

## SNACK + START + SHARE

- Matzo Ball Soup** house broth, carrots, no noodles 8  
**Our 'Famous' Candied Bacon** sugar, cayenne, Colman's® 10  
**Shrimp Cocktail** 7 chilled shrimp with housemade cocktail and remoulade sauces 17  
**Housemade Guacamole** Doc B's sweet potato chips 16<sup>50</sup>  
**Kale & Artichoke Dip** hand cut tortilla, rustic salsa 16<sup>50</sup>  
**Grilled California Artichokes** salt, pepper, remoulade 17  
**Chicken Satay** teriyaki ginger marinade, peanut dressing 17  
**Chicken Littles & Fries** hand battered, cajun, dipping sauce 16  
**Oven Roasted Chimichurri Chicken Wings** organic, 700° baked, reggiano 17<sup>50</sup>  
**Oven Roasted Teriyaki Chicken Wings** 700° baked, pineapple reduction, scallions 17<sup>50</sup>  
**Sticky Barbecue Ribs** slow cooked, hoisin bbq, sesame peanut slaw 17

## SALADS

- Ginger Dressed Salad** hand cut field greens & house ginger dressing, cucumber, carrots & tomato 11  
**Perfect House Salad** hand cut field greens & gold coast vinaigrette with cucumber, carrots, corn, tomato & cornbread croutons 12  
**Brussels Sprout Salad** house shredded brussels with a bit of kale & marcona almonds with basil vinaigrette & parmigiano reggiano 15  
**Quinoa Kitchen Salad** marcona almonds, mint, radish & feta topped with crispy leeks & basil vinaigrette 17  
**California Salad** Taylor Farms kale, roasted sweet potato, pistachio, dried cranberries, wasabi peas & tortilla strips in a roasted garlic dressing 16

**ADD: Grilled Chicken 8 · Crispy Chicken 8 · Tofu 8 · Marinated Filet Mignon\* 10 · Shrimp 12 · Seared Ahi\* 12 · Salmon\* 12**

- Knife And Fork Cobb** crispy chicken & gold coast vinaigrette with bacon, egg, avocado, cornbread croutons & danish blue 19  
**Grilled Chicken Salad** corn, cilantro & tortilla strips tossed in agave lime vinaigrette with a black bean drizzle 17  
**Chinese Chicken Salad** crispy chicken & thai sesame vinaigrette with field greens, peanuts, carrots, radish & crispy wonton strips 17  
**Mediterranean Shrimp Salad** field greens with avocado, peppadew, red onion, jicama, feta & avocado vinaigrette 20  
**The #1 Tuna Salad\*** seared ahi with citrus ponzu alongside field greens, cucumber & mango in a carrot ginger dressing 25

## BURGERS + SANDWICHES

*served with your choice of french fries, sweet potato fries, coleslaw, or kale slaw*

- The Homage Burger\*** cheddar, pickle & white onion on a sesame seed bun with 1001 island dressing 16<sup>50</sup>  
**The Dragon Burger\*** melted jack cheese & giardiniera slaw topped with crispy leeks & habanero-honey sauce 18  
**Backyard Burger\*** shredded cheddar, canadian bacon & a thick onion ring with bbq sauce 18  
**The Wedge Burger\*** sunny-side up egg, lettuce, tomato, danish blue, candied bacon & garlic dressing 18  
**Turkey Burger** monterey jack cheese, avocado, red onion, tortilla strips & avocado vinaigrette 16<sup>50</sup>  
**Veggie Burger** our signature quinoa & black bean recipe topped with monterey jack, kale slaw & teriyaki glaze 17  
**Cajun Chicken Club** grilled chicken & bacon on a pretzel bun with melted jack, lettuce, tomato, red onion & dijon honey sauce 17<sup>50</sup>  
**The Number Six** cajun buttermilk fried chicken with two slices of pickle along with roasted garlic dressing & habanero-honey sauce 15  
**Crispy Chicken Sandwich** panko & reggiano chicken topped with coleslaw, white onion, pickle & 1001 island dressing 18  
**Carnitas Sandwich** slow roasted pork, coleslaw, pickle & a thick onion ring with bbq 19  
**West Coast Steak Sandwich\*** center cut filet on an artisan roll with parmigiano reggiano, kale slaw & pickled red onion 26

## VERY SPECIAL ENTRÉES

- Chicken Paillard** arugula, tomatoes, pickled red onion, and shaved reggiano with gold coast vinaigrette 21  
**Grilled Chicken Kebabs** marinated grilled chicken over cilantro rice with a side of cucumber & feta salad 25  
**Mama B's Chicken Parm** marinara & thin-sliced mozzarella with rigatoni 25  
**Buttermilk Fried Chicken** marinated for 24 hours, served alongside coleslaw with dijon honey & house barbecue for dipping 26  
**"Hot" Chicken** boneless, fried & tossed in honey habanero barbecue paired perfectly with coleslaw 26  
**6 oz. Petite Filet\*** paired with a loaded baked potato & housemade steak sauce 26  
**10 oz. Chimichurri Steak\*** served with a side of french fries 31  
**Fall Off The Bone Danish Barbecue Ribs** glazed with housemade bbq & served alongside creamy coleslaw 31  
**Simply Grilled Salmon\*** fileted in house served with parmigiano reggiano kale & vinaigrette tomatoes 30

## WOK OUT® BOWLS

- Tofu 17 · Chicken 17 · Marinated Filet Mignon\* 20 · Shrimp 20 · Seared Ahi\* 25 · Salmon\* 25**  
 Served with broccoli, mushrooms, carrots & cashews | Sticky Brown Rice, White Rice, Shanghai Lo Mein or Quinoa  
**Sauces:** Sesame Teriyaki, Sweet & Spicy Thai, Coconut Curry, Thai Peanut, Garlic Black Bean, Honey Ginger, Kung Pao  
**Fried Rice** soy sauce, egg, peas and carrots 12

## SIDES

- French Fries 7 · Hand-Cut Sweet Potato Fries 9**  
**Cucumber Salad 7 · Coleslaw 7 · Kale Slaw 7 · Sesame Peanut Slaw 7**  
**Quinoa Salad 7 · Sautéed Broccoli 7 · Loaded Baked Potato @5PM 9**

## DESSERT

- Homemade Oreo Ice Cream** dipped in chocolate hard shell 7  
**Gelato Cookie Sandwiches** locally made by our friends at Zarlengo's 7  
**Rob's Double Decker Chocolate Cake** with chocolate sauce and crispy wafer 10  
**Cinnamon Toast Crunch Cheesecake** with a traditional NY style filling 10  
**Key Lime Pie** graham cracker & nilla wafer crust, homemade whipped cream 10