

STARTERS

Buffalo Soldiers

Crispy Fried Jumbo Chicken Skewers drizzled with house made Buffalo Sauce, lemon garlic Mayo and Fresh Mango Salsa

\$10.00

Blackened Chicken Nachos

Crisp Fried Flour Tortillas topped with Cheddar and Mozzarella, Blackened Chicken, tomatoes and green onions Served with mango Salsa and Lime Sour Cream

\$12.00

Fried Mozzarella

Fresh Melty Mozzarella Coated in Italian Breadcrumbs and Fried Crisp...Served with Zesty Marinara for Dipping

\$9.50

Crispy Calamari

Hand Cut and soaked in buttermilk and then Fried perfectly... Dusted with our Special Seasoning Blend and Served with Marinara and Lemon

\$11.00

Coconut Fried Shrimp

Jumbo Shrimp marinated in Coconut Milk and Island Spices...Coated with Shredded Coconut and Served Golden Brown with a Sweet Thai Chili Sauce

\$11.00

Seared Ahi Tuns

Fresh Ahi Tuna Dusted with Asian Spices and seared Rare...Sliced and served with Sesame Ginger Dressing, Crispy fried wonton Chips, Romaine hearts and Pickled Carrot Ribbons

\$14.00

Jumbo Wings

Seasoned and Crispy Fried...Tossed in House Made Buffalo, Smoky BBQ or Garlic Parmesan

\$12.00

Bruschetta

Vine Ripe Tomato, Fresh Basil Pesto, and Shredded Parmesan on Roasted Garlic Baguette with olive oil and Balsamic Reduction

\$10.00



BURGERS

Mushroom Swiss Burger

Jumbo Hand Packed Fresh Ground Chuck Grilled on Open Flames to your liking...Mounded with Garlic Mushrooms and Covered in Melty Swiss Cheese... Crisp Romaine Hearts and Ripe Tomatoes

\$13.50

Turkey Club

Buttery Toasted Double Thick Sourdough Stuffed with House Smoked and Hand Carved Turkey Breast, Crisp romaine Hearts, Ripe Tomato and Smoky Bacon...Drizzled with Lemon Garlic Mayo

\$11.50

BBQ Bacon Cheddar Burger

Jumbo Hand Packed Fresh Ground Chuck Grilled on Open Flames to your liking...Stacked High with Smoky Bacon and Aged Cheddar...Crispy Fried Onions, Sweet & Spicy BBQ, Romaine Hearts and Ripe Tomatoes

\$14.00

Buffalo Chicken Ranch

Buttermilk Soaked and Crispy Fried Chicken Breast on a Buttery Toasted Brioche Roll with our House Made Buffalo Sauce...Crisp Romaine Hearts and Ripe Sliced Tomato with House made Ranch for Dipping

\$11.50

Garlic Mozzarella BLT

Garlic Butter Grilled Double Thick Sourdough packed with Melted Mozzarella, Crispy Fried Mozzarella, Smoky Chilli Rubbed Bacon, Vine ripe tomatoes and Crisp Romaine hearts

\$12.00

Pulled Pork

Sweet & Spicy Rubbed Pork Shoulder slow smoked in House till fork tender...Pulled and Piled High on Grilled Garlic Toast with Melted Pepper jack Cheese, Dill Pickles and Sweet and Smoky Guajillo BBQ sauce

\$12.00

House Made Cuban

Our Special Seasoned Pulled Pork, Lean Sliced Ham, Swiss cheese, Dill Pickles and Guinness Beer Mustard on Crusty Cuban Bread ...Buttered and Pressed until Crisp

\$12.00

Cheeseburger

Jumbo Hand Packed Fresh Ground Chuck Grilled on Open Flames to your liking...Your Choice of Aged Cheddar, American, Swiss or Pepper Jack Cheese...Crisp Romaine Hearts and Ripe Tomatoes

\$13.00

ENTREE'S

Fish & Chips

Hand Dipped Fresh Haddock in our House Made Beer Batter with Fresh Garlic Parmesan Fries...Served with Lemon Herb Tartar Sauce and Malt Vinegar

\$15.00

OAK GRILLED TOMATO PESTO SALMON

Twin Atlantic Salmon Filets Coated in Fresh Herbs and Seasonings, Grilled to Perfection over Open Flames...Served on Creamy Parmesan Risotto with Baby Carrots and Roasted Lemon Asparagus

\$19.00

LEMON GARLIC GRILLED CHICKEN BREAST

Marinated and Grilled Twin Chicken Breasts Served on Garlic Mashed Potatoes with Baby Carrots and Roast

