**Starters**

**Fried Calamari**
Hand breaded and fried to a golden brown, served with Chef Al’s Secret Marinara Sauce.

**Rolled NY Strip w/ Asparagus**
Juicy NY Strip stuffed with Provolone cheese, basil and sun-dried tomatoes, wrapped with asparagus spears and smothered in Marsala mushroom sauce.

**Fried Shrimp**
Shrimp covered in our Panko breading with herbs and seasoning, gently fried to a golden perfection. Served with our housemade tartar sauce.

**Hand Crafted Chicken Tenders**
Pump chicken tenderloin covered in Panko breading and deep-fried to perfection.

**Signature Chicken Wings**
Al’s secret spice, baked dry-rubbed or traditional deep-fried wings.

**Shrimp Cocktail**
4 Jumbo Shrimp

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**Fresh & Fit**

**Atlantic Salmon**
GF
Superbly healthy and divine. 8 oz. grilled filet served on a bed of red and white quinoa mixed with spinach, cherry tomatoes, black beans and onions.

**Bunless Protein Burger**
GF
Chef Al’s special blend of ground beef, sirloin and brisket with lettuce, tomato, onion and ketchup.

**Garbage Ensalata**
Fresh and crisp mixed greens tossed with shrimp, salami, capers, cherry peppers, hearts of palm, mushrooms and olives, topped with bleu cheese, Field Roast and garlic croutons with garlic croutons and balsamic dressing.

**Kale with Hearts of Palm**
Freshly roasted kale tossed with kale, kale, kale, kale, kale, kale, kale, kale and kale.

**Garlic Caesar**
CONTAINS RAW EGGS
Your traditional Caesar salad, with garlic Caesar dressing over a bed of hearts of baby romaine lettuce, Parmesan cheese and croutons all tossed together.

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**Breakfast**

**Served with your choice of chips, fries, waffle cut fries, or truffle fries (additional charge for this item)**

**M.O.A.B. Burger**
Chef Al’s special blend of ground beef, sirloin and brisket with hickory smoked bacon, mushrooms, onions, and cheddar.

**Roast Turkey Club**
Sliced turkey breast sandwiched between hickory bacon, Provolone cheese, lettuce, tomato, and mayo on a ciabatta bun.

**Lamb Gyro CheeseSteak**
Delicately seasoned lamb sandwich and served with roasted peppers, grilled onions, peppadew, and melted Provolone.

**Chicken Avocado**
Juicy pan-seared chicken breast topped with melted pepper jack cheese, made-from-scratch guacamole, sliced tomato and lettuce in a ciabatta sandwich with a side of chopotle aioli.

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**Glasses**

**16Oz Ribleye**
Cut to order. Seasoned with salt and pepper, served with skin-on Yukon mashed potatoes and seasonal veggies.

**Chicken Parmigiana**
10 oz. hand-breaded chicken topped with melted Parmesan and sliced mozzarella, slow-baked and smothered with Al’s secret marinara. Served with a side of spaghetti, Mama mia!

**Spaghetti with Giant Meatball**
Hungry? This plate of spaghetti with a giant meatball will fill you up. Smothered in Chef Al’s Secret Marinara Sauce.

**Rigatoni**
Rigatoni served with your choice of Bolognese or Vodka Sauce and smothered in Parmesan cheese.

**Eggplant Parmesan**
A veggie-lover favorite! Hand breaded eggplant is flash fried, stacked with layers of ricotta. Topped with Al’s secret marinara sauce then baked.

