

MARCH MENU 2019

| APPETIZERS | FLATBREADS, SALADS & SANDWICHES |
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| <p>SOUP DU JOUR Cup \$4//Bowl \$6</p> | <p><i>Dressings: Italian Vinaigrette, Zinfandel Vinaigrette, Balsamic Vinaigrette, Creamy Bleu Cheese, Ranch, House Honey & Dill</i></p> |
| <p>CHICKEN WINGS GF \$12 Served naked or tossed in your choice of buffalo, BBQ, teriyaki sauce with veggies sticks and bleu cheese or ranch</p> | <p><i>Sandwich Sides: French Fries, Sweet Potato Fries, Onion Rings, Side House or Caesar Salad (add \$1 for side salads)</i></p> |
| <p>CHICKEN TENDER BASKET \$12 Served with your choice of side and honey mustard dipping sauce</p> | <p>CHEESE FLATBREAD \$13</p> |
| <p>CLUB NACHOS \$12 Tri-colored tortillas, mixed Vermont cheddar, pico, jalapenos, scallions, salsa & sour cream Add Grilled Chicken - \$4.00</p> | <p>PEPPERONI FLATBREAD \$14</p> |
| <p>BAKED MEATBALLS Baked in marinara, melted mozzarella, toasted bread. \$10</p> | <p>HOUSE SALAD \$6</p> |
| <p>GARLIC HERB SAUSAGE PUFFS Gourmet sausage wrapped in puff pastry and baked, spicy ketchup \$10</p> | <p>CAESAR SALAD \$6</p> |
| <p>TUNA POKE BOWL \$15 Sweet soy marinated yellowfin tuna, scallions, sesame seeds, crispy wontons</p> | <p>BBQ PULLED CHICKEN SANDWICH \$13 Served on a bun with fried onions</p> |
| | <p>FRENCH DIP \$13 Seasoned sliced prime rib, boursin cheese spread, Caramelized onions, au jus.</p> |
| | <p>OAK BURGER \$13 Black Angus Beef patty with cheddar cheese, lettuce, tomato, onion and Sky Sauce</p> |
| | <p>GRILLED VEGETABLE BURGER \$12 Black bean & sweet potato patty served with lettuce, tomato, onion and Sriracha Aioli</p> |

ENTRÉES

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| <p>GRILLED FILET MIGNON GF Served with mashed Potato, Broccoli & garlic herb butter</p> | <p>\$ 32</p> |
| <p>SESAME CHICKEN Crispy chicken tossed in sesame glaze, over rice & fresh broccoli</p> | <p>\$20</p> |
| <p>PROSCIUTTO WRAPPED HALIBUT Pea puree, petit vegetables, crispy potato gaufrettes</p> | <p>\$28</p> |
| <p>CLASSIC FISH & CHIPS Stout battered, served with thick cut steak fries, malt vinegar, tartar, and house slaw</p> | <p>\$18</p> |
| <p>SHEPHERDS PIE Ground beef, corn, onions, in a delicate sauce, with parm whipped potato</p> | <p>\$20</p> |

GF Denotes Gluten Free Items

Executive Chef - Joseph Drift

eating raw or undercooked meat or fish may result in foodborne illness | please inform your server before ordering if you have any food allergies