

## STARTERS

### POPCORN SHRIMP

YUZU AIOLI, SRIRACHA SAUCE- \$15.95

### TEMPURA VEGETABLES

ASSORTED CRISPY VEGETABLES- \$12.95

### DOUBLE DIP

SPINACH-ARTICHOKE, HUMMUS- \$14

\*Add Raw Veggies - \$6

### SHRIMP CEVICHE

AVOCADO, TOMATO, JALAPENO, LIME- \$16

### EDAMAME

SEA SALT- \$8

### BAKED BRIE

GRANNY SMITH APPLES, CRACKERS, SPICED FIG JAM- \$16.95

### WILD GAME SAUSAGES

VENISON AND JALAPENO CHEESE STUFFED WILD BOAR - \$17

### BALLPARK PRETZELS

BETTER THAN THE STADIUM MAKES 'EM-\$10

### APHRODISIAC MUSSELS

CHORIZO, TEQUILA BUTTER, SERRANO PEPPERS, CROSTINI - \$16.95



ONE PLACE FOR EVERY TASTE

## LUNCH MENU

### TAPAS

#### CAPRESE BRUSCHETTE

TOMATO, MOZZARELLA, PESTO- \$8.95

#### FILET MIGNON BRUSCHETTE

PICO DE GALLO, AVOCADO CREAM- \$16.75

#### LOBSTER TAQUITOS

SPINACH, SAVOY CABBAGE, LOBSTER, MANGO, TOMATO, SWEET CHILI VANILLA- \$14.75

#### DUCK ENCHILADAS

PICO DE MANGO, HOUSE MADE SAUCE, MANGO RELISH, MELTED PEPPERJACK - \$14.95

#### VEGGIE QUESADILLA

PEPPERJACK, HAVARTI, GRILLED VEGGIES, GUACAMOLE, SOUR CREAM, PICO - \$15.95

## SOUP N SALADS

### CAESAR

ROMAINE, PARMESAN- \$9.95

### HOUSE SALAD

HEARTS OF PALM, TOMATO, BALSAMIC-\$9.95

### CAPRESE WITH A TWIST

TOMATILLO, ROASTED RED PEPPER, BUFFALO MOZZARELLA, BALSAMIC, BASIL, CHIVE OIL- \$12.95

### STRAWBERRY FIG SALAD

ARUGULA SPRING MIX, CARROTS, APPLES, CANDIED PECANS, FRESH STRAWBERRIES, DRIED FIGS, CREAMY GOAT CHEESE DRESSING - \$13

### WARM SPINACH SALAD

BACON, RED ONION, PEARS, GOAT CHEESE, WARM BALSAMIC DRESSING - \$13

### APRICOT ARUGULA SALAD

APRICOT, ARUGULA, CANDIED WALNUTS, FETA, PEAR, TOMATOES, APRICOT DRESSING - \$12.95

### TO ANY SALAD ADD

CHICKEN - \$6 SALMON - \$10

### BEAU NASH CHICKEN SOUP

SMOKED CHICKEN, CORN, BACON- C -\$5 B -\$8

### SOUP OF THE DAY

ASK YOUR SERVER FOR DETAILS

## WOOD FIRED PIZZAS

### PEPPERONI

ITALIAN PEPPERONI- \$16.95

### FOUR CHEESE

MOZZARELLA, BLUE, GOAT, PANDANO- \$14.95

### ITALIAN SAUSAGE

CARAMELIZED ONIONS, GREEN CHILIS- \$16.95

### BEER & CHEESE PIZZA

PROSCIUTTO, ITALIAN SAUSAGE, SCALLIONS - \$18.95

### WILD GAME PIZZA

GREEN CHILIS, SCALLIONS- \$18.95

### BBQ CHICKEN

RED ONION, BBQ SAUCE, PEPPERJACK, CILANTRO- \$15.95

### MARGARITA

FRESH MOZZARELLA, TOMATO, GOAT CHEESE, BASIL - \$14.95

## GOURMET HANDHELDS

### KOBE BEEF BURGER

CARAMELIZED ONIONS, AGED CHEDDAR, SESAME ROLL- \$15

### BLACKENED CHICKEN

CHIPOTLE-LIME MAYO, SCALLIONS, RED ONION, TOMATO, SESAME ROLL- \$13.95

### PRIME RIB DIP

PRIME RIB, AU JUS, HORSERADISH, HOAGIE - \$16.95

### HOT PASTRAMI

TOASTED MARBLE RYE, SWISS, KOSHER DILL PICKLE - \$14.95

### TURKEY MELT

SWISS, L, T, B, ON A CIABATTA ROLL- \$13

### GOURMET GRILLED CHEESE

AGED WHITE CHEDDAR, AMERICAN CHEESE, PECAN SMOKED BACON, AVOCADO, TOMATO -\$10.95

\*ALL HANDHELDS COME WITH FRENCH FRIES

\*\*SUB SOUP OR SMALL HOUSE SALAD

## SIGNATURES

### LOBSTER RAVIOLI

SPINACH, MUSHROOMS, CREAM SAUCE -\$19

### SPICY TOMATO AND BASIL PASTA

ANGEL HAIR, TOMATOES, FRESH BASIL, OLIVE OIL, THAI CHILI PEPPERS, GRILLED CHICKEN - \$17

\*\*SUBSTITUTE SHRIMP - \$19

\*\* WHOLE WHEAT PASTA AVAILABLE\*\*

### WHOLE FISH TEMPURA

YUZU AIOLI, PONZU, SWEET THAI CHILI- \$ MP

### WILD BOAR RIBS - \$19

CHIVE MASH, CRISPY ONIONS, CREAM CORN, BBQ SAUCE

### GRILLED MARINATED CHICKEN

CHIVE MASHED POTATOES, SAUTEED HARICOT VERT- \$17

### KOBE MEATLOAF

CHIVE MASH, SAUTEED HARICOT VERT- \$20

### CHICKEN 'N DUMPLINGS

JUST LIKE MOM USED TO MAKE -\$17

### FISH TACOS

BLACKENED SALMON, PICO DE MANGO - \$16.95

## EXTRAS

ONE2ONE MAC N CHEESE- \$10

\*\*ADD LOBSTER \$10 CRAB \$10

CHIVE MASHERS- \$6

BRUSSEL SPROUTS W/BACON -\$8

GRILLED ASPARAGUS- \$10

SAUTEED HARICOT VERT- \$6

TOBACCO ONIONS- \$6

SEASONAL VEGGIES- \$8

STEAMED BROCCOLINI- \$8

SHOESTRING FRIES - \$9

BASKET OF FRENCH FRIES -\$5

SPAGHETTI SQUASH -\$8

Ask Your Server about our Chef Specials

Host Your Next Party or Business Meeting in One of Our Private Dining Rooms or Let us Cater to Your Location

\*\*Please Discuss Any Food Allergies with Your Server Prior To Ordering \*\*

Note: Consuming Raw-Undercooked Meat, Poultry, Seafood, Shellfish and Eggs May Increase the Risk of Food Borne Related Illness

20% Gratuity is added to Parties of 8 or more