



## Salad

### Soup of the Day

Cup // 4 Bowl // 8

### House Salad // 6

Mixed baby greens with balsamic vinaigrette or creamy gorgonzola dressing, spiced almonds, and goat cheese.

### Caesar Salad // 7 \*

Crisp romaine lettuce, house-made Caesar dressing with croutons and shaved parmesan cheese.

### Iceberg Wedge Salad // 9

Iceberg wedge with creamy gorgonzola dressing, spiced almonds, applewood smoked bacon, and oven-dried tomatoes.

### Baby Spinach Salad // 8 // 5 half

Fresh baby spinach leaves, honey-infused mustard vinaigrette, hard-cooked egg, and applewood-smoked bacon.

### Romaine Salad // 14 // 9 half

Crisp romaine hearts, watermelon radishes, bacon, braised chicken thigh, shaved red onion, cotija cheese, and oven-dried tomatoes tossed in a garlic serrano vinaigrette.

### Cobb Salad // 14 // 9 half

Crisp iceberg, romaine, and butter lettuces, with grilled chicken, oven-dried tomato, avocado, applewood-smoked bacon, gorgonzola cheese, hard-cooked egg, scallion, Kalamata olives, and creamy red wine vinaigrette.

### Caprese Salad // 12 // 7 half

Beefsteak tomatoes, fresh mozzarella, basil pesto, balsamic vinegar, and yellow pepper purée.

## Small Plates & Starters

### Sweet Potato Fries // 6.5

Hand-cut shoestring sweet potatoes, deep-fried to be perfectly crispy and golden brown.

### Truffle Fries // 7

Thin-cut russet potatoes fried to a crispy, golden brown, tossed with rosemary-infused sea salt and truffle oil.

### Calamari // 11

Hand-breaded fried squid, served with lemon-basil aioli, and tomato sauce.

### Ahi Tuna Poké Bowl // 12 \*

Fresh Ahi tuna marinated with sesame oil, scallion, fresh chile, soy sauce, and roasted peanuts, served with fried wonton chips.

### Potato Gnocchi // 10

Potato pasta simmered with shallots, sage, fresh cream, and shaved parmesan cheese.

### Edamame // 8

Steamed soy beans tossed with Chinese five-spice infused sea salt.

### Quesadilla Rustica // 10

Flour tortilla with a four-cheese blend, roasted tomato and red pepper, habanero salsa, and scallion.

### New Zealand Green-lipped Mussels // 15

Served with a coconut green curry broth.

### Spanish Beef Kebabs // 12

Served with red chimichurri.

### Red Chicken Curry // 13

Braised chicken, peanuts, pineapple, yellow and fresno peppers served with house made naan.

## Burgers & Sandwiches

### The Original Bar & Grill Burger // 12 \*

1/2 pound hand made burger grilled to your specification, Vermont extra sharp white cheddar cheese, butter lettuce, sliced tomato, and red onion, on a Kaiser roll.

### Legerski Burger // 12 \*

1/3 pound burger patty grilled to your specification, Vermont extra-sharp white cheddar cheese, applewood-smoked bacon, Thousand Island dressing, and avocado on a brioche bun.

### Steak Sandwich // 17 \*

6 oz. flatiron steak, served with roasted onion gorgonzola sauce, and wilted Swiss chard on a ciabatta bun.

### Seared Ahi Tuna Sandwich // 13 \*

Seared and sliced fresh Ahi tuna, wasabi aioli, butter lettuce, jicama, and ginger-peanut sauce.

### Pulled Pork Sandwich // 12

Slow-roasted pulled pork, smoked banana-chipotle BBQ sauce, on a Kaiser roll with coleslaw.

All sandwiches are served with shoestring fries. Sub sweet potato or truffle fries for \$1, or house salad or cup of soup for \$3.

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





## Pasta

Ask your server about gluten free options

### Penne Pasta with Chipotle Cream Sauce // 15

Sautéed onions and bell peppers with garlic, chipotle chiles, tequila, fresh cream, cilantro, with penne pasta and grilled chicken breast.

