

An Evening on the Patio

Bar Menu

Cocktails

Smirnoff Vodka	Tanqueray Gin
Cruzan Rum	Jose Cuervo Gold Tequila
J&B Scotch	Jim Beam Bourbon
Canadian Club	E&J Gallo

\$7.00

Premium Cocktails

Tito's Vodka	Bombay Sapphire Gin
Bacardi Superior Rum	Jose Cuervo Tradicional Tequila
Johnny Walker Red Scotch	Jim Beam Black Bourbon
Seagram VO	Courvosier VS

\$8.00

Wine

Chardonnay	Pinot Grigio
Cabernet Sauvignon	Merlot
Moscato	White Zinfandel

\$7.00

Premium Wine

William Hill Chardonnay and Apothic Red **\$8.00**

Beer

Bud, Bud Light, Miller Lite, Coors Light and Yuengling

\$4.00

Import Beer

Heineken, Corona and Modelo

\$6.00

Pepsi Products **\$2.00**

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Seasonal Menu

Appetizers

Grilled Flatbread with Fontina Cheese and a Fig Balsamic Reduction \$10.00
Tepenade Trio - Roasted Red Pepper Hummus, Olive Tepenade and Bruschetta
\$8.00

Sandwiches

All Sandwiches served with Kettle Chips and Dill Pickle

Grilled Angus Burger with Aged Wisconsin Cheddar \$13.00

Herb Grilled Chicken Breast with Colby Jack Cheese \$11.00

Black Bean Veggie Burger with Cajun Lemon Aioli \$11.00

Add Grilled Vegetables, Yukon Gold Mashed Potatoes or Parmesan Risotto \$3.00

Entree Salad

Fresh field Greens with Toasted Almonds, Honey Infused Goat Cheese, Dried Cranberries, Grilled Bread Shard with a House Made Creamy Balsamic \$11.00

Add Chicken - \$6.00 Add Salmon - \$7.00 Add Shrimp - \$9.00

Entrees

All Entrees served with Grilled Vegetables and your choice of Grilled Red Potatoes, Yukon Gold Mashed, Parmesan Risotto -

Fire Grilled Chicken Breast with Porcini Mushroom and Madeira Sauce - \$18.00

Grilled Salmon with Lemon Butter - \$25.00

Jumbo Prawns with a White Wine and Herb Reduction - \$27.00

Fire Grilled Black Angus New York Strip with Roasted Garlic and Pink Peppercorn Butter - \$29.00

Add a Side Salad for \$4.00

Dessert

Triple Chocolate Mousse Cake \$7.00

Black Cherry Ricotta Cheesecake \$7.00