

BEGINNERS

Spinach

Artichoke Dip —\$11
Artichoke hearts and spinach, in a creamy cheese dip

Beef Birria

Street Tacos —\$18
Tender, slow-cooked beef in a chili pepper broth on corn tortillas, cheese, onions and cilantro, with a side of consommé

Jalapeño

Bacon Mac —\$14
The bacon mac is back!
Pasta with creamy cheese sauce infused with bacon crumbles and jalapeño peppers

Dynamite

Shrimp Tacos —\$15
Shrimp sautéed in our house taco seasoning served on three corn tortillas topped with a slaw and lime cream sauce

Pow Pow

Potstickers —\$14
Six crispy pork potstickers served w/ house dipping sauce

Brussel Sprouts —\$15

Sweet and savory with pork belly, a balsamic reduction and blue cheese crumble

Chicken Wings —\$14

BBQ, spicy teriyaki, hot wing sauce or Nashville hot



Taxes and gratuity not included.

SOUP & SALAD

Soup Du Jour

Chef Aaron's homemade soup of the day

Cup —\$5 Bowl —\$8

Garden Salad —\$6

Mixed greens with fresh tomato, carrots, red onion and croûtons

Add chicken \$5

Add shrimp \$7

Wedge salad —\$14

House blue cheese, crispy bacon, tomatoes, and red onions

Add chicken \$5

Add shrimp \$7

Caesar Salad —\$10

Romaine tossed with croûtons, Caesar dressing and Parmesan

Add chicken \$5

Add shrimp \$7

Caesar Salmon**Salad** —\$23

Chopped Romaine tossed with croûtons, Caesar dressing and Parmesan

PASTA

All pasta dishes include a cup of soup du jour or small garden salad.

Mushroom Truffle**Ravioli** —\$22

Tossed in a savory veil demi caper sauce with roasted tomatoes blasting with flavor

Lobster Ravioli —\$30

Tossed in lemon cream sauce served with capers and savory shrimp

Goat Cheese**Ravioli** —\$20

Goat cheese Ravioli-tossed in a rich vodka sauce with flavor blasting roasted tomatoes and artichoke hearts

Add chicken \$5

Add shrimp \$7

ENTRÉES

All entrées include a cup of soup du jour or small garden salad.

Steak Of**The Night** —\$35

Inquire with your server. Tender and grilled served on a bed of rich white cheddar fried kale mash and roasted carrots with a drizzle of hot honey

Skirt Steak —\$32

Marinated in a citrus chimichurri, tender and grilled, served on a bed of rice pilaf and roasted carrots with a drizzle of hot honey

Rack of Lamb —\$38

Cooked and finished to perfection with a veil demi sauce on a bed of white cheddar fried kale mash and our sweet and savory pork belly brussel sprouts

Grilled Salmon —\$28

Seasoned and grilled to perfection topped with a citrus aioli laying a bed of rice pilaf with our sweet and savory pork belly brussel sprouts

Orange Chicken —\$22

Golden Crispy chicken tossed our zesty orange sauce served on rice pilaf with roasted carrots and a drizzle of hot honey

Homestyle Grilled**Chicken** —\$26

Pan seared chicken on a mound of well cooked Russet potatoes tossed in a cream of veggie and prosciutto

BURGERS & MORE

Served with your choice of fries, a cup of soup du jour or small garden salad. Substitute onion rings —\$2.

Spicy Jam**Bacon Burger** —\$20

Burger, pepperjack cheese, bacon, jalapeño, onion and balsamic jam on a warm pretzel bun

Huntington**Burger** —\$18

Hamburger, with bacon, cheese, onion rings and BBQ sauce on a warm pretzel bun

J.W's**Chicken Club** —\$17

Grilled chicken breast with bacon, lettuce, tomato, onion, avocado, and provolone cheese served on a warm pretzel bun

Fish and Chips —\$14

3 beer battered pieces of cod served with tartar sauce and fries

DESSERTS

Chef's dessert of the night —\$9

Creme Brule Cheesecake —\$9

Chocolate Lava Cake —\$9