

Starters

- Lemon Pepper Calamari** citrus caper remouladé 8.
Hummus Sampler traditional, roasted red pepper, fresh herb, pita chips 5.
Roasted Lamb Quesadilla scallion, feta, cucumber crème fraiche 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, chevre, orange poppy dressing 12.
Steak Salad greens, tomato, sautéed onion and peppers, rosemary parmesan fries, ranch dressing 14.
Grilled Shrimp bibb lettuce, pumpkin seeds, dried cranberries, blue cheese, maple bacon vinaigrette 12.

*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 10.
Chicken Wrap roasted red pepper hummus, portabella, feta, red wine vinaigrette, lettuce, tomato 8.
Bistro Burger* aged cheddar, bacon, roasted garlic ketchup, house made pickles 9.
Chicken Salad Croissant sun dried tomato, bacon, currants, pecans 8.
Grilled Vegetable Sandwich ciabatta, feta, lettuce, tomato, tapenade, balsamic vinaigrette 7.
Salmon Sandwich ciabatta, dill crème fraiche, lettuce, tomato 10.
Wooden Nickel Farm Bison Burger* smoked gouda, crisp onion straws, honey BBQ, lettuce, tomato 11.

Entrées

- Black Tiger Shrimp** toasted coconut, sweet chile sauce, mango salsa 10.
Chicken & Sausage Penne roasted red pepper, marinara, zucchini 9.
Cedar Plank Roasted Salmon sun dried tomato encrusted, parmesan herb butter 12.
Almond Chicken brie cream sauce 9.
Tilapia pecan encrusted, honey mustard butter 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.
Campanile Pinot Grigio, Italy	8.
Round Hill White Zinfandel, California	7.
Trefethen Chardonnay, California	12.
Charles Krug Chardonnay, California	14.
Martin Codax Albarino, Spain	11.
Incognito Viognier, California	9.
Freixenet Blanc de Blanc, Spain	8.
Raboso Prosecco, Italy	10.
Columbia Gewürztraminer, Washington	12.
Pillar Box White, Australia	9.

Red

Trinchero Merlot, California	10.
Mark West Pinot Noir, Central Coast	9.
Beringer Third Century Pinot Noir, California	12.
Kendall-Jackson Cabernet Sauvignon, California	10.
Clos la Chance Cabernet Sauvignon, Central Coast	14.
Cellar 8 Cabernet Sauvignon, North Coast	8.
Bodega Budini Malbec, Mendoza, Argentina	10.
Rancho Zabaco Zinfandel, Lodi	10.
Cycles Gladiator Syrah, Central Coast	9.
Trefethen "Double T" Meritage, California	12.
Steltzner Stag's Leap Claret, Napa	10.

Specialty Cocktails

\$10

Nine-Teen

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

Harvest Chai

Voyant Chai Liqueur, Goldschlager, Kahlua

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.