

# D I N N E R

## **Soup of the Day \$5**

A crock of today's soup served with oyster crackers

## **Chicken Wings \$7**

Half a dozen chicken wings fried and then basted with our special spicy wing sauce or traditional BBQ sauce. Served with carrot and celery sticks and blue cheese dressing

## **Calamari \$8**

Lightly breaded calamari, seasoned and golden fried, served with a lime chili sauce

## **Cheese & Capicola \$11**

Fresh mozzarella and cured capicola ham served with crostini and sun-dried tomatoes

## **Warm Brie \$9**

Triple crème Brie served with French baguette and spicy pepper compote

## **“Great Room” Salad \$12**

Crisp greens tossed with grilled chicken, diced bacon, tomato, hard boiled egg, and crumbly blue cheese, served with choice of dressing

## **Portobello Mushroom Salad \$12**

Mixed field greens, grilled portobello, grape tomatoes, crumbled feta cheese and roasted tomato vinaigrette

## **Grilled Chicken \$16**

Piquillo chili-glazed chicken breast and Carolina slaw, served with Chef's vegetable and potatoes

## **Peppered Steak \$26**

Sautéed 10 oz strip loin coated with Szechuan and black peppercorns, finished with green onion and ginger butter, served with Chef's vegetable and potatoes

## **Norwegian Salmon \$20**

Broiled filet of salmon finished with roasted tomato relish, served with Chef's vegetable and potatoes

## **Bistro Steak \$25**

Hand-cut, 10 oz aged choice sirloin, broiled, served with Chef's vegetable and french fries

## **Turkey Reuben \$10**

Marble rye grilled with swiss cheese, cabbage slaw and Cedar City sauce, served with potato chips and a pickle

## **Asian Pulled Pork \$13**

Roast pork and hoisin barbecue sauce on a grilled roll topped with rice vinegar slaw, served with potato chips and a pickle

## **Club Baguette \$10**

Oven roast turkey with applewood smoked bacon, lettuce, tomato and mayonnaise, served with chips and a pickle

## **French Onion Soup \$7**

Rich broth, caramelized onions, seasoned croutons and melted Swiss and provolone cheeses

## **Sweet Potato Fries \$5**

Seasoned with salt and pepper, served with fry sauce

## **Onion Rings \$5**

Thin onions dipped in seasoned flour and fried until crisp

## **Crudités \$7**

Carrot, celery, cucumber and tomato served with red pepper hummus and grilled crostade

## **Shrimp Cocktail \$11**

Poached jumbo shrimp served with spicy horseradish sauce

## **Caesar Salad \$6**

With chilled romaine, croutons, parmesan cheese and house Caesar dressing, served with anchovies  
Add Chilled Chicken \$11

## **Garden Salad \$5**

Field greens, fresh tomatoes, cucumbers, carrots and Bermuda onions, served with choice of dressing

## **Bistro Burger \$14**

8 oz Kilcoyne Farm local grassfed burger broiled and topped with your choice of cheese and bacon served on a telera roll with lettuce, tomato and onions, served with french fries

## **Jumbo Shrimp \$19**

Sautéed in scampi butter, fresh garlic, white wine and lemon, served with capellini pasta

## **Chicken & Pasta \$17**

Tossed with grilled chicken, crimini mushrooms, scallions, diced tomatoes, herbs and capellini pasta in a rustic tomato cream sauce

## **Pasta Puttanesca \$16**

Kalamata olives, capers, vine ripe tomatoes, olive oil, white wine and garlic, served over capellini

## **Portobello Grill \$13**

Grilled portobello mushroom, roasted red pepper and spring mix served open face on a sourdough roll with warm fresh mozzarella cheese and balsamic vinaigrette, sweet potato fries and a pickle

## **Chicken Quesadilla \$14**

Spiced chicken, sharp cheddar cheese, sautéed onions and peppers, folded into a flour tortilla and grilled, served on a bed of lettuce with guacamole, salsa and sour cream on the side