

Appetizers

Seafood Nachos

Shrimp, lump crab, chihuahua cheese and a white bean ragout with a chipotle salsa

14

Crispy Shrimp Roll

sriracha, nishiki rice, wasabi, and sweet chile glaze

11

Rosemary Duck Bruschetta

Sun dried tomatoes, asiago and arugala pesto, with balsamic reduction

12

Parsnip Fries

lime yogurt, caper remoulade and manchego cheese

9

Buffalo Chicken Tenders

Creole seasoned and fried with your choice of blue cheese or ranch dressing

9

Soup of the Day

Cup 4 Bowl 6

House Made Toasted Ravioli

sauce pomodoro, basil pesto and parmesan cheese

11

Appetizer Platter

pot stickers, , crispy shrimp roll, chicken tenders and toasted ravioli

20

Pork Pot Stickers

hot and sour shiitake broth, shredded bokchoy and carrot

9

Beef Quesadilla

four cheese blend, house made salsa, black beans, onions and green chiles

14

French Onion

with a brioche gruyere rusk

Cup 4 Bowl 6

Salads

Mixed Baby Greens

red wine vinaigrette, brie cheese crisp, warm hickory smoked bacon, mandarin oranges and toasted almonds

9

Spinach

spiced walnuts, golden raisins, hearts of palm, red onion, strawberry poppy seed dressing and a goat cheese fritter

9

Cobb

bacon, roasted turkey, hard boiled egg, avocado, tomato, red wine vinaigrette and gorgonzola cheese

12

Classic Caesar

house made garlic asiago croutons

Appetizer 7 Entrée 9

Chicken 13 Beef 14

Sandwiches

Ancho Rubbed Turkey Club

chihuahua cheese, lettuce, tomato and jalapeno bacon with
roasted poblano ranch dressing served on
toasted pepita bread

12

Beef Tenderloin Chimichanga

Sautéed onions, black beans, pepper jack cheese, nopalitos, and
chipotle crème fraîche served with spanish rice

11

Chase Park Plaza Sirloin Burger

boursin cheese, hickory smoked bacon, griddled onions and
house made steak sauce

11

Grilled Chicken Parmesan

basil pesto, lettuce and tomato on a brioche bun

11

Capresse

avocado, basil, red onion, mozzarella, sprouts, cucumber,
tomato calmata olive sun dried tomato pesto and red
wine vinaigrette on focaccia

10

Grilled Grouper Sandwich

with basil aioli, chiffonade iceberg, marinated red onion
and jarlsberg cheese

11

Philly Cheese Steak

Sautéed onions and peppers with provol cheese served
on a hoagie

11

All sandwiches are served with slaw and house made salt and vinegar potato chips

Brick Oven Flatbreads

Bacon Cheeseburger

ketchup, mustard, red onion, pickles, tillamook cheddar
cheese and chiffonade of romaine

14

Beef Short Rib

wild mushrooms, blue cheese, fontina and
caramelized onion

16

Duck Confit

wild mushrooms, raspberry port wine reduction, boursin
cheese and toasted pistachios

14

Spinaci

spinach, ricotta, and tomato, topped with parmesan, and
oregano

12

Entrées

Served after 5 PM

Tempura Tenderloin Tips

shiitake jasmine rice, bok choy, , bean sprouts and carrots
with a sweet chile dipping sauce

18

Brick Oven Roasted Pork Tenderloin

sauternes grape butter sauce, grilled winter corn and oven
dried tomato couscous

19

Crab Stuffed Tilapia

grilled asparagus and a roasted red pepper vinaigrette

18

Stuffed Chicken Saltimboca

prosciutto, shredded brussels sprouts and potatoes boulangier
with and a sage veal demi glaze

18

Grilled Atlantic Swordfish

sauce puttanesca, ratatouille and saffron risotto

24