

**Good Evening!**

**\*APPETIZERS\***

**Roasted Red Quesadillas \$10.95**

Marinated chicken or sirloin grilled and layered with roasted red and green peppers, jalapeno jack cheese, sour cream, guacamole, and pico de gallo

**Wings your way \$10.95**

A dozen wings with your choice of teriyaki, garlic or traditional hot sauce

**Big Pile of Nachos \$9.95**

Multi-colored corn tortilla chips topped with beef chili, nacho cheese sauce, tomato, onions, pico de gallo, sour cream and guacamole

**Southwestern Egg Rolls \$ 9.95**

Hand stuffed flour tortilla with grilled chicken, fresh roasted corn, spinach and a blend of monterey jack jalapeno cheese

**Traditional Empanadas \$ 9.95**

Massa dough filled with slow simmered pulled beef, roasted peppers and southwestern seasoning, cooked until golden brown and served with spicy dipping sauce

**Grilled Vegetable Flatbread \$ 9.95**

Garden fresh zucchini, squash, roasted peppers, garlic and baby leaf spinach grilled until tender then tossed with extra virgin olive oil and sprinkled with imported feta cheese

**Margarita Flatbread \$ 9.95**

Marinated Fresh buffalo mozzarella and garden tomatoes combined with a touch of extra virgin olive oil and finished with torn basil

**Basket of Onion Rings \$ 5.95**

Lightly breaded onions, fried crispy and served with carter-radish sauce

**Basket of Our Signature Fries \$ 5.95**

Fresh and hot, served with our mango ketchup

**Potato Boats \$ 8.95**

Crispy potato skins filled with bacon, scallions and cheddar cheese

**Crab Cakes \$ 9.95**

Served with a citrus chive sauce

**Tropical Civiche \$ 9.95**

Marinated in a latin infused citrus consommé with scallops, calamari, and shrimp added to diced tomatoes and red onions, served on crisp field greens

**Prosciutto Cantaloupe \$6.95**

Fresh cantaloupe is wrapped in cured Italian prosciutto served with a citrus peppercorn sauce

**\*SALADS\***

**Asian Orange Peanut Salad \$11.95**

Asian green cabbage, orange segments, peanut sesame vinaigrette, peppers, pit grilled chicken breast, water chestnuts, and garden fresh vegetables

**Baja Salad \$12.95**

A crispy tortilla shell filled with field greens, topped with blacken shrimp, roasted corn, black beans, tomatoes, a blend of cheddar jack cheese, sliced avocado and served with pico de gallo

**Cobb Salad \$12.95**

A bed of garden fresh field greens joined by hand diced tomatoes, grilled chicken, honey ham, broken blue cheese, boiled egg and served with your choice of dressing

**Chicken Caesar Salad \$12.95**

Hand broken hearts of romaine lettuce are lightly tossed with caesar dressing, marinated grilled chicken, parmesan cheese and croutons

**Rustic Balsamic Beef Salad \$12.95**

Steak is marinated, grilled seasoned and tossed with rough cut red onions and tomatoes in an herb infused balsamic dressing. Served on a bed of crisp field greens

**Bahama Shrimp Salad \$12.95**

Shrimp marinated in fresh cilantro lime and island seasoning. Fresh grilled pineapple tossed with grilled peppers, mandarin oranges layered on a bed of greens. Dusted with toasted coconut and accompanied by sweet plantains

**Grilled Salmon Salad \$12.95**

Lightly seasoned and grilled atlantic salmon joined together with field greens, sliced olives, bermuda onion, mushrooms, tomato, cucumbers and peppers

**Baby Spinach Salad \$11.95**

Fresh baby leaf spinach, seedless grapes, mandarin oranges, roasted pecans, broken blue cheese, red onion and tomatoes, served with light berry vinaigrette

**Good Evening!**

---

**\*SANDWICHES\***

**Black Angus Burger \$ 11.95**

Half pound of 100% angus beef served with lettuce, tomato and red onion, create a monster and add a second patty for \$5.00

**Pulled Beef Sandwich \$10.95**

Beef is seasoned, marinated and slow cooked for hours until tender. Hand pulled and cooked again with our secret BBQ sauce. Served on a bakery fresh chipata roll and topped with sweet cole slaw

**Marinated Chicken Sandwich \$10.95**

Chicken breast is marinated in italian seasonings, grilled and layered with imported provolone and field greens. Served on a toasted focaccia roll and a touch of pesto mayonnaise

**Traditional Club Sandwich \$9.95**

Oven roasted turkey breast layered with bacon, lettuce, tomato, and finish it with lightly toasted thick sliced hallah bread and a touch of mayonnaise

**New York Reuben \$10.95** Thinly sliced corn beef, sauerkraut, swiss cheese grilled and served on swirled rye bread drizzled with thousand Island dressing

**\*HAND ROLLED WRAPS\***

**Buffalo Stamped Chicken Wrap \$10.95**

Hand floured chicken strips are fried golden brown then tossed in our homemade buffalo sauce. They are combined with tomatoes, field greens and blue cheese infused mayonnaise

**Grilled Portobello Wrap \$9.95**

Garden fresh portobello mushrooms, marinated and grilled slowly until tender, then layered with roasted peppers, greens, pesto mayo and provolone cheese rolled in a sundried tomato wrap

**Chicken Caesar Wrap \$10.95**

Fire grilled chicken with romaine hearts, parmesan cheese, and crunchy croutons drizzled with classic caesar dressing

**Tuna Wrap \$9.95**

Tuna tossed with chopped celery, onion, mayonnaise and seasoning

**\*FULFILLMENT\***

**Chefs creations \$24.95**

Each day our executive chef picks the freshest ingredients to prepare this feature

**Osso Bucca \$29.95**

Pork shank flash braised then slow cooked in a dark red wine reduction sauce. Served with fresh vegetables of the day and oven roasted rosemary potatoes

**Herb Incrusted New York Steak \$32.95**

Twelve ounces of black angus new york strip pit grilled and drizzled with demi glazed sauce. Served with fresh vegetables of the day and oven roasted rosemary potatoes

**18oz Porterhouse Steak \$38.95**

Eighteen ounce porterhouse steak is light marinated with a touch of extra virgin olive oil and rosemary. Then pit grilled to your specifications and served with sautéed asparagus, and oven roasted rosemary potatoes

**Atlantic Salmon \$27.95**

Grilled or blackened and served with vegetables of the day and oven roasted rosemary potatoes

**Atrium Chicken Breast \$25.95**

Grilled or blackened and served with vegetables of the day and oven roasted rosemary potatoes

**Seafood Fra Diavlo \$30.95**

Sautéed black mussels, baby clams, shrimp, bay scallops and calamari in a fresh tomato and garlic sauce combined with red pepper flakes. Served on a bed of linguine.

**Black and White Pasta \$23.95**

Breast of chicken is blacken then layered on top of pasta tossed with parmesan alfredo sauce

**Garden Blend Pasta \$19.95**

Fresh vegetables of the day are selected and sautéed in white wine and butter. Lightly tossed then seasoned to complete this dish

**“\*DESSERT\***

“Close the curtain on your dining experience”

**Death by Chocolate \$4.50**

**Key Lime Pie \$4.00**

**New York Cheese Cake \$4.25**

**Hagen Dazs Ice Cream \$3.75**

**Shot of Berries \$4.00**

***Soft Drinks \$2.50 Columbian Coffee \$3.00 Tea Flavored Teas \$3.00***

***There is health risks associated with consuming raw or under cooked foods.***