

STARTERS

Today's Soup \$6

Spinach and Artichoke Dip
Flat Bread & Crispy Tortillas \$10

Pan Roasted Mussels
Rosemary and Thyme Garlic Butter \$11

Crispy Calamari
Asian Slaw, Sweet Thai Chili Dip \$12

Fried Panko Tomatoes
Fresh Mozzarella and Boursin Cheese, Scallion Aioli \$10

Kitchen Wings
Traditional Buffalo, or Caribbean Jerk, Bleu Cheese Sauce \$10

Chilled Shrimp Cocktail
Key Lime Cocktail Sauce \$13

Pan Seared Ahi Tuna
Cucumber and Seaweed Salad, Siracha Aioli \$12

Crab Cake
Hush Puppies, Scallion Aioli and Roasted Tomato Sauce \$12

Ancho Marinated Steak Quesadillas
Caramelized Poblano Peppers and Onions, Mushrooms,
Monterey Jack, Cheddar \$13

Grilled Chicken Quesadillas
Roasted Red Peppers, Onions, Corn, Tomatoes and Cilantro \$10

BRICK OVEN

Three Cheese Pizza
Mozzarella, Parmesan and Asiago \$11

Margarita Pizza
Fresh Mozzarella, Tomato Sauce and Basil \$12

BBQ Chicken Pizza
Grilled Chicken, Cheddar and Jack, Caramelized Red Onions \$14

Southwest Chicken Flatbread
Ancho Chicken, Monterey Jack, Cheddar, Corn, Red Onion and
Cilantro, Ranch Dressing \$14

KITCHEN CLASSICS

Mac & Cheese
Manchego, Monterey Jack and Cheddar \$12

Chicken Potpie
Peas, Carrots, Mushrooms, Tarragon and Buttermilk Biscuit \$13

Cola Braised Pot Roast
Green Beans, Carrots, Pearl Onions and Mashed Potatoes \$19

Meatloaf
Green Beans, Carrots and Mashed Potatoes,
Mushroom Gravy \$16

Classic Burger
Brioche Bun, choice of ZTF French Fries, House Salad, or
Fresh Fruit \$12

* PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS, SO WE MAY DO OUR
BEST TO ACCOMMODATE YOUR NEEDS.

* CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.

SALADS

Iceberg Wedge
Tomatoes, Cucumbers, Applewood Smoked Bacon, and Bleu
Cheese, Herbed Vinaigrette \$10

Chopped Caesar
Garlic Croutons and Parmesan
Appetizer \$7
Big Caesar \$11
Big Caesar with Grilled Chicken \$13
Big Caesar with Grilled Shrimp \$16

Heirloom Tomato and Mozzarella Salad
Arugula and Roasted Tomato Vinaigrette \$10

Spinach Salad
Grape Tomatoes, Boiled Egg, Red Onion and Warm
Bacon Dressing \$9

Chinese Crispy Chicken Salad
Napa Cabbage Mix and Crispy Noodles, Toasted Sesame
Ginger Vinaigrette \$13

Mixed Field Greens
Carrots, Tomatoes and Cucumbers, House Vinaigrette \$7

MAIN PLATES

Vegetarian Stack
Portobella, Asparagus, Tomato, Arugula, Pine Nuts, and
Sun-Dried Tomato Pesto \$18

Penne Pasta Florentine
Spinach, Tomatoes, Garlic Oil, Asiago Crostini \$13
Add Chicken \$17
Add Shrimp \$20

Open Chicken Ravioli
Ricotta, Goat Cheese, Mushrooms, Tomato and
Marsala Butter \$19

Italian Sausage & Chicken Pasta
Perciatelle Pasta, Spinach and Rosa Marie Sauce \$18

Rotisserie Chicken
Chimichurri Basted, Green Beans, Roasted Tomato and
Mashed Potatoes \$18

Grilled BBQ Rubbed Salmon
Sweet Potato Hash and Asparagus, Charred Jalapeno
Corn Sauce \$22

Ahi Tuna
Udon Noodles and Asian Vegetables, Dashi Broth \$29

Paella
Shrimp, Clams, Mussels, Squid, Chorizo and Chicken,
Saffron Rice \$23

Lump Crab Cakes
Sweet Corn and Shrimp Succotash, Tomato Coulis \$23

Grilled Pork Porterhouse
Mojo Marinated, Sweet Potato Fries and Broccolini,
Warm Corn Salsa \$22

Filet Mignon
Sweet Potato Hash, Grilled Broccolini, Red Chimichurri
and Demi \$31

New York Strip
Cheddar and Spring Onion Mashed Potatoes and Grilled
Asparagus, Brandy Demi \$30

Add Grilled Shrimp or Crab Cake \$7