**Bellini**
Sparkling Wine and Peach Purée

**The Blueprint**
Vodka, Pickled Peppers, Bloody Mix

**Bloody Caesar**
Vodka, Clamato, Worcestershire Sauce, Celery

**Bloody Maria**
Tequila, Horseradish, Tabasco Sauce, Worcestershire Sauce, Dijon Mustard, Celery, Stalk, Lemon and/or Lime, Bloody Mix

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**Sides**

**Egg**
3

**Hickory Smoked Bacon**
5

**Ham**
5

**Chicken Apple Sausage**
6

**Fruit & Berries**
7

**Toasted English Muffin**
4

**White or Wheat Toast**
3

**Extra Side of Sauce**
75

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**License**

**Beer-Mosa**
Orange Juice, Sparkling Wine

**Mimosa**
Orange Juice, Sparkling Wine

**Bacardi-Mona**
Orange Juice, Beer

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**Happiest of Hours**

**16 OZ RIBLEYE**
25

**BELLINI**
Sparkling Wine and Peach Purée

**BEER-MOSA**
Orange Juice, Beer

**MIMOSA**
Orange Juice, Sparkling Wine

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**Take 2$ Off Starter Menu Items**

**Dry Rubbed Wings**

**Chicken Tenders**

**Calamari**

**Truffle Mac & Cheese**

**Giant Meatball**

**Kale Salad**

**Caprese Salad**

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

**GF** Gluten Free
CONCOCTIONS
Just Real Food

LIBATIONS

THE BLUEPRINT  11
Premium Vodka, House Bloody Mix, Seasonal Garnish

MANHATTAN  12
Bulleit Rye, Martelletti Vermouth, Bitters, Filthy Cherries

HAND MUDDLED MARGARITA  14
Cazadores Reposado, Lemon-Lime Sour, Agave Nectar

HAND MUDDLED MOJITO  14
Cruzan Rum, Mint, Lime, Sugar Syrup, Club Soda

BEACHCOMBER  11
Cîroc Pineapple, White Cranberry, Lemon, Grenadine

ESPRESSO MARTINI  12

CHOCOLATE MARTINI  12

STRUCTURE SHOTS

ESPRESSO SHOT  7

SHUT YOUR PIEHOLE!  7
Piehole Canadian Whiskey, Pineapple Juice

WOO HOO!  7
Vodka, Peach Schnapps, Cranberry

ACTION JACKSON  7
Midori, Amaretto, Vodka, Cranberry, Orange Juice, Pineapple, Sour

LIBATIONS

Beverages

CHILLED JUICE  4
Apple, Cranberry, Grapefruit, Orange, Tomato

TEA  4
Ask server for current selection.

COFFEE  4
Regular, Decaffeinated

SPECIALTY COFFEE  5
Cappuccino, Espresso, Latte

HOT CHOCOLATE  4

SOFT DRINKS  4

MILK  4

ICED TEA / LEMONADE  5

ENERGY DRINK  6

Beer

ALUMINUM

PABST BLUE RIBBON  7

PIZZA PORT CHRONIC ALE  8

REKORDERLIG PEAR CIDER  8

GUINNESS PUB DRAUGHT  8

JOSEPH JAMES CITRA PALE ALE  8

BOTTLE

BUDWEISER  7

BUD LIGHT  7

COORS LIGHT  7

CORONA EXTRA  8

HEINEKEN  8

MICHELOB ULTRA-LIGHT  7

MILLER LITE  7

NEWCASTLE BROWN ALE  8

ANGRY ORCHARD  8

BALLAST POINT SCRUPIN IPA  8

BLUE MOON  8

DELIRIUM TREMENS  12

DOGFISH HEAD 90 MIN IPA  9

FIRESTONE UNION JACK IPA  8

ROGUE DEAD GUY ALE  8

SPEAKEASY BIG DADDY IPA  8

SPEAKEASY PROHIBITION ALE  8

STELLA ARTOIS  8

SEASONAL BEER INQUIRE WITH SERVER

WINE BY THE GLASS

SPARKLING

WYCLIFF  7

LA MARCA PROSECCO  9

TINTERO MOSCATO  12

WHITE

CHARDONNAY
2014 J. Lohr Estates Riverstone Arroyo Seco, Monterey 9 / 30

SAUVIGNON BLANC
2014 Kim Crawford New Zealand 10 / 32

PINOT GRIGIO
Maso Canali Trentino Italy 8 / 28

RIESLING
Dr. Loosen Mosel, Germany 8 / 28

RED

CABERNET SAUVIGNON
2012 Frank Family Napa Valley, CA 20 / 54
2013 Joel Gott 815 California Blend 12 / 42
2013 Justin Paso Robles, CA 16 / 54

