



DINNER

STARTERS

- FOUR CHEESE GARLIC BREAD** V 9
charred rustic ciabatta, garlic butter, spanish spices, three-cheese, olive oil
- MASCARPONE TOAST** V 12
whipped mascarpone, crushed almonds, truffle honey, salt
- BRUSSELS SPROUTS** GF 13
brussels, granny smiths, shallots, chili flakes, bacon sage, browned butter, reduced balsamic
- SOUP & SOURDOUGH** 10
soup of the day served with grilled sourdough
- CHICKEN WINGS** 14
a dozen wings, baked, then fried & sauce tossed
choice of - chipotle bbq, garlic parm or sweet heat
- MUSSELS & CLAMS** GF 14
steamed mussels and clam in butter and sauv blanc, sweet onion, garlic and chili flakes

KID'S CORNER

- CHEESE PIZZA** V 8
marinara, three-cheese blend
- ZITI & CHEESE** V 8
three-cheese blend, butter, cream
- CHICKEN STRIPS** 8
two homemade chicken strips, shoestring fries
- GRILLED CHEESE** V 8
three-cheese blend, buttered white, shoestring fries

BURGER

INCLUDES ONE SIDE

Fries | Sweet Fries | Salad

- GOOD OL' BURGER** 15
½ lb mesquite grilled patty, cheese of choice, lettuce, tomato, onion, pickled veggies
cheeses: bleu | cheddar | havarti | pepper jack | feta
\$2 add-ons: mushroom | roasted peppers | egg | extra cheese
tomato | onion | pickles
\$3 add-ons: add a patty | chili | bacon | chicken

SALADS

- ADD TO ANY SALAD**
Prawns 5.75 | Grilled Chicken 4.95 | Salmon 7.95
- MARINA SALAD** V 13
greens, fresh berries, cucumber, greenhouse tomato, crushed nuts, feta, croutons
- THE WEDGE** 12
iceberg lettuce, chopped bacon, bleu cheese, cherry tomato, yogurt dressing, balsamic
- STEAK SALAD** GF 18
grilled skirt steak, roasted peppers, asparagus, avocado, grilled red onion, bleu cheese, greenhouse tomato
- CHOPPED COBB** GF 16
greens, chicken, bacon, egg, tomato, cucumber, avocado, bleu cheese, pink peppercorn, balsamic
- KALE & PANCETTA** GF 14
shaved brussels, shredded broccoli, kale, parm, granny smiths, crispy chickpeas, dried apricot
- SISSY'S CAESAR** V 13
romaine, crispy capers, shaved parm, croutons, herbs, classic caesar dressing
- SATAY SALAD** 15
peanut butter satay sauce, grilled chicken
asian greens, orange segments, cilantro, almonds

BEVERAGES

- coffee | hot tea | iced tea | lemonade 3.95
- orange juice | apple juice | cranberry juice
- cola | lemon-lime soda | root beer
- ginger ale | club soda orange soda

V – Vegetarian | GF – Gluten Free

20% gratuity will be added for parties of six (6) or more. Please inform your server of any food allergies & sensitivities.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DINNER

ENTREES

BAKED ZITI & CHEESE ^V 14
 three-cheese blend, cream, butter, smoked spices
 toasted bread crumbs
 add - mushroom or spinach \$2
 chicken or bacon \$3

HARVEST PLATTER ^V 18
 roasted veggies, wild rice & quinoa pilaf,
 spanish spices, pesto verde

PASTA PUTTANESCA 20
 garlic, anchovy, roasted tomato, basil, parmesan, shallots,
 capers, kalamata olives, chili flakes,
 add - chicken \$3 | salmon or prawns \$6.95

SPAGHETTI & MEATBALLS 19
 house-made meatballs, marinara, spaghetti, garlic bread

CHICKEN PARM PASTA 23
 double battered chicken breast, marinara, basil, parmesan,
 mozzarella, spinach, garlic pasta

HONEY FRIED CHICKEN 22
 boneless thigh & breasts battered and fried,
 truffle honey, smashed potatoes, braised kale

RIBEYE STEAK & VEGGIES 38
 12oz. ribeye steak, mesquite grilled, sautéed veggies,
 smashed potatoes

RACK OF LAMB ^{GF} 32
 half rack of lamb, mesquite grilled, smashed potatoes,
 roasted vegetables

ROASTED PORK CHOP 26
 couscous, marsala wine, browned butter & sage, sundried
 tomatoe, shallot, garlic, mushroom, braised kale, apricot
 & apple relish

LASAGNA BOLOGNESE 17
 classic meat bolognese sauce, herbs & spices, garlic,
 shallot mozzarella & parm

SEAFOOD

FISH & FRIES 17
 wild cod fillet, local beer batter, double dipped
 deep fried, deliciousness, tartar & cocktail sauce, slaw

BLACKENED SALMON ^{GF} 22
 spices and salts, seasonal veggies, brown rice & quinoa
 pilaf pesto verde, herbs

SHRIMP & GRITS ^{GF} 22
 smoked sausage, roasted tomato, garlic mushroom, olive
 oil, scallions, parmesan grits

MARKET FISH ^{GF} AQ
 fresh catch of the day, seasonal succotash, tomato &
 caper relish, carrot & cauliflower pureé

LINGUINI & CLAMS 19
 manila & chopped clams, butter and cream, garlic sweet
 onion, chili flakes

SEAFOOD STEW 22
 salmon, cod, mussels & clams, calamari, sauv blanc
 tomato broth

SWEETS

CRANBERRY BREAD PUDDING 8
 vanilla ice cream, fresh berries, crushed walnuts

THE WAFFLE CHURROS 10
 deep fried waffles, cinnamon sugar,
 homemade butterscotch, warm hazelnut chocolate dip

CRÊPE CAKE SLICE 8
 layered crêpe cake with cream filling
 Ask your server about available flavors

MAGIC BARS 6
 graham cracker crust, sweetened condensed milk, coconut
 flakes, butterscotch chips, chocolate chips, maldon salt

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