

Appetizers

Chicken Skewers

Skewered North African spiced Chicken, grilled and served with a Chili-Peanut sauce \$8.95

Crab Cakes

A duo of Panko breaded Sesame Crab Cakes with an Edamame-Carrot Salad dressed with a Sesame-Chili Vinaigrette and served with a Miso-Ginger sauce \$9.95

Pesto Spinach Cheese Dip

Creamy Pesto Spinach and Cheese Dip served bubbling hot with Flatbread from our rustic stone oven \$8.95

Calamari

Lightly breaded Calamari deliciously fried and served with our delectable Cocktail sauce, Bread n' Butter Pickle Rémoulade and a Lemon wedge \$8.95

Sweet Potato Fries

Deliciously fried Sweet Potato Fries dusted with toasted Coconut-Ginger spice and a side of Chili Aioli \$5.45

Soup of the Day or Chili

Sparks of creativity inspire our Chef to prepare exceptionally delicious soups everyday. Ask your server what delights are in store today \$3.95

Salads & Sandwiches

Served all day

All of our dressings are made from scratch in house. Choices consist of: Caesar, Bleu Cheese, Lemon Grass-Chile Vinaigrette and Balsamic Vinaigrette

Deduct \$3 for half, and \$2 for split of Seared Ahi Niçoise, Harvest or Grilled Chicken Salads

Sandwiches served with your choice of Soup, Salad or add \$0.5 for a Caesar Salad

Add crispy Sweet Potato Fries to a sandwich selection \$2.5

House Salad

Mixed Greens served with your choice of dressing \$3.95

Small Caesar

Crisp Romaine tossed with Parmesan cheese and our Caesar dressing \$4.5

Pepper-Seared Ahi Niçoise Salad

Pepper-Seared Ahi Tuna served atop Mixed Greens, French Green Beans, Roasted Potatoes, Kalamata Olives and hard-boiled Egg tossed with a Lemon-Caper Vinaigrette \$12.95

Harvest Salad

Local Pears, dried Cherries, crispy Pancetta, Red Onions and Butternut Squash on a bed of Baby Spinach with Gorgonzola, Maple-Dijon Vinaigrette and candied Nuts \$10.95

Grilled Chicken

Grilled Chicken Breast served with Iceberg Lettuce wedges topped with Bacon, Cucumbers, Tomatoes, Carrots and Gorgonzola cheese accompanied by our Bleu Cheese dressing \$11.95

Soup and Salad

Mixed Greens with choice of dressing accompanied by our Soup of the Day \$7.95

Hot Turkey Sandwich

Thinly sliced house-roasted Turkey Breast on grilled Sourdough Bread and Garlic-Mashed Potatoes topped with rich Turkey Gravy, Haystack Onions and Cranberry-Orange Relish \$10.95

Gourmet Grilled Cheese

Layers of our Pesto Spinach Cheese Dip, Provolone, Smoked Mozzarella, fresh Spinach and Sun-Dried Tomatoes on Multi-Grain and grilled until perfectly melted and golden \$9.95

Tilapia Tacos

Adobo spiced and grilled Tilapia with Purple Cabbage Slaw, fresh Pico de Gallo and shredded Monterey Jack cheese wrapped in grilled Flour Tortillas \$11.95

Wild Dog Burger

8 oz. Cajun-seasoned, grilled Angus Beef Burger topped with Gorgonzola, Avocado-Mayo, Grape Tomato Jam and crispy Haystack Onions served with a side of crispy Sweet Potato Fries \$11.95

Burger

8 oz. grilled certified Angus Beef Burger served on a Toasted Bun with Lettuce, Tomato and Red Onion accompanied by crispy Sweet Potato Fries \$9.95
Additional toppings: caramelized Onions, sautéed Mushrooms, Gorgonzola cheese or Bacon \$1

The Italian Flatbread Sandwich

A delicious blend of Salami, Ham, Pepperoni, sweet and mild Peppers, roasted Red Peppers, Mixed Greens, Tomato, Red Onion, Garlic-Mayonnaise and Provolone all on house-made Flatbread prepared in our rustic stone oven \$9.95

Entrées

Served after 4:30pm

All Entrées served with a choice of Soup or House Salad
\$3 split plate charge for all Entrées

“Bone-In” Filet

Grilled 12 oz. “Bone-In” Tenderloin Filet sided with the day’s fresh Potato and Vegetable selection with a Horseradish-Chive Crème Fraîche topped with a Marsala-Mushroom sauce \$27.95

Wasabi Salmon

Soy-Ginger marinated, Wasabi-Panko encrusted fresh Atlantic Salmon sided with a sauté of Edamame, Cashews, Carrots and Shiitake Mushrooms served with Coconut-Lime Risotto and a Hoisin-Sriracha sauce \$20.95

Braised Beef Short Ribs

Red Wine braised Beef Short Ribs on a nest of fresh, house-made Pasta Ribbons with toasted Garlic Gremolata and Sun-Dried Tomato-Porcini Mushroom Jus topped with shaved Parmesan \$19.95

Honey-Chipotle Pork Chop

Honey-Chipotle glazed, grilled Pork Chop served with creamy White Cheddar-Scallion “Grits” and Lemon-Garlic smothered Rainbow Chard finished with an Apple-Brandy cream \$19.95

Baby-Back Pork Ribs

Baby-Back Pork Ribs marinated in a Texas-style dry rub and baked until succulent and tender then drenched in a Chili-Barbeque sauce and served with Sweet Potato Fries and sautéed seasonal Vegetables \$15.95 - Half Slab \$22.95 - Full Slab