MALBEC
Catena Mendoza, Argentina 12 / 42

MERLOT
2013 Sagelands Santa Maria Valley, CA 8 / 28
2013 Argyle Willamette Valley, OR 13 / 44

 PINOT NOIR
2013 Hitching Post Santa Maria Valley, CA 13 / 44
2013 Charles Smith, “Boom Boom!” Columbia Valley, WA 10 / 36

SYRAH
2012 Tobin James, “Ballistic” Paso Robles, CA 12 / 42

(*Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition. (GF) Gluten Free

18% automatic gratuity will be added to parties of 6 or more.

Happiest of Hours

16 OZ RIBE EYE / GH 25
2-5PM & 12-3AM

TAKE 2.00 OFF STARTER MENU ITEMS

DRY RUBBED WINGS / GH / CHICKEN TENDERS / CALAMARI / TRUFFLE MAC & CHEESE / GIANT MEATBALL / KALE SALAD / GH / CAPRESE SALAD / GH

(*) Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

(GF) Gluten Free

18% automatic gratuity will be added to parties of 6 or more.
FRIED CALAMARI
Hand breaded and fried to a golden brown, served with Chef Al’s Secret Marinara Sauce.

ROLLED NY STRIP W/ ASPARAGUS
Juicy NY Strip stuffed with Provolone cheese, basil, and an herb blend. Tossed with roasted spaghetti squash and sprinkled with Marasmo mushroom sauce. Served with Parmesan cheese.

GIANT MEATBALL
The size of your fist! Handmade 10 oz. meatball covered in Chef Al’s Secret Marinara Sauce topped with a healthy sprinkling of Parmesan cheese.

MEATBALL SLIDERS
Three sliders smothered in Chef Al’s Secret Marinara Sauce and tossed with melted Mozzarella.

SWEET CHILI & BACON PRAWNS
Prawns coated in crispy Thai Sweet Chili Glaze with Asian Slaw.

FRIED SHRIMP
3 Shrimp coated in our Ponko breadcrumbs with herbs and seasoned, then gently fried to a golden perfection. Served with our Housemade Tartar Sauce.

HAND CRAFTED CHICKEN TENDERS
Plump chicken tenders breaded coated in Ponko breading and deep-fried to perfection.

SIGNATURE CHICKEN WINGS
Al’s secret sauce baked dry-rubbed or traditional deep-fried wings.

THREE WISE HUMMUS
Garlic, Roasted Red Pepper & Kalamata Olive Hummus made in-house. Served with sides of carrots, cucumbers, fennel, asparagus and warm pita triangles.

SHRIMP COCKTAIL
4 Jumbo Shrimp

GARLIC BREAD

GRILLED ASPARAGUS
Breaded and grilled with oil, salt and pepper. Totally vegetarian.

TRUFFLE MAC 'N CHEESE
Our twist on this traditional comfort food. Packed with a healthy sprinkling of Parmesan, Mozzarella, Cheddar and Shallots then baked with a blend of Parmesan, Mozzarella, Provolone, Cheddar and fresh tomatoes, served with a side of warm Tuscan dipping marinade for 48 hours. Trimmed whole chops Marinated in our freshly made Tuscan-herb marinade for 48 hours. Trimmed whole chops served with a side of warm Tuscan dipping sauce, skin-on Yukon gold mashed potatoes and grilled bacon-wrapped asparagus spears.

8 OZ FILET MIGNON
Fresh-cut filet seasoned with salt and pepper and grilled to order. Served with mashed potatoes and seasonings. Homemade marlusa sauce optional. But oh-so good.

20 OZ RIB-EYE
Choice steak cut to order. Seasoned with salt and pepper and served with skin-on Yukon mashed potatoes and seasonal vegetables.

