

THE MIXED GRILLE

APPETIZERS

Steak Bites— \$20

GI zip sauce, fried onions, blue cheese,
toast points

Fried Calamari – \$14

Buttermilk battered calamari steak,
marinara, black truffle aioli

Wings — \$16

Choice of BBQ sauce, mango habanero,
buffalo, or honey dijon

Cheeseburger Egg Roll – \$14

Romaine, pickled red onion, bistro sauce

Pretzel Bites — \$8

Beer cheese

Crispy Brussel Sprouts — \$12 *V

Peanut sauce, mai ploy, crushed
pistachio

Coconut Shrimp – \$14

Mai ploy, asian slaw

SOUPS & SALADS

Autumn Sweet Potato — \$4/6 *V

French Onion — \$4/6 *GF,V

Soup Du Jour— \$4/6 *GF

Caesar Salad — \$12

Croutons, grated parmesan, Caesar dressing

Maurice — \$12

Turkey, ham, egg, swiss, sweet pickle,
green olive, maurice dressing

Wedge — \$12

Blue cheese, tomato, bacon, egg,
choice of dressing

Roasted Beet — \$12

Beets, orange segment, arugula,
sunflower seeds, red onion, balsamic
vinaigrette

ADD CHICKEN \$6

ADD SALMON \$10

WEEKLY SPECIALS

APPETIZERS

Baked Scampi \$14

Baked shrimp, scampi butter, lemon zest

PREMIUM CABERNET SAUVIGNON WINE FLIGHT

Bonaza, Decoy
Canvasback by
Duckhorn \$18

ENTREES

Gnocchi Sorrentina-\$22

Baked gnocchi in Pomodoro sauce, fresh mozzarella, parmesan, basil

Steak Au Poivre \$42

Grilled sliced strip steak, frites,
broccolini, peppercorn cream sauce

**Sole Almandine in Brown
Butter \$38**

Dover sole filet, toasted almond,
brown butter, roasted fingerlings,
haricot verts