served tableside

CRISP SEASONAL GREENS

mixed green salad with choice of creamy buttermilk dressing, poppyseed vinaigrette or basil parmesan dressing

– entrée –

FIRE ROASTED STEAK

marinated then rubbed with herbs and spices served alongside a classic demi-glace

DEEP FRIED BASA

marinated in seasoned buttermilk, served alongside a zesty lemon and lime aioli

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ORANGE CHICKEN

tender boneless chicken flash fried then tossed in a sweet and savory orange glaze

tender shell pasta in a rich, creamy blend of white cheddar and

WHITE MAC N CHEESE

FRIED CHICKEN marinated chicken breast breaded,

fried and served alongside a honey mustard cream sauce

parmesan cheese

SLOW SMOKED PORK

tender marinated slow smoked pork served with a sweet-savory bbg sauce

SPINACH AU GRATIN

a blend of spinach, onions, mushrooms, parmesan and cheeses

CANTONESE BROCCOLI

sautéed with fresh garlic, drizzled with a sweet soy glaze and topped with toasted sesame seeds

POLENTA

prepared with herbs, cream cheese, topped with imported cheeses and sour cream

BROWN SUGAR BABY CARROTS

fresh from the garden carrots with sweet onions, tossed with a hint of fresh ginger and a brown sugar glaze

MASHED POTATOES

our very creamy signature mashed potatoes with sweet roasted garlic.

— streetside bakery —

ASSORTED BREADS BAKED FRESH DAILY

-GLUTEN FREE & COMMON FOOD ALLERGY MENUS AVAILABLE UPON REQUEST-



our entire menu is prepared in house, from scratch, using only the highest quality ingredients