VEAL CHOP
Worth every penny. Served with seasonal veggies and skin-on Yukon smashed potatoes.

16OZ DRY AGED PORK CHOP
Served 16oz dry aged cut (double bone) aged two weeks for extra deliciousness, seasoned with salt and pepper, served with smashed Yukon potatoes and seasonal vegetables.

CHICKEN PARMIGIANA
10 oz. hand-breaded chicken topped with melted Parmesan and Sliced mozzarella, baked and smothered with Chef Al’s Secret Marinara Sauce topped with a side of Parmigiana. Mama Mia!

BEEF STROGANOFF
Layered with filet, chef and fresh mushroom mixture with homemade gravy and creamy herbed fettuccini noodles. Finished with Parmesan and parsley.

HANDCRAFTED MEATLOAF
Our twist on this traditional comfort food. Packed with fresh tomatoes, served with a side of skin-on Yukon smashed potatoes and green beans.

SPAGHETTI WITH GIANT MEATBALL
Hungry? This plate of spaghetti with a giant meatball is topped smothered in Chef Al’s Secret Marinara Sauce.

RIGATONI
Rigatoni served with your choice of Chef Al’s Secret Marinara Sauce and sprinkled with Parmesan cheese.

Eggplant Parmesan
Our twist on this traditional comfort food. Packed with fresh tomatoes, served with a side of skin-on Yukon mashed potatoes and green beans.

Penne Pesto Salmon
Coated penne served on a bed of penne pasta, spinach with crispy Tomatoes and cheesy pesto sauce. Finished with Parmesan and parsley.

Short Rib Ravioli
Generous ravioli filled with fresh asparagus, mushrooms and shallots, sprinkled with whole sauce then sprinkled with parmesan and parsley.

Lobster Ravioli
Lobster ravioli filled with fresh asparagus, mushrooms and shallots, sprinkled with whole sauce then sprinkled with parmesan and parsley.

Grilled Lamb Chops
Marinated in our freshly made Tuscan-herb marinade for 48 hours. Trimmed whole chops served with a side of warm Tuscan dipping sauce, skin-on Yukon gold mashed potatoes and grilled bacon-wrapped asparagus spears.

8 oz Filet Mignon
Fresh-cut filet seasoned with salt and pepper and served with a side of warm Tuscan dipping sauce, skin-on Yukon gold mashed potatoes and grilled bacon-wrapped asparagus spears.

FRESH & FIT

Fresh Catch of the Day
Ask your server to present you with a fresh catch of the day fresh from our table.

Roast Chicken Breast
10oz airline chicken breast served with spinach, roasted spaghetti squash and garlic beans, drizzled with Thyme dressing.

Atlantic Salmon
Superbly healthy and divine. 8 oz. grilled filet served on a bed of fresh quinoa with asparagus and white quinoa mixed with spinach, cherry tomatoes, black beans and onions.

Bunless Protein Burger
Chef Al’s special blend of ground beef, sirloin and brisket with lettuce, tomato and coleslaw on a ciabatta bun.

Garbage Ensalata
Fresh salad topped with mixed greens with crispy bacon, sliced tomatoes, hearts tossed with a garlic Caesar dressing.

Kale with Hearts of Palm
Tossed with roasted peppers, grilled onions, salted palm hearts, topped with a garlic Caesar dressing.

Garlic Caesar
Your traditional Caesar salad. Romaine lettuce hearts tossed with a garlic Caesar dressing, parmesan cheese & croutons.

Garden Greens
Greens with cucumber, carrots, radish, roasted peppers and tomatoes, garnished with croutons and side of balsamic dressing. (*add protein)

Caprese Salad
Mozzarella and juicy cherry tomatoes dressed with balsamic vinegar and olive oil.

STEAKS & CHOPS

Grilled Lamb Chops
Marinated in our freshly made Tuscan-herb marinade for 48 hours. Trimmed whole chops served with a side of warm Tuscan dipping sauce, skin-on Yukon gold mashed potatoes and grilled bacon-wrapped asparagus spears.

