



SHARED PLATES

LOADED HOUSE MADE CHIPS

Melted Gouda Cream, Bacon,
Chive, Rosemary Oil 9

BRUSCHETTA MILANESE

Heirloom Cherry Tomatoes, Onion,
Basil, Buffalo Mozzarella, Baguette 9

CALAMARI

Cajun Remoulade & Marinara 12

CHICKEN EGG ROLLS

Bok Choy, Cabbage, Carrots, Onions,
Szechuan & Sweet Chili Sauces 8

SHRIMP COCKTAIL *gf*

(6) Mexican Blue Shrimp,
Cocktail Sauce 15

APPETIZER TRIO

(Any 3 Full Portion Appetizers) 31

SOUP - SALAD

HOMEMADE SOUP 4

LOBSTER BISQUE 5

FIELD GREENS SALAD 4

CAESAR SALAD 5

Dressings: Italian Poppy Seed Ranch

ENTREES

SHANGHAI STIR FRY *gf*

Cabbage, Baby Bok Choy, Carrots, Snow Peas, Peppers, Mushrooms,
Sesame Seeds, Miso Ginger Sauce, Red Pepper Rice 13

D - Dairy Free / G - Gluten Free / N - Nut Free / V - Vegan

SOUTHWEST CHICKEN SANDWICH

Chile Lime Marinated, Pepper Jack Cheese,
Roasted Peppers, Chipotle Guajillo Sauce,
Telera Bread, Romano Cheese Dusted Chips 12

“MACK STREET” *gf*

Chicken, Pancetta, Asparagus, Peppers,
Mozzarella, Spinach, Arugula, Tomato,
Egg, Avocado,
Olive Oil & Red Wine Vinegar 15

8 OZ. BLACK ANGUS CHEESE BURGER

Prepared Medium, American Cheese, Lettuce,
Tomato, Onion, Pickle,
Brioche, Romano Cheese Dusted Chips 13

POLLO PARMIGIANA

Breaded Boneless Breast,
Muenster Cheese, Linguini Marinara 14

ROASTED TURKEY BREAST

Sage Stuffing, Garlic Mashed Potatoes,
Green Beans, Gravy, Cranberry 19

GRILLED SALMON *gf*

Garlic Mashed Potatoes, Broccoli,
Citrus Beurre Blanc & Thai Basil Oil 20