\$16.00

VODKA CHICKEN CHORIZO PENNE PASTA

Grilled Sliced Chicken Breast, Pan seared Spicy Chorizo Sausage, Sweet Caramelized Onion, Tomatoes, Fresh Spinach and Vodka Parmesan Cream Tossed with Penne Pasta and Served with Grilled Garlic Baguette

\$16.00

SHRIMP & GARLIC LINGUINE

Jumbo Gulf Shrimp Pan fried in Butter Lemon and Garlic with Tomatoes, Mushrooms and Spring Onions in a White wine Garlic Sauce over Linguine Pasta with Shredded Parmesan and Grilled Garlic Baguette

\$17.00

GRILLED NEW YORK SIRLOIN STEAK

12 Hand Cut Ounces, Perfectly Aged and Well-Seasoned then Grilled over Open Flames to Seal in the Flavor. Topped with Crispy Fried Onions and Served on Garlic Mashed Potatoes with Baby Carrots and Lemon Roasted Asparagus

\$22.00

FRIED SHRIMP BASKET

Jumbo Gulf Shrimp Hand Battered and Breaded in Crispy Panko Crumbs with Fresh Garlic Parmesan Fries...Served with Lemon Herb Tartar Sauce and Malt Vinegar

\$16.00

BBQ ST LOUIS RIBS

Full Rack of Sweet & Spicy Rubbed Then Slow Smoked Ribs Lightly Coated in Guajillo BBQ sauce Served with Fresh Garlic Parmesan Fries, Baby Carrots and Roasted Lemon Asparagus

\$19.00

BBQ RIBS & CHICKEN

Half Rack of Sweet & Spicy Rubbed Then Slow Smoked Ribs and a Marinated Chicken breast Lightly Coated in Guajillo BBQ sauce Served with Fresh Garlic Parmesan Fries, Baby Carrots and Roasted Lemon Asparagus

\$20.00

SALADS

Grilled Chicken Ceasar

Crisp Romaine Hearts, Ciabatta Parmesan Croutons, Shredded Parmesan all Tossed in Our House Made Garlic Lemon Caesar Dressing and Topped with Sliced Oak Grilled Chicken Breast

\$14.00

Cobb Salad

Hand Cut Crisp Romaine Lettuce Topped with Our House Smoked Turkey Breast, Cheddar and Mozzarella Cheeses, Boiled Eggs, Avocado, Smoky Bacon, Sliced Vine Ripe Tomato and Pickled Onions...Served with Homemade Buttermilk Bleu Cheese Dressing

\$13.00

Grilled Salmon ceasar

Crisp Romaine Hearts, Ciabatta Parmesan Croutons, Shredded Parmesan all Tossed in Our House Made Garlic Lemon Caesar Dressing and Topped with Fresh Herb Grilled Atlantic Salmon

\$15.00

NEAPOLITAN PIZZAS

MARGARITA PIZZA

Hand Tossed with Ripe Tomatoes, Basil Pesto, Fresh Mozzarella and Fried Spinach

\$13.00

BBQ Chicken

Hand Tossed with Grilled BBQ Chicken, Sweet Caramelized Onion, Fresh Mozzarella and Aged Cheddar

\$14.00

BISTRO SPECIAL PIZZA

Hand Tossed with Spicy Jumbo Pepperoni, Sweet Italian Sausage and Smoky Bacon ...Topped with Shredded Parmesan and Pesto

\$15.00

Three Cheese

Hand Tossed with Fresh Mozzarella, Provolone and Parmesan

\$12.00

Additional Toppings

Pepperoni, Sweet Italian Sausage, Caramelized Onions, Peppers, Mushrooms, Fried Spinach

\$1.00

DESSERTS

ROOT BEER OR ORANGE CREAMSICLE FLOAT

Frosty Root Beer or Creamy Orange Soda with Two Scoops of Vanilla Ice Cream...Loaded with Whipped Cream and a Cherry

\$5.00

Oreo Peanut Butter Pie

Decadent Oreo Cookie Crust Over Filled with Creamy Peanut Butter Mousse and Topped with

\$6.00

Hot Fudge Brownie

House Made Semi-Sweet Chocolate Chip Fudge Brownie Served Warm with Chocolate Ganache, Vanilla Ice cream and whipped cream

\$8.00

DRINKS

Soda

Coke
Sprite
Orange Fanta
Ginger ale
Diet Coke
Lemonade
Root Beer

\$3.00

Juice

Orange juice
Pineapple juice
Cranberry juice
Apple juice
House made for punch

\$4.00

Hours of Operation

Daily 11am-9pm

321-250-8092

Delivery 12pm-8pm

\$5.00 delivery fee

Minimum \$30 for delivery

18% gratuity & tax

included on all orders