8 oz Filet Mignon
Fresh-cut filet seasoned with salt and pepper and served with a side of warm Tuscan dipping sauce, skin-on Yukon gold mashed potatoes and grilled bacon-wrapped asparagus spears.
## CONCOCTIONS
### Libations

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Blueprint</strong></td>
<td>11</td>
</tr>
<tr>
<td>Premium Vodka, House Bloody Mix, Seasonal Garnish</td>
<td></td>
</tr>
<tr>
<td><strong>Manhattan</strong></td>
<td>12</td>
</tr>
<tr>
<td>Bulleit Rye, Martelletti Vermouth, Bitters, Filthy Cherries</td>
<td></td>
</tr>
<tr>
<td><strong>Hand Muddled Margarita</strong></td>
<td>14</td>
</tr>
<tr>
<td>Cazadores Reposado, Lemon-Lime Sour, Agave Nectar</td>
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<tr>
<td><strong>Hand Muddled Mojito</strong></td>
<td>14</td>
</tr>
<tr>
<td>Cruzan Rum, Mint, Lime, Sugar Syrup, Club Soda</td>
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<tr>
<td><strong>Beachcomber</strong></td>
<td>11</td>
</tr>
<tr>
<td>Ciroc Pineapple, White Cranberry, Lemon, Grenadine</td>
<td></td>
</tr>
<tr>
<td><strong>Moscow Mule</strong></td>
<td>12</td>
</tr>
<tr>
<td>Premium Vodka, Lime, Sugar Syrup, Ginger Beer, Crushed Ice</td>
<td></td>
</tr>
<tr>
<td><strong>Espresso Martini</strong></td>
<td>12</td>
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<tr>
<td><strong>Chocolate Martini</strong></td>
<td>12</td>
</tr>
<tr>
<td><strong>Structure Shots</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Espresso Shot</strong></td>
<td>7</td>
</tr>
<tr>
<td><strong>Shut Your Piehole!</strong></td>
<td>7</td>
</tr>
<tr>
<td>Piehole Canadian Whiskey, Pineapple Juice</td>
<td></td>
</tr>
<tr>
<td><strong>Woo Hoo!</strong></td>
<td>7</td>
</tr>
<tr>
<td>Vodka, Peach Schnapps, Cranberry</td>
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<tr>
<td><strong>Action Jackson</strong></td>
<td>7</td>
</tr>
<tr>
<td>Miodor, Amaretto, Vodka, Cranberry, Orange Juice, Pineapple, Sour</td>
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### Beer

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Aluminum</strong></td>
<td>7</td>
</tr>
<tr>
<td><strong>Bottle</strong></td>
<td></td>
</tr>
<tr>
<td>Budweiser</td>
<td>7</td>
</tr>
<tr>
<td>Bud Light</td>
<td>7</td>
</tr>
<tr>
<td>Coors Light</td>
<td>7</td>
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<tr>
<td>Corona Extra</td>
<td>8</td>
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<tr>
<td>Heineken</td>
<td>8</td>
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<tr>
<td>Michelob Ultra-Light</td>
<td>7</td>
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<tr>
<td>Miller Lite</td>
<td>7</td>
</tr>
<tr>
<td>Newcastle Brown Ale</td>
<td>8</td>
</tr>
<tr>
<td>Angry Orchard</td>
<td>8</td>
</tr>
<tr>
<td>Ballast Point Sculpin IPA</td>
<td>8</td>
</tr>
<tr>
<td>Blue Moon</td>
<td>8</td>
</tr>
<tr>
<td>Delirium Tremens</td>
<td>12</td>
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<tr>
<td>Dogfish Head 90 Min IPA</td>
<td>9</td>
</tr>
<tr>
<td>Firestone Union Jack IPA</td>
<td>8</td>
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<tr>
<td>Rogue Dead Guy Ale</td>
<td>8</td>
</tr>
<tr>
<td>Speakeasy Big Daddy IPA</td>
<td>8</td>
</tr>
<tr>
<td>Speakeasy Prohibition Ale</td>
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<tr>
<td>Stella Artois</td>
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<tr>
<td>Seasonal Beer</td>
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<tr>
<td>Wasatch Ghostrider IPA</td>
<td>8</td>
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<tr>
<td>Weissbier Konig Ludwig</td>
<td>10</td>
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### Wines

