

## APPETIZERS

**Chipotle Salsa \$8**

Served with Choice of Fresh Tortilla chips

**Wing Dings \$8**

Wings are served with Creole Seasoning or Bourbon BBQ sauce

**House Made Hummus \$8**

Served with Choice of Fresh Tortilla chips or Bread and Olives

**Butternut Squash Ravioli App \$8**

Served with Sage brown butter, fresh sage, pine nuts and Parmesan cheese

**Soup of the day Cup \$3.75, Bowl \$4.50****Drunken Mussels \$15**

Garlic &amp; White Wine sauce &amp; Bread

**Spinach Artichoke Dip \$8**

Served with fresh tortilla chips

**Stuffed Portabella Mushroom \$8**

Filled with layers of Spinach, Bruschetta and topped with Blue Cheese

**Caprese Salad \$8**

Fresh Mozzarella, Tomato, Basil Pesto, Balsamic Reduction.

**Balsamic Bruschetta \$8**

Tomatoes, Onions, Garlic, Parmesan Cheese, Balsamic Reduction;

## HAND PRESSED BURGERS / SANDWICHES

*All Hand pressed burgers are served your choice of Fries or House Chips.***Classic Cheese Burger \$13**

Burger topped with your choice of cheese, lettuce, tomato and pickles. Cheese: American, Swiss, Pepper Jack.

**Portabella Mushroom Burger \$13**

Grilled Portabella Mushroom, Caramelized onions, Fig, Brie cheese and Balsamic Reduction. (V). Add a hand pressed burger for \$3

**Chicken Ciabatta \$14**

Chicken, Arugula, Goat Cheese, Basil Pesto, French Fries.

**Plain Jane Burger \$12**

Burger, Lettuce, Tomato, Pickles. (Onions per request)

**Hawaiian Burger**

Swiss Cheese, Grilled Pineapple, Lettuce \$14

**Southern Slaw Burger \$14**

Hand Pressed Burger, Creamy Coleslaw, Pickled Red Onions, Pepper Jack Cheese

**Mushroom Swiss Cheese Burger \$13**

Burger topped with Mushrooms, Swiss Cheese, Lettuce, Tomato and Pickles.

**Chicken Club Burger \$14**

Chicken, Swiss cheese, Bacon, Cucumbers, Mixed Greens, Tomato, Roasted Garlic Rosemary Aioli.

**Bourbon BBQ Burger \$14**

Hand Pressed burger, Smoked Gouda, Bourbon BBQ, Crispy Onions.

**🔥 Smoked Gouda Burger**

Layers of Smoked Gouda cheese, Bacon and topped with Salt and Vinegar Chips. \$14

**Blue Cheese Bacon Burger \$14**

Cooked to order burger topped with Lettuce, Tomato and pickles and topped with Blue Cheese Crumbles and Bacon

**BBQ Whisky Burger**

Burger, Bacon, Choice of Cheese, Onion Straws, House Whiskey Sauce, Lettuce, Tomato. \$14

**Extras for Sandwiches and Burgers \$2**

Bacon, Extra Cheese, Blue Cheese; Side of Coleslaw

## SOUPS AND SALADS

**Specialty salads (\*\*) may be served in place of a dinner salad for an up charge \$6****Blue Cheese Wedge \*\* \$8**

Iceberg Lettuce, House Made Blue Cheese Dressing, Candied Walnuts, Onions, Balsamic Reduction.

**Asparagus Salad \$13**

Mixed greens topped with fresh asparagus and our 3 cheese blend (Provolone, Romano and Asiago). Tossed with our citrus vinaigrette.

**Little Barrel Beet & Walnut Salad \*\* \$8**

Roasted beets, Candied Walnuts, Goat Cheese, Walnut Pesto Dressing.

**House Salad**

Mixed Greens, Cucumbers, Carrots, Olives and 3 cheese blend \$7

**Blue by Blue Salad \*\* \$14**Fresh Summer Blueberries, Blue Cheese Crumbles, Bacon, Candied Walnuts, Red onion, Garbanzo beans, Mixed bed of spinach and greens  
– *We recommend the citrus vinaigrette dressing***Strawberry Fields Salad \*\* \$14**

Sliced Strawberries, Red Onions, Candied Pecans, Feta Cheese Crumbles Bed of mixed salad greens and spinach

**Grilled Chicken or Steak Salad \$14**

Grilled Chicken or Steak, Hand Cut Fries, Mixed Greens, Tomatoes, Carrots, Olives, Cucumbers topped with 3 Cheese Blend.