### Grilled Shrimp Pasta // 19

Sautéed garlic, tomatoes, and fresh basil, with spaghetti pasta and marinated, grilled Gulf shrimp.

### Penne Pasta with Gorgonzola Sauce // 16

Penne rigate with fresh cream, gorgonzola cheese, thyme leaves, toasted walnuts, shaved parmesan cheese, and grilled chicken.

### Ciao Bistro Manicotti // 14

Shredded chicken breast, spinach, ricotta, mozzarella, and fresh herbs inside hand-stuffed pasta with slow-simmered tomato sauce and fresh cream.

### Rigatoni // 13

Served with cauliflower, fresno and yellow peppers, dark soffritto, garlic, parmesan, and crushed tomatoes.

### Mac & Cheese // 13

White cheddar, parmesan, gouda, and fontina cheeses, fresh cream, and shell pasta.

### Spaghetti all'Amatriciana // 10

A classic Italian preparation with pancetta fat, fresh herbs, red wine, and tomatoes, tossed with spaghetti and finished with Parmesan.

### Mushroom Gnocchi // 15

Served with oyster and button mushrooms, garlic, and thyme parmesan.

### Salmon Lox Pappardelle // 19

Fresh cream, tarragon, cherry tomatoes, spinach, and toasted bread crumbs.

### Lamb Bolognese // 15

Lamb with slow-simmered tomato sauce, pappardelle pasta, fresh cream, herbs, and finished with Parmesan.

## Big Plates

### Pan-Roasted Tenderloin of Beef // 34 \*

Eight oz. beef tenderloin cooked to your specification, served with port reduction, gorgonzola emulsion, fresh asparagus and roasted fingerling potatoes.

Our Wine Recommendation Cabernet

### Grilled Ribeye // 32 \*

Grilled to your specification and served with cauliflower purée, microgreens, and oven-dried tomato.

Our Wine Recommendation Malbec

### Grilled Flatiron Steak // 32 - 12 oz // 17- 6 oz \*

Grilled to your specification and served with guajillo salsa, Swiss chard, and sweet potato batonnet.

Our Wine Recommendation Carmenere

### Free Range Chicken Breast // 19

Pan-roasted airline chicken breast with garlic mashed potatoes, sautéed baby spinach, and lemon-caper sauce.

Our Wine Recommendation Chardonnay

### Pan-Roasted Duck Breast // 27

Served with Swiss chard, polenta cake, and dried fruit mostarda.

Our Wine Recommendation Petite Petit

## Beverages

### Soft Drinks // 2

Coca-cola, Diet Coke, Sprite, Root Beer, Dr. Pepper, Mellow Yellow

### Coffee Service // 2

### Iced Tea // 2

### Lemonade // 2

### San Pellegrino // 3

### Hot Tea // 2

### Barramundi // 25

Served with asparagus purée, oyster mushrooms, asparagus tips, garlic confit, and beurre monté.

Our Wine Recommendation Sauvignon Blanc

### Pan-Roasted Salmon // 24

Served with fresh asparagus, a roasted medley of Yukon Gold, red, and purple potatoes, and soy-caramel sauce.

Our Wine Recommendation Pinot Noir

### Braised Lamb Shank // 27

Served with Tuscan pesto white beans and lamb jus.

Our Wine Recommendation Red Blend

### Frackelton's Market Special // Mkt. Price

It's our mission to find the best quality ingredients around, from people that share our commitment to serving great food. Ask your server for details about today's offering.

## Sides

### Grilled chicken breast // 3

### Sweet potato fries // 3

### Shoestring fries // 3

### Truffle fries // 4

### Roasted fingerling potatoes // 4

### Sautéed spinach // 3

### Mashed potatoes // 3

### Coleslaw // 2

### Wilted Swiss chard // 3

### Sweet potato batonnet // 3

