

525
RESTAURANT & PATIO

APPETIZERS

CHICKEN WINGS

18

1 LB CHICKEN WINGS. FRESH CUT VEGGIES & RANCH DIP.
DRY RUBS: SALT & PEPPER, DILL PICKLE, LEMON PEPPER.
SAUCES: HOT, HONEY GARLIC, TERIYAKI, BBQ.

BRUSCHETTA (V) (VB) (GF)

12

ROMA TOMATOES MARINATED WITH GARLIC, ONIONS, AND FRESH
BASIL. DRIZZLED WITH BALSAMIC GLAZE. SERVED WITH GRILLED
MINI CIABATTAS.

MAPLE BACON SCALLOPS (GF)

19

(5) BACON WRAPPED SCALLOPS. SAUTÉED IN MAPLE SYRUP AND
SERVED WITH A BALSAMIC GLAZE. TOPPED WITH A MANGO SALSA.

CHICKEN GYOZA

12

(5) CHICKEN AND VEGETABLE FILLED DUMPLINGS. STEAMED AND PAN
SEARED. SERVED WITH SUSHI MAYO AND PONZU.

CASHEW CHICKEN LETTUCE WRAP

18

(3) CHICKEN LETTUCE WRAPS WITH BELL PEPPERS, GREEN ONION,
CASHEWS, CRISPY NOODLES WITH OYSTER SAUCE.

STEAK BITES (GF)

21

TENDERLOIN PIECES IN RED WINE AU JUS. DRIZZLED WITH A
HORSERADISH AIOLI. TOPPED WITH GREEN ONIONS. SERVED WITH
MINI GRILLED CIABATTAS.

STEAMED MUSSELS (GF)

17

MUSSELS STEAMED IN WHITE WINE AND GARLIC, ACCENTED WITH
GREEN ONIONS AND RIPE DICED TOMATOES.
SERVED WITH GARLIC TOAST.

525 PLATTER

38

1/2 ORDER OF NACHOS, 1/2 ORDER OF WINGS, DRY PORK RIBS AND
HOUSEMADE VEGETABLE SPRING ROLLS.

NACHOS (V)

FOR TWO 24 FOR FOUR 30

ADD-ONS: CHICKEN OR BEEF 6 | BRAISED BISON 8 | GUACAMOLE 4
TORTILLA CHIPS, MIXED CHEESE, NACHO CHEESE, JALAPENOS,
BANANA PEPPERS, BLACK OLIVES, PICO DE GALLO. SERVED WITH
SOUR CREAM AND SALSA.

BAR SNACKS \$11

\$7 DURING HAPPY HOUR (3PM-6PM)

HOUSE MADE SPRING ROLLS (4PCS)
KETTLE CHIPS (DILL PICKLE OR PLAIN)

BONELESS DRY PORK RIBS
BACON WRAPPED JALAPENOS

DILL PICKLE FRIES W/ DILL DIP
YAM FRIES W/ CHIPOTLE AIOLI

GREENS

SALAD ENHANCERS: CHICKEN +6 | GRILLED SHRIMP +6 | TOFU +6 | SALMON +10 | FLATIRON STEAK (7OZ) +12

CLASSIC CAESAR (GF)

15

CHOPPED ROMAINE TOSSED WITH BACON, PARMESAN
CHEESE, CROUTONS, AND PEPPERCORN CAESAR
DRESSING. SERVED WITH BRIOCHE GARLIC TOAST.

THAI CHICKEN SALAD (VB) (V) (GF)

21

CHOPPED ROMAINE, RICE NOODLES, CABBAGE
TOSSED IN PEANUT SAUCE. TOPPED WITH GRILLED
LEMON GRASS CHICKEN, CARROTS, CUCUMBERS,
CRUSHED PEANUTS, AND SESAME SEEDS.

WATERMELON FETA SALAD (GF) (V) (GF)

18

MIXED GREENS, WATERMELON, CUCUMBER, RED
ONION, FETA CHEESE, CANDIED PECANS, AND MINT.
TOSSED IN A DIJON MAPLE VINAIGRETTE. SERVED
WITH BRIOCHE GARLIC TOAST.

