15.95**

*Charred Tomato Sauce, Celery Root Yukon gold mashed Potatoes, Frisse Greens*

**Grilled Atlantic salmon \$16.95**

*Tarragon Potato Pancakes, Frisse Greens, Lemon Buerre Blanc*

**Diver Scallops \$16.95**

*Fried Green Tomatoes, Smoked Mozzarella, Raspberry pesto*

**Pan Roasted White Marble Farms Pork Rib Chop \$18.95**

*Porcini and Butterbean Ragout, Celery Root Yukon Gold Mashed Potatoes*

**Chef Troy's One Pound Texas T-Bone \$ 14.95**

*Dry Rubbed with Spices Grilled to Perfection and Covered in Our Blazin' Bourbon BBQ Sauce and a nest of  
Tabasco Onions. Served with our Celery Root Yukon Gold Mashed Potatoes!*

**Grilled NY Strip \$21.95**

*Tabasco onions, celery root-Yukon gold mashed potatoes,  
Mushroom demi-reduction, Vegetable*