



STARTERS

Chicken Fingers	7
Chicken breast tenders served with honey mustard	
Mozzarella Sticks	8
Served with housemade marinara sauce	
Shrimp Creole	11
Jumbo shrimp sautéed in garlic butter and creole seasoning over toasted parmesan crostinis	
Pot Stickers*	9
Traditional pork dumplings, steamed and garnished with scallions, served with Thai chili and hoisin sauces	
Cheese Quesadillas	7
Fresh pico de gallo, guacamole, and sour cream	
With Grilled Chicken Breast	8
Buffalo Wings	single 9 double 14
Crispy chicken wings tossed in spicy wing sauce, served with celery, carrots, and blue cheese dressing	

SIDES

French Fries	5
Cheese Fries	6
Side Caesar	5
Tossed Salad	5
Crispy Onion Strings	5
Cole Slaw	3

All Menu Items are Trans-Fat Free

****Prepared with treenuts or soy products***



PANINIS & SANDWICHES

Served with french fries

Tuscan Panini	15
Prosciutto di Parma, seared red bell peppers, grilled asparagus, Pinot Noir caramelized onions, fresh basil, and Taleggio cheese on grilled ciabatta	
Turkey Cobb Panini	13
Roasted turkey, applewood smoked bacon, fresh avocado, vine ripened tomatoes, hard boiled eggs, and blue cheese dressing on grilled ciabatta	
Tuna Melt Panini	12
Homemade tuna salad, vine ripened tomatoes, applewood smoked bacon, swiss, and cheddar on grilled ciabatta	
Club Panini	14
Roasted turkey, black forest ham, applewood smoked bacon, cheddar, swiss, green onion mayo, and vine ripened tomatoes on grilled ciabatta	
Grilled Chicken Pesto Panini*	14
Grilled chicken breast, provolone cheese, basil pesto, and roasted tomatoes on grilled ciabatta	
Buffalo Chicken Sandwich	12
Crispy chicken breast tossed in buffalo wing sauce on a brioche bun with lettuce, tomato, and blue cheese dressing	
Pulled Pork Sandwich	11
Tender pulled pork in our house barbeque sauce topped with crispy onion strings on a brioche bun	

FLATBREAD PIZZAS

Calabrese*	13
Fresh shrimp, chorizo, cilantro pesto, pinenuts, vine ripened tomatoes, fresh mozzarella	
Chicken Alfredo	12
Grilled chicken, alfredo sauce, applewood bacon, roasted tomatoes red onions, shredded and fresh mozzarella, scallions	
Margherita	9
Vine ripened tomatoes, fresh mozzarella, and fresh basil	
BBQ Chicken	12
Barbequed grilled chicken, applewood smoked bacon, shredded fontina, fresh mozzarella, red onions, and fresh cilantro	
Neapolitan	11
Italian sausage, smoked ham, applewood smoked bacon, red onions, mozzarella, pizza sauce	

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BURGERS

Choice of toppings: American, Swiss, Cheddar, Provolone, Bleu, sautéed onions, mushrooms, crispy onions, Applewood bacon, BBQ sauce

Stein Meats Brooklyn Burger 13

10oz certified black angus, cooked to order and served on a brioche bun with french fries and cole slaw

Temperature Descriptions

- Rare – very cool, red center, soft
- Medium rare – warm, red center, firmer
- Medium – very warm, pink center, firm
- Medium well – uniform color, little to no pink
- Well done – uniform color, very firm

Consumer Advisory – Consuming raw or undercooked meat, poultry, and seafood can increase your risk of foodborne illness.

Garden Vegetable Burger 12

Housemade vegetable patty on a whole wheat roll served with roasted red pepper chipotle aioli and a tossed salad with balsamic vinaigrette

Turkey Burger 13

Fresh ground, housemade turkey patty on a brioche roll served with french fries and cole slaw

SALADS

Chicken Sate Salad* 15

Mixed greens, shredded cabbage, seared chicken breast skewers, red bell peppers, carrots, Thai basil, scallions, peanut dressing

Kobe Sirloin Salad 16

Grilled Kobe sirloin, seared red bell peppers, fresh tomatoes, red onions, and crumbled bleu cheese over spring mix tossed in creamy horseradish dressing, and drizzled with a balsamic reduction

Orchard Salad* 14

Mixed greens, grilled apples, grilled pears, seasonal berries and fruit, dried cherries, Gorgonzola Dolce, toasted pistachios, strawberry vinaigrette

Antipasto Salad 15

Romaine lettuce, fresh tomatoes, mixed olives, Genoa salami, prosciutto di Parma, fresh mozzarella, pickled mushrooms, marinated artichoke hearts, seared red bell peppers, red wine vinaigrette

Caesar Salad 10

Crisp romaine, seasoned croutons, parmesan cheese, caesar dressing

With Grilled Chicken Breast 12

With Kobe Sirloin 16

With Jumbo Shrimp 16

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BEER ON TAP

(PINTS)

Budweiser	5	Yuengling	6
Bud Light	5	Bass Ale	6
Michelob Ultra	5	Stella Artois	6
Sam Adams Ale	6	Molson Canadian	6

DOMESTIC/MALT BOTTLES

Budweiser	5	Bud Light	5
Coors Light	5	Rolling Rock	5
O'Douls N/A	5	Miller Light	5
Smirnoff Ice	6	Mike's Hard Lemonade	6
		Cranberry Lemonade	6

IMPORTED and HAND CRAFTED

Heineken	6	Sierra Nevada	6
Heineken Light	6	Amstel Light	6
Corona	6	Guinness	6
		Anchor Steam	6

WINE BY THE GLASS

	Glass	Bottle
Yellow Tail Chardonnay	6	22
Yellow Tail Merlot	6	22
Santi Pinot Grigio	7	26
Kunde Cabernet	10	35
Beringer White Zinfandel	6	22

BEVERAGES

Chock Full O' Nuts Coffee or Decaf	2
Tazo Assorted Hot Teas	2
Fresh Brewed Iced Tea	3
Lemonade	3
Coca-Cola Beverages	3
Jana Mineral Water	3
Voss Sparkling Mineral Water	3
Rock Star Energy Drink	6

A service charge of 18% will be added to parties of 6 or more



DESSERTS

- Molten Chocolate Cake** 7
Warm flourless chocolate cake topped with vanilla bean ice cream and drizzled with caramel and chocolate sauce
- French Connection Cheesecake** 8
New York cheesecake, caramelized crème brulee style, and drizzled with raspberry coulis
- Brownie Sundae** 7
Fresh baked fudge brownies with vanilla ice cream, caramel, chocolate sauce and whipped cream
- Oreo Temptation** 7
Vanilla ice cream, oreo cookies, caramel, chocolate sauce and whipped cream

COFFEE DRINKS

- Italian Coffee** 8
Amaretto, Triple Sec, and coffee topped with whipped cream and a cherry
- Irish Coffee** 8
Jameson Irish whiskey, green Crème De Menthe, and coffee topped with whipped cream
- Mexican Coffee** 8
Jose Cuervo tequila, Kahlua, and coffee topped with whipped cream
- Black Gold Coffee** 8
Amaretto, Triple Sec, Bailey's Irish Cream, Frangelico, and coffee with a dash of cinnamon schnapps
- French Creamsickle Coffee** 8
Grand Marnier, Absolut Vanilla vodka, vanilla liqueur, and coffee with a touch of heavy cream
- Hot Club** 8
Brandy, Tazo green tea, lemon juice and a lemon wedge

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