

ENTREES

Hawaiian Burger \$14

8 oz Angus burger with house BBQ sauce, lettuce, tomato, onion, ham and a grilled pineapple slice on a Brioche bun.

"The Turkey & The Goat" Grilled Cheese \$14

House-roasted turkey, citrus mayo, dried cranberries, goat cheese, spring mix and tomato, grilled on multigrain bread.

The above entrees are served with 2 sides of your choice:

Tossed Salad, Coleslaw, Cranberry Salad,

Homemade Applesauce, Hand-Cut Fries,

House Seasoned Steak Fries (add \$1.00), Sweet Potato Fries (add \$1.00)

Cheese Tortellini \$13

Pasta rings filled with a blend of cheeses and topped with roasted butternut squash in a Sweet Herb cream sauce.

Served with garlic bread and choice of one side.

Harvest Salad \$11

Spring mix with crisp apple slices, raisins, roasted butternut squash, glazed walnuts and goat cheese. Served with our house-made cinnamon vinaigrette.

Add grilled chicken \$3.

APPETIZERS

Vegetable Spring Rolls \$5

Filled with cabbage, carrots, green beans, onion and spices.

Served with sides of soy sauce and duck sauce.

Bavarian Pretzels \$6

A pair of baked soft pretzels, brushed with butter and sprinkled with salt.

Served with house-made beer cheese sauce and dijon mustard.

Smokehouse Nachos \$10

Corn tortilla chips piled with House-smoked Pulled Pork, Jalapenos and diced onion. Drizzled with house-made beer cheese sauce and BBQ sauce.

