



STARTERS

CRISPY CHICKEN TENDERS Served with fries, and a side of ranch dressing	\$13
CREAMY SPINACH ARTICHOKE DIP Served with tortilla chips	\$12
BLAZIN JUMBO WINGS BBQ, Buffalo, or teriyaki style with carrot, celery, ranch dressing	\$16
SHRIMP COCKTAIL Jumbo prawns served with cocktail sauce	\$16
POT STICKERS Pork pot stickers with soy dipping sauce	\$14
CHICKEN QUESADILLA Served with avocado ranch, sour cream, salsa	\$15
FRIED CALAMARI Served with tangy sweet chili sauce, parmesan, fresh herbs	\$17

FROM THE GRILL

All items served with seasonal veggies, and choice of baked potato, mashed potatoes, or french fries. Add sautéed mushrooms \$3

NEW YORK STEAK* 10oz. Certified Angus Beef	\$28
GRILLED RIB EYE STEAK* 12oz. Certified Angus Beef, tempura onion rings	\$35
STEAK & TEMPURA FRIED SHRIMP* 10oz. USDA Choice NY Steak, fried prawns	\$31
GRILLED SALMON FILET Served with mango salsa	\$22

CLASSIC ENTRÉES

Add bowl of soup or house salad for \$4

TEMPURA FRIED SHRIMP French fries, cole slaw, cocktail sauce	\$22
BEER BATTERED FISH & CHIPS French fries, cole slaw, tartar sauce	\$19
SPAGHETTI & MEATBALLS Jumbo meatballs, homemade marinara sauce, garlic bread	\$17
FETTUCCHINE ALFREDO Parmesan cream sauce, garlic bread Add Chicken +\$5 Add Shrimp +\$8	\$17
CHICKEN PICATTA Sautéed chicken breast cutlets, lemon, mushrooms, capers in a white wine butter sauce, capellini	\$19

BURGERS

Burgers served on brioche bun with choice of french fries, sweet potato fries, or cole slaw

HANGOVER BURGER* Beef patty, cheddar cheese, applewood bacon, lettuce, tomato, onion, fried egg	\$17
CHEESEBURGER* Beef patty, choice of cheese, lettuce, tomato, onion	\$16
DOUBLE BACON CHEESEBURGER* Two beef patties, choice of cheese, applewood bacon, lettuce, tomato, onion	\$19
BBQ BACON CHEDDAR BURGER* Beef patty, topped with BBQ sauce, cheddar cheese, applewood bacon, onion rings	\$17
PATTY MELT* Caramelized onion, thousand island, Swiss cheese, rye bread	\$16

SANDWICHES

All sandwiches come with choice of french fries or cole slaw

FRENCH DIP Swiss cheese, horseradish cream, au jus for dipping, served on baguette	\$18
CAFÉ CLUB SANDWICH Lettuce, tomato, mayo, applewood bacon, and sliced turkey breast, choice of bread	\$15
CHICKEN & AVOCADO SANDWICH Chicken breast, applewood bacon, Monterey jack cheese, avocado, mayo, artisan roll	\$16
CORNED BEEF REUBEN Corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing, served on marbled rye bread	\$16
BLTA Applewood bacon, lettuce, tomato, avocado, choice of bread	\$14
PHILLY CHEESESTEAK Grilled onions and peppers, melted cheese, hoagie roll	\$17
FRIED CHICKEN SANDWICH Fried chicken breast, lettuce, tomato, pickle, onion, avocado mayo, served on artisan roll	\$16
PULLED PORK SANDWICH Pulled pork, cole slaw, BBQ sauce, brioche bun	\$14

PROTEIN BOWLS

BULGOGI KOREAN STEAK BOWL* Marinated steak, brown rice, broccoli, carrots, cucumbers, tomatoes, cabbage slaw, green onions, and Bulgogi sauce	\$17
THAI CHICKEN BOWL Marinated chicken, jasmine white rice, Napa cabbage, snow peas, bean sprouts, carrots, water chestnuts, spicy Thai peanut sauce	\$17
TERIYAKI CHICKEN BOWL Marinated chicken, jasmine rice, stir fry vegetables	\$16

*Consuming raw or uncooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We are committed to 100% guest satisfaction. If for any reason you are not happy with the food or service, please ask for the manager. An 18% gratuity is included for parties of eight or more. One check, please.





