

SEASONAL

FEATURES

In our scratch kitchen, we're always imagining new possibilities and creating inventive dishes. What we come up with may surprise you, but don't be surprised if you find your new favorite.

APPETIZERS

BAVARIAN SOFT PRETZEL

served with house beer cheese, honey mustard and house creamy horseradish aioli for dipping \$12.00

SEASONAL FLATBREAD

ask your server for today's feature \$11.75

ENTRÉES

THE BLT BURGER*

melted bistro cheese (a blend of shredded cheddar, provolone & chopped bacon), sliced avocado, more bacon, shredded iceberg, tomato, dijonaise, garnished with housemade pickled veg \$17.50

BLACKENED MAHI-MAHI

pan crusted in Cajun spices, fire roasted red pepper sauce, black beans & rice, avocado crema, pico de gallo \$21.50

CREOLE FRIED CHICKEN

Southern Spiced Fried Chicken Breast and Yukon Gold whipped potatoes topped with creamy Cajun peppered gravy. Served with garlic green beans topped with onion straws \$17.75

DESSERT

SERIOUS BROWNIE SUNDAE

warm house-made brownie, served with vanilla ice cream and topped with chocolate chips, candied walnuts, fudge & caramel sauce. Finished with a crispy cinnamon wonton and a cherry \$7.25

Available for limited time only. While supplies last.

† Meatless items.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

† We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.