### Salad add ons & Dressings

Grilled Shrimp (\$7), Seared Salmon (\$8) or Grilled Chicken (\$5) Salad Dressings: Salad Dressings are made in house. Ranch, Blue Cheese, B55 House Balsamic, Citrus Vinaigrette and Sweet and Sour. Extra Blue Cheese Dressing \$.75 All other extra dressings are \$.50

### PASTA

#### **Sundried Tomato and Goat Cheese \$16**

Sundried Tomatoes, Garlic, Goat cheese cream sauce.

#### **Bruschetta Chicken \$16**

Pan Seared Chicken Tossed with our House Bruschetta.

#### **HOT Spicy Shrimp Pasta \$16**

Shrimp Sautéed in a Spicy Marinara Sauce.

#### **Chicken and Portabella \$17**

Chicken and Portabella Mushrooms served with a House made Portabella Cream Pesto Sauce.

#### **Pink Pasta \$14**

Tossed in House made Tomato Alfredo Sauce. (V)

#### **Seafood Medley Pasta \$25**

Pasta topped with Shrimp, Scallops and Mussels. Served with your choice of sauce (Marinara, Spicy Marinara or Scampi) and choice of Pasta

#### **Creole Alfredo Pasta \$17**

House made Alfredo sauce with Creole Seasoning comes with choice of Shrimp or Chicken.

#### **Cheese Ravioli \$16**

Four types of cheeses are used for this creamy cheese Ravioli dish; house marinara sauce.

– Add \$2 for our Pink Alfredo Pasta sauce

#### **Shrimp Scampi Pasta \$16**

Sautéed shrimp in a traditional Scampi sauce.

*All Pasta and Dinner Entrées are served with a house salad, dinner bread and your Choice of Pasta (Linguine, Papperdalle, Angel Hair and Trottolo)*

### LAND AND SEA

#### Serving Local Steaks!

We are Supporting our Local Butchers and Farmers by Serving Local Steaks!

– All Land and Sea entrées are served with a house salad and vegetable of the day. Vegetable with the Salmon dish is spinach. – Risotto is a \$1.50 upcharge –

#### **Fillet Medallions \$25**

Sautéed Roasted Red Peppers, Portabella Mushrooms, Garlic and drizzled with Balsamic Reduction. Served with choice of Smashers, Risotto or Fresh Cut Fries.

#### **Fillet Mignon 6 oz \$Market**

6 oz Filet, Topped with Herb Butter. Served with choice of Smashers, Risotto or Fresh Cut Fries.  
– As your Server about making this into a SURF n TURF entrée'

#### **Fig & Rosemary Pan Chicken \$18**

Pan Chicken, Fig and Rosemary Sauce, Rissotto, and Vegetable of the Day

#### **Pan Seared Delmonico Steak \$Market**

14oz Delmonico Topped with Bourbon Mushrooms, Served with choice of Smashers. Risotto or Fresh Cut Fries.

– As your Server about making this into a SURF n TURF entrée'

#### **Pan Seared Salmon (Fennel Dusted or Creamy Saffron) \$27**

Pan Seared Salmon served one of two ways either with a light Fennel Dusting and drizzled with a White Wine Dill Sauce or with Shallots, Garlic, Sherry and a Creamy Saffron Sauce. Served over Sautéed spinach and a side of house risotto

**Ask your server for today's dessert offerings or visit our Bakery.**

### SPECIALTY COFFEES

#### **Macchiato \$4**

#### **Espresso \$2.25**

#### **Latte \$4**

#### **Irish Whiskey Coffee \$8**

hot coffee, Irish whiskey (Jameson), sugar, stirred, whip cream

#### **Spirited Latte \$8**

A Latte with a shot of Baily's

Consuming Raw or Under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

– 20% Gratuity will automatically be added to the bill for Parties of 6 or more. –