Pan Seared Sea Scallops

Pan seared Sea Scallops served over smash roasted Baby Potatoes served with sautéed Garlic-Bacon Spinach finished with an Orange-Tarragon-Dijon Pan sauce \$20.95

Butternut-Squash Ravioli

Delicate Butternut-Squash stuffed Ravioli with Pancetta, Onions, Apples, candied Walnuts and Pecans tossed with Maple cream sauce \$17.95

Grilled Rosemary Chicken Breast

Rosemary seasoned, grilled Chicken Breast served on Saffron Basmati Rice with a sauté of Artichoke, Fennel, roasted Red Peppers and Shiitake Mushrooms with a Lemon-Vermouth Pan Buttersauce \$17.95

18% gratuity will be added to parties of 8 or more - No split checks for parties of 8 or more Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Stone Oven Pizzas

5" Pizza

Stone oven 5" Pizza with blended Mozzarella/Provolone Cheese and choice of base sauce \$8.95
(Served with choice of Soup or Salad)

Pizza Bianca

Broccoli, roast Garlic, and roasted Red Peppers on a creamy Ricotta cheese base and topped with blended Mozzarella and Provolone finished with fresh Basil \$10.95

Margherita

A base of Garlic and Olive Oil on a 10" Pizza topped with Fresh Mozzarella, fresh Basil and Tomatoes \$12.95

Quattro Fromaggi

A 10" Pizza with Gorgonzola, Mozzarella, Provolone and Parmesan cheeses layered on top of our Pesto base sauce \$10.95

Barbeque Chicken Pizza

Stone oven 10" Pizza with a base of Barbeque Sauce topped with our blended Mozzarella-Provolone cheese, grilled Chicken, Bacon, fresh Pineapple and roasted Red Peppers \$13.95

Create your own 10" Pie

Each Pizza includes blended Mozzarella/Provolone cheese and your choice of base sauce \$9.95

Base Sauce Choices:

Tomato, Pesto, Barbeque or Olive Oil

Regular Toppings:

Bacon, Bell Peppers, Black Olives, Broccoli, Button Mushrooms, Green Olives, Pepperoni, Red Onion, roasted Red Peppers, Italian Sausage, Spinach or Tomatoes \$0.75 each

Special Toppings:

Anchovies, Artichoke Hearts, Basil, Canadian Bacon, Gorgonzola, Pineapple, Portabella Mushrooms or Sun-Dried Tomatoes \$1.25 each

Extra Special Toppings:

Chèvre cheese \$1.75 Fresh Mozzarella or Chicken \$2 Shrimp \$3

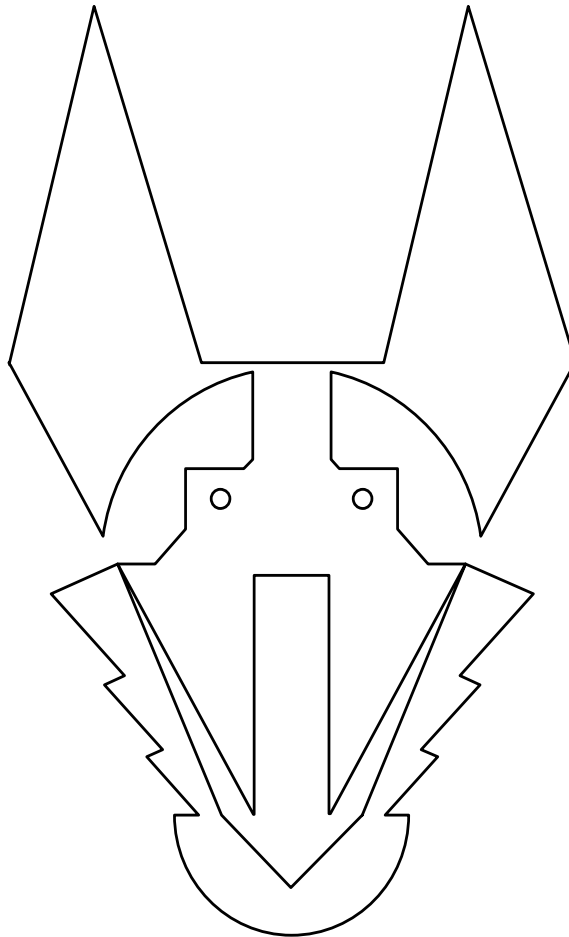
Desserts:

Crème Brûlée \$5.95

Oregon Berry Cobbler \$5.95

Chocolate Lava Cake \$5.95

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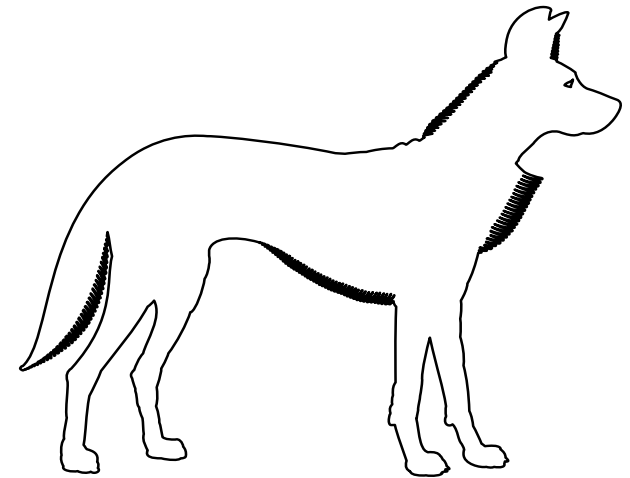
Grille

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