

# APPETIZERS

- AVOCADO TOAST (V)** 11.95  
smashed avocado, cherry tomato, radish, balsamic reduction, pea shoots on toasted sourdough
- TUNA POKE** 16.95  
sesame ginger marinated tuna, cucumber, scallion, mango, avocado, with crispy wontons
- SPICY ROASTED CAULIFLOWER (V)** 10.95  
pan seared cauliflower, korean sauce, sesame seeds, crispy wonton
- HANDMADE PIEROGI** 13.95  
cheese & potato, served with sour cream, bacon
- PRIME RIB SLIDERS** 16.95  
freshly shaved prime rib, hay stacks, scallion aioli on mini brioche
- SEA SALT & CRACKED PEPPER DRY RIBS** 13.95  
with lemon & thyme
- CRISPY CALAMARI (CF)** 14.95  
jalapeno, tomato, scallion, tzatziki
- CASEY'S LOBSTER DIP** 17.95  
parmesan & panko crusted, east coast lobster, cream cheese, old bay seasoning, shallots, garlic, tomato, with fresh made tortilla chips
- ADD NAAN BREAD 2
- FRESH VEGETABLES & GET RIPPED DIP** 13.95  
three in-house made dips, hummus, garlic aioli & tzatziki served with cucumber, carrot, celery & naan
- PANKO & HERB CRUSTED MOZZARELLA STICKS** 16.95  
in-house made, served with pomodoro sauce
- DEEP FRIED PICKLES (V)** 12.95  
with chipotle ranch dip
- BOX OF FRIES (V)** HOUSE CUT RUSSET 6.25 SWEET POTATO 9.95  
with roasted garlic, mayo or spicy aioli
- ADD TRUFFLE OIL 1 ADD PARMESAN 1.95

## POUTINE

SERVED WITH LOCALLY SOURCED IN-HOUSE CUT RUSSET FRIES

- CLASSIC POUTINE** 10.95  
quebec cheese curds, in-house made gravy
- BBQ CHICKEN POUTINE** 13.95  
crispy chicken, Quebec cheese curds, caramelized onion, barbecue sauce, in-house made gravy

### ADDITIONS

BACON 2.95 EXTRA CHEESE CURD 3.95 HAYSTACKS 1.95

## TENDERS & WINGS

**CHICKEN WINGS** 15.95  
one pound, hand breaded or plain

**CHICKEN TENDERS** 14.95  
five piece, hand breaded

ADD FRIES 3

### SAUCE

MEDIUM, FRANKS HOT, HOT, MADD HOT, SPICYAKI, AWESOMAKI, HONEY GARLIC, NY BUTTER, BBQ, S&P, REDNECK DRIZZLE, MAPLE SRIRACHA, KOREAN, LEMON PEPPER, TERIYAKI, SALT & VINEGAR, CHIPOTLE BBQ, DILL PICKLE, GARLIC PARMESAN

## SHAREABLES

**MEAT BOARD (CHANGES DAILY)** 23.95  
a selection of local cured meats, cheeses, in-house made pickles & mustard

ADD BAKED BRIE 5.95

**NACHOS** 19.95  
fresh made tortilla chips, three cheeses, scallion, black olive, tomato, jalapeno, cilantro with sour cream, in-house made salsa & guacamole

ADD CAJUN CHICKEN 6.95  
½ POUND BEEF 6.95 ½ POUND CHEESE 6.95

## SOUP & SALADS

SOUPS & DRESSINGS ARE MADE IN HOUSE FROM SCRATCH

**SOUP OF THE DAY...** CUP 5.95 BOWL 7.95  
ask your server for selections

ADD GARLIC TOAST 1.95 CHEESE TOAST 2.95

**FIELD GREENS (V)(CF)** SMALL 6.95 LARGE 10.95  
shredded carrot, cucumber, cranberries, popy seed dressing

**COBB SALAD (CF)** 17.95  
blackened chicken, bacon, tomato, egg, avocado, cucumber, romaine, aged cheddar, garlic dressing

**LOS CABOS SALAD** 16.95  
cajun chicken or fajita beef, crisp romaine, black beans, corn, in-house made salsa, cheddar, sour cream, cilantro, fresh made tortilla chips

**CAESAR** SMALL 6.95 LARGE 10.95  
romaine, bacon, in-house made croutons, fresh parmesan, caesar dressing

SUB IN KALE 1

**POWER SALAD (CF)** 15.95  
kale, roasted sweet potato, quinoa, carrot, toasted almonds, craisins, pickled red onion, bacon vinaigrette

**BUDDHA BOWL (V)** 15.95  
quinoa, arugula, avocado, chickpeas, sweet potato, hummus, almonds, pea shoots, mint pesto, mango

**QUINOA SALAD (CF)** 15.95  
arugula, field greens, cherry tomato, scallion, peppers, radish, goat cheese, spicy pecans, citrus vinaigrette

### ADDITIONS

FREE-RANGE CHICKEN 6.95  
PAN ROASTED SALMON 7.95  
GARLIC PRAWNS 8.95  
STEAK 10.95