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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

BAKED POMODORO

FRIED CHICKEN marinated chicken breast breaded,

fried and served alongside a honey mustard cream sauce

tender shell pasta with fresh herbs in a creamy rich pomodoro and sweet fire roasted bell pepper sauce

featured

ORANGE CHICKEN

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

SLOW SMOKED PORK

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

SPINACH AU GRATIN

a blend of spinach, onions, mushrooms, parmesan and cream 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, and imported cheeses finished with a piquant chimichurri

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