

## <u>Appetizers</u>

EGGPLANT FRITES LEMON GARLIC AIOLI   POMODORO SAUCE   SHAVED PARMESAN	\$13
BANG BANG SHRIMP AGF SEAWEED SALAD   CREAMY SRIRACHA SAUCE	\$14
GORGONZOLA CHIPS GF ITALIAN BLEU CHEESE QUESO   BACON   FRESH SCALLIONS	\$11
CRISPY BRUSSELS SPROUTS AGF GRILLED SHRIMP   BACON   BLEU CHEESE   SUNFLOWER SEEDS   RASPBERRY PEPPER-JELLY	\$16
Warm Queso Blanco GF House-made Chorizo   Fresh Pico   Fire Roasted Salsa   Corn Tortillas	\$13
BABY BACK RIBS (HALF RACK) KOREAN BARBEQUE   RED SLAW   FRESH CARROTS AND HERBS	\$16
Soup & Salad	
CRAFT SOUP   TURTLE SOUP   FRENCH ONION SOUP	\$8
SALAD IRENE GF FETA   ROASTED PUMPKIN SEEDS   STRAWBERRY   RADISH   BABY KALE   CHILI-POPPY VINAIGRETTE	\$10
Caesar Salad or Chateau Salad AGF - Large 9	\$7
BABY ICEBERG WEDGE GF BACON   DOUBLE BLEU CHEESE   CAMPARI TOMATOES   "EVERYTHING" TOPPING   BALSAMIC GLAZE	\$12
CAPRESE SALAD GF FRESH MOZZARELLA   TOMATO   AVOCADO   YELLOW TOMATO VINAIGRETTE	\$10
STEAK FRITES SALAD AGF GRILLED BEEF TENDERLOIN   ROSEMARY TRUFFLE FRIES   BLEU CHEESE   TOMATOES   RED ONION   ARUGULA   FRENCH VINAIGRETTE   "THE SAUCE"	\$19
AHI TUNA POKE AGF EDAMAME   AVOCADO   ROE   RED SLAW   CUKES   SWEET CHILI PONZU   WASABI AIOLI - CHOICE OF BABY GREENS, JASMINE RICE, OR WONTON CHIPS	\$18
Addons: Grilled Chicken or Shrimp +6 Beef Tenderloin, Ahi Tuna, Salmon, Black Skillet Catch +9	or
<u>Entrées</u>	
Sustainable Catch AGF Meuniere Preparation   Lump Crab and Shrimp   Lemon Wine Butter	\$29
	\$29 \$38
MEUNIERE PREPARATION   LUMP CRAB AND SHRIMP   LEMON WINE BUTTER  80Z BEAU FILET GF  GARLIC COMPOUND BUTTER   DEMI GLACE  - SAUTÉED MUSHROOMS OR BLEU CHEESE +4 SHRIMP OR LUMP CRAB +8  LASAGNA BOLOGNESE	
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