BOWLS

GINGER BEEF BOWL

24

HOUSE MADE GINGER BEEF. SAUTÉED WITH BELL
PEPPERS AND ONIONS. ON TOP OF FRIED RICE AND
SERVED WITH A HOUSE MADE VEGGIE SPRING ROLL.

THAI CHICKEN CURRY BOWL (GF)

24

CHICKEN COOKED IN A RED THAI CURRY
COCONUT SAUCE. FRESH MARKET VEGETABLES.
SERVED ON TOP OF JASMINE RICE.

TUNA POKE BOWL

25

SUSHI GRADE AHI TUNA TOSSED IN PONZU.
SERVED WITH JASMINE RICE, MANDARINS,
CUCUMBER, AVOCADO, PURPLE CABBAGE,
EDAMAME, AND SUSHI MAYO.

CHICKEN BURRITO BOWL (GF)

24

CAJUN OR CRISPY CHICKEN ON MEXICAN RICE,
FETA, GUACAMOLE, JALAPENOS, CABBAGE SALAD,
PICO DE GALLO AND CHIPOTLE AIOLI.

SALMON BOWL (GF)

24

CHIPOTLE OR TERIYAKI GRILLED SALMON, PICKLED
ONIONS, CUCUMBER, CARROTS, AVOCADO, EDAMAME,
CABBAGE, GREEN ONION AND SESAME SEEDS.
SERVED ON JASMINE RICE.

RAMEN WONTON BOWL

25

PORK WONTONS, BBQ PORK, MARINADED HARD
BOILED EGG, RAMEN NOODLES, VEGETABLES AND
FRESH GREEN ONION.

ALLERGY AWARENESS

GLUTEN FRIENDLY ITEMS ARE MADE WITH GLUTEN-FREE INGREDIENTS, HOWEVER, PLEASE BE ADVISED THAT CROSS CONTAMINATION WITH
GLUTEN CONTAINING PRODUCTS MAY OCCUR IN OUR KITCHEN DURING PREPARATION. PLEASE ASK YOUR SERVER FOR DETAILS. ADDITIONAL
OPTIONS ARE AVAILABLE WITH MODIFICATIONS FROM OUR KITCHEN. ASK A SERVER FOR INFORMATION. LET US KNOW IF YOU HAVE A FOOD
ALLERGY OR SENSITIVITY.

(VB) CAN BE MODIFIED FOR VEGANS

(GF) CAN BE MODIFIED TO BE GLUTEN FREE

(V) CAN BE MODIFIED FOR VEGETARIANS

CASUALS

SIDES: FRENCH FRIES | TATER TOTS | GARDEN SALAD UPGRADED SIDES +3: MAC AND CHEESE | DILL PICKLE O-RINGS | CAESAR SALAD | SOUP | YAM FRIES | +5 POUTINE

525 SMASH BURGER ^{GF} 23

2 HOUSE MADE PATTIES COOKED SMASHED STYLE. BACON, CHEDDAR, TOMATO, SHREDDED LETTUCE, ONIONS, PICKLES, AND BURGER SAUCE. ALL ON A BRIOCHE BUN.

CHICKEN, BRIE, AND APPLE CLUB ^{GF} 25

GRILLED CHICKEN, BRIE, APPLE, ARUGULA, GARLIC AIOLI AND BACON JAM ON SCHIACCIATA BUN.

TENDERLOIN TACOS ^{GF} 25

BEEF TENDERLOIN, CHIPOTLE SLAW, PICO DE GALLO, AND SHREDDED CHEESE.

[FOUR TACOS COME SERVED ON FLOUR TORTILLAS AND COME TWO TACOS PER ORDER]

BEEF DIP 24

SLOW COOKED ROAST BEEF. SAUTEED MUSHROOMS, ONIONS, SWISS CHEESE, HORSE RADISH MAYO. SERVED ON A PRETZEL BUN. WITH A SIDE OF AU JUS.

CLUBHOUSE SANDWICH ^{GF} 23

TURKEY, HAM, BACON, LETTUCE, TOMATO, MAYO, AND CHEDDAR CHEESE SERVED ON WHITE, BROWN, WRAP OR GLUTEN FREE BREAD.

FISH TACOS 21

BEER BATTERED CRISPY HADDOCK FILLET, COLESLAW, MANGO SALSA.