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<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Sparkling</strong></td>
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<tr>
<td>Wyckiff</td>
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<tr>
<td>La Marca Prosecco</td>
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<tr>
<td>Tintero Moscato</td>
<td>12</td>
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<tr>
<td><strong>White</strong></td>
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<tr>
<td>Chardonnay 2014 J. Lohr Estates Riverstone Arroyo Seco, Monterey</td>
<td>9 / 30</td>
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<tr>
<td>Sauvignon Blanc 2014 Kim Crawford New Zealand</td>
<td>10 / 32</td>
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<tr>
<td>Pinot Grigio Marsala Trentino Italy</td>
<td>8 / 28</td>
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<tr>
<td>Riesling Dr. Loosen Mosel, Germany</td>
<td>8 / 28</td>
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<tr>
<td><strong>Red</strong></td>
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<tr>
<td>Cabernet Sauvignon 2012 Frank Family Napa Valley, CA</td>
<td>20 / 54</td>
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<tr>
<td>2015 Joel Gott 815 California Blend</td>
<td>12 / 42</td>
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<tr>
<td>2013 Justin Paso Robles, CA</td>
<td>16 / 54</td>
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<tr>
<td>Malbec Catena Mendoza, Argentina</td>
<td>12 / 42</td>
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<tr>
<td>Merlot 2013 Sageland Columbia Valley, WA</td>
<td>8 / 28</td>
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<tr>
<td>Pinot Noir 2013 Hitching Post Santa Maria Valley, CA</td>
<td>13 / 44</td>
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<tr>
<td>2013 Argyle Willamette Valley, OR</td>
<td>13 / 44</td>
</tr>
<tr>
<td>Syrah 2013 Charles Smith, “Boom Boom!” Columbia Valley, WA</td>
<td>10 / 36</td>
</tr>
<tr>
<td>Zinfandel 2012 Tobin James, “Ballistic” Paso Robles, CA</td>
<td>12 / 42</td>
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### Beverages

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chilled Juice</td>
<td>4</td>
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<tr>
<td>Apple, Cranberry, Grapefruit, Orange, Tomato</td>
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<tr>
<td>Tea</td>
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<tr>
<td>Ask server for current selection.</td>
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<tr>
<td>Coffee</td>
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<tr>
<td>Regular, Decaffeinated</td>
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<tr>
<td>Specialty Coffee</td>
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<tr>
<td>Cappuccino, Espresso, Latte</td>
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<tr>
<td>Hot Chocolate</td>
<td>4</td>
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<tr>
<td>Soft Drinks</td>
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<tr>
<td>Milk</td>
<td>4</td>
</tr>
<tr>
<td>Iced Tea / Lemonade</td>
<td>5</td>
</tr>
<tr>
<td>Energy Drink</td>
<td>6</td>
</tr>
</tbody>
</table>

### Happiest of Hours

#### 16 oz Rib Eye
16 oz rib eye **GF** 25
2-5PM & 12-3AM

**Beverages**

**Chilled Juice**
- Apple, Cranberry, Grapefruit
- Orange, Tomato

**Tea**
- Ask server for current selection.

**Coffee**
- Regular, Decaffeinated

**Specialty Coffee**
- Cappuccino, Espresso, Latte

**Hot Chocolate**

**Soft Drinks**

**Milk**

**Iced Tea / Lemonade**

**Energy Drink**

### Take 2.00 Off Starter Menu Items

**Dry Rubbed Wings** **GF**
- Chicken Tenders
- Calamari
- Truffle Mac & Cheese
- Giant Meatball
- Kale Salad **GF**
- Caprese Salad **GF**

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(GF) Gluten Free