

for your dining pleasure

served tableside

CRISP SEASONAL GREENS

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

DEEP FRIED BASA

marinated in seasoned buttermilk, served alongside a fresh lemon-dill aioli GF

SLOW ROASTED STEAK

marinated then rubbed with herbs and spices served alongside a french-onion demi-glace GF

FRIED CHICKEN

marinated chicken breast breaded, fried and served alongside grandma's sunday gravy GF

GARLIC BUTTER CHICKEN

tender boneless chicken flash fried then tossed in an asian inspired buttery garlic glaze GF

SLOW SMOKED PORK

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

TEMPURA BROCCOLI

fresh, tender broccoli encrusted with a crunchy tempura coating GF

FRESH VEGETABLE MEDLEY

zucchini, grilled sweet corn, red bell peppers, purple cabbage and baby carrots GF

HARICOTS VERTS

sweet, tender baby green beans sauteed with slow roasted garlic GF

ZITI RIGATE FLORENTINE

ziti pasta tossed with fresh spinach, mushrooms, sweet cream and imported cheese.

MASHED POTATOES

our very creamy signature mashed potatoes with sweet roasted garlic GF

POLENTA

prepared with herbs, cream cheese, and imported cheeses finished with a roasted red pepper coulis and sour cream GF

streetside bakery

ASSORTED FRESH BAKED BREADS

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