

Starters

Lemon Pepper Calamari citrus caper remouladé 8.

Hummus Sampler traditional, roasted red pepper, fresh herb, pita chips 5.

Wild Burgandy Snails baguette, tomatoes, proscuitto, beer cheddar fondue 9.

French Onion Soup garlic bread, gruyere crust 6.

Soup Artistry 5.

Salads

Bistro greens, tomato, cucumber, red onion, breadsticks, balsamic vinaigrette 5.

Caesar romaine, parmesan, Caesar dressing, tomato, white anchovies, foccacia crostini 6.

Pear and Roasted Beet mixed greens, walnuts, blue cheese crumbles, walnut vinaigrette 6.

Entrée Salads

Southwest BBQ chicken, corn, tomato, crisp tortillas, cheddar, romaine, chili lime dressing 11.

Grilled Salmon greens, dried cranberries, pecans, goat cheese, orange poppy dressing 12.

Steak Salad greens, tomato, sautéed onion and peppers, rosemary parmesan fries, ranch dressing 14.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness

Sandwiches

Add french fries or sweet potato fries \$2

Turkey Sandwich pear, lettuce, tomato, brie, cranberry mustard aioli, sunflower seed honey whole wheat 8.

Crab Cake Sandwich mustard aioli, lettuce, tomato 10.

Chicken Cobb Wrap ranch, avocado, hard boiled egg, bacon, cheddar, blue cheese, lettuce, tomato 8.

Bistro Burger* aged cheddar, bacon, roasted garlic ketchup, house made pickles, lettuce, tomato, onion 9.

Chicken Salad Croissant sun dried tomato, bacon, currants, pecans, lettuce, tomato 8.

Grilled Vegetable Wrap balsamic vinaigrette, zucchini, squash, red onion, lettuce, tomato, goat cheese 7.

Ahi Tuna Sandwich grilled rare, lettuce, tomato, caper & black olive dressing, challah roll 10.

Wooden Nickel Farm Bison Burger* smoked gouda, crisp onion straws, honey BBQ, lettuce, tomato 11.

Entrées

Black Tiger Shrimp parmesan panko crust, orzo primavera, parmesan herb butter 10.

Chicken & Bacon Orecchiette peas, sun dried tomato, creamy alfredo sauce 9.

Cedar Plank Roasted Salmon sun dried tomato encrusted, parmesan herb butter 12.

Almond Chicken brie cream sauce 9.

Tilapia apricot chevre crust, horseradish Dijon aioli 9.

Crab Cake whole grain mustard aioli 10.

Wines by the Glass

Sycamore Lane 6.

Cabernet Merlot Chardonnay Pinot Grigio

White & Sparkling

Pomelo Sauvignon Blanc, Napa	10.
Rudolf Muller "Shine" Riesling, Germany	9.
Cielo Pinot Grigio, Italy	8.
Round Hill White Zinfandel, California	7.
Trefethen Chardonnay, California	14.
Liberty School Chardonnay, California	12.
Grayson Chardonnay, California	10.
Incognito Viognier, California	9.
Freixenet Blanc de Blanc, Spain	8.
Dom de Bertiol Prosecco, Italy	10.
Columbia Gewürztraminer, Washington	12.

Red

Trincherero Merlot, California	10.
Mark West Pinot Noir, Central Coast	9.
Beringer Third Century Pinot Noir, California	12.
Silver Palm Cabernet Sauvignon, California	11.
Clos la Chance Cabernet Sauvignon, Central Coast	14.
Cellar 8 Cabernet Sauvignon, North Coast	8.
High Note Malbec, Mendoza, Argentina	11.
Rancho Zabaco Zinfandel, Lodi	10.
Cycles Gladiator Syrah, Central Coast	9.
Trefethen "Double T" Meritage, California	12.
Steltzner Claret, Stag's Leap District	10.
Spanish Sons Tempranillo, Spain	10.

Specialty Cocktails

\$10

Nine-Teení

Amaretto, Three Olives Raspberry Vodka, cranberry juice,
raspberry sugar rim

Caramel Appletini

Absolut Vanilla Vodka, Apple Pucker, Buttershots

Chocolate Covered Cherry

Three Olives Cherry & Absolut Vanilla Vodka,
Godiva Chocolate Liqueur, cream

Pomegranate Martini

Three Olives Pomegranate Vodka, pomegranate juice, lime

Cherry Ginger Blossom

Canton Ginger Liqueur, Three Olives Cherry Vodka,
cranberry juice

Orange Crush Martini

Three Olives Orange Vodka, Gran Marnier,
orange juice, sugar rim

Thin Mint Martini

Absolut Vanilla Vodka, Godiva Chocolate Liqueur,
Crème de Menthe

Passion Fruit Martini

Three Olives Passion Fruit Vodka, passion fruit puree,
Cointreau, cranberry juice

Parties of 8 or more are subject to 20% gratuity.