CLASSIC STEAK SANDWICH 31

7OZ STRIPLOIN WITH SAUTEED ONIONS AND MUSHROOMS. SERVED WITH GARLIC TOAST.

CRISPY CHICKEN CAESAR WRAP 23

CRISPY CHICKEN, LETTUCE, BACON, SHREDDED CHEESE, PEPPERCORN CAESAR DRESSING.

RUEBEN SANDWICH 25

SAVORY CORNED BEEF, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND DRESSING SERVED ON RYE BREAD.

SOUPS

FRENCH ONION SOUP ^{GF} 10

CLASSIC FRENCH ONION BROTH. PUFF PASTRY, SWISS AND PARMESAN CHEESE.

SOUP DU JOUR 10

ASK YOUR SERVER FOR DETAILS.

FLATBREADS

TOMATO BASIL ^V 21

GRAPE TOMATOES, MOZZARELLA CHEESE, FRESH BASIL, BALSAMIC REDUCTION ON A BASIL PESTO BASE.

CAJUN CHICKEN 22

CAJUN CHICKEN BREAST, BELL PEPPERS, RED ONION, MOZZARELLA WITH CAJUN AIOLI.

CHIMICHURRI STEAK 24

STRIPLOIN STEAK, CHIMICHURRI, FETA AND MOZZARELLA CHEESE, SUNDRIED TOMATO, PICKLED ONION AND ARUGULA.



FROM THE GRILL ^{GF}

ALL STEAKS ARE SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES.

FLATIRON 7^{OZ} 35

STRIPLOIN 10^{OZ} 48

RIBEYE 10^{OZ} 50

ADD-ONS:	HOLLANDAISE	5	GARLIC SHRIMP	7
	PEPPERCORN SAUCE	5	SAUTEED MUSHROOMS	5

PASTAS

BRAISED BISON PAPPARDELLA ^{GF} 25

BRAISED BISON SHORT RIB, RED WINE, CREAM, AND GOAT CHEESE TOSSED WITH PAPPARDELLA PASTA.

CHICKEN ALFREDO ^{GF} 24

GRILLED CHICKEN BREAST, BACON JAM, PARMESAN CHEESE, WHITE WINE, CREAMY ALFREDO SAUCE. TOSSED WITH FETTUCCINI PASTA.

MEDITERRANEAN FUSILLI ^{GF} ^V 20

FUSILLI PASTA TOSSED IN PESTO, ARUGULA, SUNDRIED TOMATOES, ROASTED PEPPERS, OLIVES, AND ZUCCHINI. FINISHED WITH FETA CHEESE AND BALSAMIC GLAZE.
ADD CHICKEN 6 | ADD SALMON 8 | ADD SHRIMP 6

MAINS

SALMON FILET ^{GF} 35

6OZ GRILLED SALMON FILLET TOPPED WITH SHRIMP AND A WHITE WINE LEMON DILL CREAM SAUCE. SERVED ON A BEET RISOTTO, AND SAUTEED ASPARAGUS.

CHICKEN SOUVLAKI ^{GF} 24

GREEK CHICKEN SERVED WITH TURMERIC RICE, GREEK SALAD, PITA AND TZATZIKI SAUCE.

CHICKEN SURPREME ^{GF} 29

CHICKEN SURPREME STUFFED WITH PESTO AND MOZZARELLA CHEESE. SERVED WITH WILD RICE, SEASONAL VEGETABLES AND ROASTED RED PEPPER SAUCE.

BISON SHORT RIBS ^{GF} 39

BRAISED BISON SHORTS RIBS COOKED IN A RED WINE REDUCTION, SERVED WITH MASHED POTATOES, SEASONAL VEGETABLES, RED WINE AU JUS.

BEEF TENDERLOIN MEDALLION 32

6OZ BEEF TENDERLOIN MEDALLIONS WITH PEPPERCORN MUSHROOM SAUCE, SERVED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLES.

STUFFED BELL PEPPER ^V ^{GF} 21

ROASTED BELL PEPPER STUFFED WITH A WILD MUSHROOM SAUCE, ASPARAGUS AND PARMESAN CHEESE RISOTTO.
