

## APPETIZERS

**Mushrooms Frito-** Goat cheese stuffed mushrooms, flash fried and served with sautéed shrimp and a tangy peppadew sauce. 8.99

**Truffle Fries-** Our house made French fries tossed with parmesan cheese and white truffle oil. Served with a side of truffle aioli. 6.99

**Wings** - Traditional New York style wings tossed in your choice of sauce. **Buffalo, Inferno, Honey Garlic, Caribbean Spiced, or BBQ**, served with celery, carrots, and dressing of choice 7.99

**Crab Cakes** - Four of our deliciously seasoned crab cakes, served with spicy remoulade and cole slaw. 12.99

**Pulled Pork Nachos-** Our tortilla rounds smothered in slow cooked pork, Colby-jack cheese, green onions, roasted red peppers, tomatoes, jalapeno peppers, and a drizzle of barbeque sauce. 8.99

**Guacamole** - House made guacamole from fresh avocados with cilantro, red onions, and touch of heat. 5.99

Add a side of salsa for 1.00

**Bruschetta** - Grilled baguettes topped with whipped goat's cheese and our tomato and basil mixture. 6.99

## SALADS

**Taco Salad** - Crisp tortilla shell filled with your choice of grilled chicken or taco meat, romaine lettuce, black bean corn relish, jalapenos, tomatoes, red onions, guacamole, Colby-Jack cheese, and sour cream, finished with chipotle ranch. 10.99

**Adobo Steak Salad** - Grilled adobo marinated filet, sliced and layered over a bed of mixed greens, black bean corn relish, guacamole, Colby-jack cheese, cilantro, with a tequila-lime glaze. Finished with chipotle ranch. 11.99

**Spinach Salad** - Baby spinach, red onion, crisp bacon, hardboiled egg, mushrooms, and Swiss cheese, finished with a warm bacon & balsamic vinaigrette. 8.99

**Citrus Shrimp Salad** - Marinated and grilled shrimp, mixed greens, feta cheese, toasted pine nuts, green & red onions, asparagus, and tomatoes, finished with mango-champagne vinaigrette. 12.99

## SANDWICHES

**Smoke House Burger-** Our half pound burger topped with cheddar cheese, barbeque sauce, fried onions, and bacon. 9.99

**Tomato and Mozzarella** - Fresh mozzarella, tomato, basil, prosciutto, and balsamic vinegar on toasted ciabatta. 8.99

**Pulled Pork-** House smoked pork shoulder smothered in our home made barbeque sauce. Finished with a smoky mustard sauce and fried onions. 8.99

## PASTAS

*Served with a house salad or a cup of soup, and fresh baked bread.*

**Chicken Involtini** - Chicken rolled with prosciutto, basil, and provolone cheese, pan seared and served over linguine tossed with spinach, Roma tomatoes, and a creamy alfredo sauce. 15.99

**Calamari Linguini** - Flash fried calamari tossed with linguine, roasted red peppers, red & green onions, and Roma tomatoes in a sweet Thai chili and butter sauce. 17.99

**Sausage & Shells** - Italian sausage, grilled, sliced, and served over cheese filled shells in a rustic cacciatore sauce. 15.99

**Shrimp & Fussili-** Sautéed shrimp, smoked gouda, asparagus, red onions, and garlic tossed with spiral pasta in a white wine and butter sauce. 17.99

**Red Pepper Chicken** - Sautéed chicken tossed with penne pasta, roasted red peppers, red onion, spinach, and feta cheese in a tomato cream sauce with a touch of heat. 15.99

## STEAKS, CHICKEN & CHOPS

*Served with two sides of your choice and fresh baked bread.*

**Bistro Filet-** Center cut eight ounce filet rolled in our secret coffee rub and grilled to perfection. Finished with a touch of brown sugar and caramelized sweet onion butter. 18.99

**Bourbon Pork Chops** - Two six ounce pork chops, seasoned and grilled, topped with bourbon glaze and melted Colby Jack cheese. Finished with fried onion straws. 15.99

**Chili Rubbed Strip** - Sixteen ounce New York strip served with lime and cilantro glazed roasted mushrooms and chili butter. 19.99

**Chicken Montes-** Seasoned grilled chicken breast topped with sautéed sun dried tomatoes, artichokes, and spinach tossed with goat's cheese in a white wine and butter sauce. 14.99

## SEAFOOD

*Served with two sides of your choice and fresh baked bread.*

**Tuscan Shrimp-** Shrimp sautéed with garlic, grape tomatoes, and white wine laid over wilted greens and fresh mozzarella. Finished with a drizzle of balsamic vinaigrette. 17.99

**Lemon & Champagne Grouper-** Lightly blackened grouper filet served over lemon & pepper rice and oven roasted tomatoes. Finished with a lemon and champagne butter sauce. 16.99

\*\*Consuming raw or undercooked meats, poultry, seafood, fish, shellfish, may increase your risk of food-borne illness.