STARTERS of all Shapes and Sizes

Coconut Chicken Lettuce Wraps 8.95
Skewered white meat chicken marinated in coconut curry,
served with vegetable fried brown rice with a coconut curry dipping sauce.

Sweet Potato Fries ***7.25***
A full half pound served in a pint glass with our apricot and mustard dipping sauce

Artichoke Fritters 6.00 ***shareable 11.50***
delicious batter of artichokes, garlic and scallions serv*ed with buttermilk scallion dressing*

Hawaiian Poke Salad ***11.50***
(Pronounced PO-Kee). A traditional Raw Ahi tuna salad, marinated in sesame oil, soy sauce with fine chopped red onions, cilantro and toasted sesame seeds served deconstructed with pickled cucumbers, marinated seaweed and crisp won ton chips.

Winter Caprese Salad ***8.95***
Fresh Mozzarella, basil leaves, capers and roasted grape tomatoes drizzled with balsamic reduction and sprinkling of sea salt.

Red Curry Mussels ***10.95***
A generous portion of sautéed mussels dressed in our red curry sauce with red onions., green and red bell peppers with a touch of spice

Homemade Soups Cup 3.50 Bowl 5.50 bottomless bowl 8.25
Endless Salad and soup combination **8.75**

Wednesday Chili (ask your server about todays selection)

Friday Clam Chowder

Daily vegetarian Selection or Ministrone

BURGERS

One third pound, Grilled over oak coals.
Accompaniments include your choice of French fries, Potato Salad, Greek Pasta Salad or Market Salad. (can be substituted with a 6 oz charbroiled chicken breast)

Green Chili Burger ***10.95*** *Topped with a fire roasted green chili, Sharp Cheddar cheese and Chipotle Aioli. Served with lettuce, tomato and sliced red onions served on Max's Bun*

Bruschetta Burger ***10.95*** *Sliced fresh tomatoes, melted fresh mozzarella cheese and a generous sprinkling of fresh basil with fresh Basil Aioli and crisp lettuce served on Max's Bun*

The Frenchie ***10.95*** *Crisp fried angel hair onion rings, crumbled blue cheese with Dijon Aioli and crisp lettuce leaves served on Max's Bun*

The Big Valley ***13.75*** *Sharp cheddar, Hardwood smoked bacon, house made smokey thousand island dressing, lettuce, tomato and red onion served on Max's Bun.*
(add avocado 1.50)

SIGNATURE SALADS

Mediterranean Tostada ***12.50***
Thin crust garlic cheese pizza wedges topped with chopped romaine lettuce and salami, artichoke, olives, peppers, tomatoes, red onion, feta cheese and Balsamic Vinaigrette

The Wedge Salad 7.50
Featuring crisp Iceburg lettuce, Buttermilk scallion dressing, crumbled bleu cheese, bacon, crumbled egg, seasonal vegetable accompaniments
Top with grilled Sirloin Steak or Chicken breast ***4.00*** *or Avocado* ***1.50***

Sante Fe Chicken Caesar Salad ***13.00***
Blackened chicken breast served on top of a chopped Caesar salad with our house made black bean salsa, and crispy tortilla strips

Signature Caesar Salad *chopped with entrée* ***3.50***
Hearts of romaine, garlic croutons and shaved parmesan with Caesar dressing with chicken ***12.50***
with Grilled or blackened Salmon or shrimp ***16.50***

Seasonal Spinach & Fruit Salad
Fresh spinach and arugula leaves, Shaved manchego cheese, pickled red onions, raisins, walnuts and fresh poached pears with an apricot, vanilla, white wine and olive oil vinaigrette.
Regular 6.50 Large 10.00 *Top with grilled Sirloin Steak or Chicken breast* ***4.00***

SANDWICHES

All our sandwiches are offered with the following sides: Pesto potato salad, Tossed green salad, Greek pasta salad, shoe string French fries or a cup of homemade soup

Hot Pastrami and Swiss ***11.75***
with Dijon aioli and grilled red onions Served on marbled Rye.

Philly Cheese Steak ***10.75***
Grilled with mild cheddar cheese grilled onions, peppers and mushrooms on a French baguette

Rotisserie Roasted Turkey Croissant ***10.75 (add bacon 1.50)***
With sliced avocado, Dijon aioli, lettuce and tomato.

Pulled Pork Sandwich. ***10.75***
With an apple Cider Barbeque Sauce and our slow roasted pork served on a Max's bun and a side of homemade coleslaw

BLTA Croissant ***10.25***
Crisp Apple wood smoked bacon, red leaf lettuce, tomato slices, avocado and Dijon aioli

Grilled Vegetable Panini ***9.75***
Grilled Eggplant, zucchini, yellow squash, peppers, with grilled onions and sundried tomato pesto on rustic olive bread.