THE WOK SHOP

Served with steamed jasmine rice

MONGOLIAN BEEF Spicy sauce, chili peppers, onions, scallions, rice stick noodles	\$16
GENERAL TSO CHICKEN Tempura battered chicken, bell peppers, and broccoli	\$16
CHICKEN CHOW MEIN Chicken, egg noodles, stir fry vegetables <i>Substitute Grilled Shrimp +\$2</i>	\$16
KUNG PAO CHICKEN Peanuts, stir fry vegetables, chili peppers, spicy chili sauce <i>Substitute Grilled Shrimp +\$2</i>	\$16
TERIYAKI CHICKEN LETTUCE WRAP Carrots, green onion, sesame seeds, teriyaki sauce	\$16
WONTON SOUP Chicken wonton, char siu pork, shrimp, carrots, mushroom, spinach, green onions, authentic broth	\$12

SOUP & SALAD

GRILLED CHICKEN CAESAR SALAD Crisp romaine tossed in garlic Caesar dressing topped with grilled chicken, croutons, and shaved parmesan cheese <i>Substitute Grilled Shrimp +\$4</i>	\$14
CHINESE CHICKEN SALAD* Grilled chicken, Napa & red cabbage, snow peas, toasted almonds, mandarin oranges, pickle red onions, sesame dressing, crispy fried won ton strips, sesame seeds	\$14
SUMMER BERRY SALAD Artisan greens, spinach, fresh seasonal berries, goat cheese, candied walnuts, raspberry balsamic vinaigrette <i>Add Grilled Chicken +\$5 Add Grilled Shrimp +\$8</i>	\$15
MARINATED STEAK SALAD* Marinated steak, romaine, arugula, blue cheese, candied walnuts, grape tomatoes, and pickled onions with a caramelized onion vinaigrette	\$17
CHOP CHOP CHEF SALAD Finely chopped lettuce with honey ham, roasted turkey, Swiss, cheddar cheese, cucumber, grape tomatoes, avocado, and hardboiled eggs	\$16
HOUSE SALAD Cucumbers, grape tomatoes, red onion, and croutons atop a bed of mixed greens. Served with your choice of dressing	\$6
SOUP DU JOUR	\$5
NEW ENGLAND CLAM CHOWDER	CUP \$5 BOWL \$7

ALL DAY BREAKFAST

Served with hash browns and toast

STEAK & EGGS* 6oz. Certified Angus Beef New York, two eggs any style	\$22
TWO EGGS ANY STYLE* Served with applewood bacon or country sausage links <i>Make it Three Eggs +\$2</i>	\$14
BREAKFAST BURRITO Scrambled eggs, chorizo, applewood bacon, diced ham, potato, pico de gallo	\$16

SIDES

FRENCH FRIES SWEET POTATO FRIES	\$5
HASH BROWNS	\$4
APPLEWOOD BACON COUNTRY SAUSAGE HAM*	\$5

MILKSHAKES & DESSERTS

MILKSHAKE Vanilla, Chocolate, Strawberry, Mint Chocolate Chip	\$8
ROOT BEER FLOAT	\$7
DOUBLE SCOOP, ICE CREAM	\$7
OLD FASHIONED DOUBLE CHOCOLATE CAKE	\$9
SEASONAL PIE WITH BLUEBERRY COMPOTE	\$9
SEASONAL CHEESECAKE WITH FRESH BERRIES	\$9

BEVERAGES

DOMESTIC BOTTLED BEER	\$6
IMPORTED BOTTLED BEER	\$7
CRAFT BOTTLED BEER	\$8
FREIXENET SPARKLING WINE	\$10 GLASS
KENDALL JACKSON CHARDONNAY	\$10 GLASS
ROBERT MONDAVI PINOT GRIGIO	\$12 GLASS
J LOHR FALCON'S PERCH PINOT NOIR	\$13 GLASS
ROBERT MONDAVI MERLOT	\$11 GLASS
KENDALL JACKSON CABERNET SAUVIGNON	\$10 GLASS
HOUSE WINE	\$7 GLASS

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