

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