FEATURED DAILY LUNCH SPECIALS

Monday - Express Wrap **8.95**
Wrap up your weekend with today's featured wrap, served with seasonal fruit salad and beverage. (served in 10 minutes or it's on us)

Tuesday - Express Sandwich **8.95**
Feast on today's special sandwich served with your choice of side and a beverage of your choosing (served in 10 minutes or it's on us)

Wednesday - Rotisserie Tri Tip Barbeque **11.50**
Featuring our rotisserie roasted tri tip beef plate served with homemade chili, garlic toast and market salad

Thursday – Taco **8.50**
Your choice of Three slow smoked pork, grilled chicken breast or daily feature tacos, all finished with our green pico de gallo (cabbage, onions, cilantro and green peppers marinated in lime juice) and Feta cheese. Served with a beverage of your choosing.

Friday – Fried Fish Po Boy **10.75**
A classic southern favorite. Cajun spiced flour coated boneless fish filet served on a homemade baguette, with coleslaw, Cajun mayo and tomatoes.

Saturday – Restaurant Burgers **10.00**
Your choice of our signature burger one side and a beverage of your choice for $10.00.

WINTER 2013/2014 WOOD FIRED GRILL & ROTISSERIE

All our grill and rotisserie features are available with the following accompaniments:
shoe string fries, garlic mashed potatoes, brown rice and seasonal vegetables or our winter oven roasted vegetable medley

Add a starter soup or salad **3.50**

Steak Frites ***16.00***
A Grilled 8 ounce Sirloin steak specially seasoned and grilled to your liking. Topped with our house compound butter and bordelaise sauce.

Drunken Chicken ***12.00 (Quarter) 17.00 (Half)***
Our Signature Rotisserie Chicken marinated in red wine and rosemary. finished with a chianti reduction

Avocado Chicken ***14.75***
Marinated chicken breast topped with our roasted garlic cream & avocado sauce

Lamb Sirloin ***23.50***
Marinated in olive oil, rosemary and garlic Asparagus Spears and balsamic syrup

Grilled Farm Raised Atlantic Salmon ***16.50***
Grilled or Blackened over oak coals, Served with our California grilled vegetable medley,

PASTA

Spaghetti and Meatballs (two, three or four)
Rich and bold seasoned all beef four ounce meatballs served with our house made marinara sauce.
10.00 13.00 16.00

Clams & Mussels ***16.00***
A dozen clams and a dozen mussels sautéed with, garlic, wine, lemon, olive oil and butter and lots of fresh parsley served over spaghetti.

Seafood Piccata Fettuccine *16.00*
With clams, mussels, shrimp and salmon, capers, lemon & wine in a rich tomato sauce.

Garlic Shrimp ***12.50***
shrimp sautéed in garlic and wine served on top of Spaghetti pasta tossed with basil, pesto, parmesan cheese and pinenuts.

Spaghetti Pomodoro ***10.75***
Diced fresh tomatoes, garlic, olive oil and basil sautéed and tossed with thin spaghetti pasta topped with your choice of grilled chicken breast, grilled asparagus spears Three mushroom sautee.

Fettuccine Alfredo ***10.75***
A classic sauce of freshly grated parmesan cheese and garlic in our cream sauce tossed with fettuccine pasta. Topped with grilled chicken.

Spinach, Mushroom and Bacon ***11.00***
A sautee of applewood smoked bacon, fresh mushrooms and fresh spinach with a touch of wine, garlic and cream sauce tossed with fettuccine pasta.

Chicken Marsala Fettuccine ***12.00***
Sautéed Breast of chicken with olives, mushrooms and tomato sauce with marsala wine tossed with fettuccini pasta

KID'S MENU **5.75** add **1.00** for a small beverage

Rotisserie Quarter Chicken Entrée
served with seasonal vegetable and choice of mashed potatoes, pasta or French fries.

Kids Burger
all beef burger with lettuce, tomato and onion served with choice of side: French fries

Mini Cheese or pepperoni Pizza

Macaroni and Cheese (shells alfredo)

Meatball (all beef) and spaghetti marinara

PIZZA

(All our pizzas are hand formed to approximately 9 inches in diameter)
Your choice of Whole Wheat, Traditional and Gluten Free Crust

Barbecue Rotisserie Chicken ***12.00***
with barbecue sauce, roasted peppers, red onions, five cheese and cilantro

Margherita ***11.00***
Fresh tomato, basil, garlic and fresh mozzarella

Goat Cheese & Roast Lamb ***14.00***
Crumbled roast lamb, creamy goat cheese, roasted sweet red peppers, basil pesto sauce

The Home Grown ***13.00***
Grilled vegetable medley plus spinach, mushrooms and sliced tomatoes

BEVERAGES

Small Mineral Water 2.39
Large Mineral Water 3.89
Fruit Juice 2.29
Milk (regular or lowfat) 2.00
Bottomless Soft Drink 2.75 Coca Cola, Diet Coke, Cherry Coke, Barq's Root Beer, Mr. Pibb, Sprite.
Iced Tea 2.75
Coffee 2.50

Lemonade (Lindcove Farms Homemade) 2.50 (no free refills)
Assorted Hot Tea 2.50
Italian Soda 2.50 (no free refills)

ESPRESSO

Espresso 2.00
Cappuccino 2.99
Cafe Latte 3.15
Cafe Mocha 3.59

doubles add .69