

SHARED PLATES

SAUSAGE AND CHEESE PLATE 24.00
chef's selection of artisan cheese, sausage, and dijon mayo

FLATBREAD PIZZA 15.00
gluten free crust available 2.00

BREADS AND SPREADS (V) 15.00
black olive tapenade, rosemary feta, seasonal hummus, pita, baguette, and water crackers

PESTO AND TOMATO BRUSCHETTA (V) 14.00
cheese blend, pesto, and tomatoes on baguette

TRIO OF CHEESES (V) 17.00
chef's selection served with olives and sliced baguette

SMALL PLATES

STEAK BITES 15.00
seared sirloin steak bites with three dipping sauces:
horseradish cream, Worcestershire, tamarind

WARMED OLIVES (GF) (V) 7.00
blend of five select artisan olives

KETTLE CHIPS AND HORSERADISH DIP (GF) (V) 7.00

BASKET OF BREAD 8.00

SIDE OF BREAD 3.00

SALADS

ADD PROTEIN | CHICKEN 5.00 | SHRIMP 6.00 | STEAK 7.00

WARM SPINACH SALAD (GF) 15.00
spinach, seasonal dried and fresh fruit, squash, bacon,
goat cheese, and pumpkin seeds with white balsamic vinaigrette

STEAK SALAD (GF) 18.75
mixed greens, sirloin steak, tomatoes, cucumbers,
and blue cheese dressing

HOUSE CHOP SALAD (GF) (V) 15.00
mixed greens, beets, cucumbers, red onions, walnuts
and bleu cheese with a white balsamic vinaigrette

SMALL GREENS SALAD (GF) (V) 8.00
fresh tossed greens in a white balsamic vinaigrette with
cucumber garnish

SOUP

SEASONAL SOUPS
made from scratch using our house-made stocks and fresh ingredients
CUP 5.50 | BOWL 8.00

HOUSE SPECIALTIES

KUNG PAO CHICKEN TACOS (1) 6.00 / (2) 11.50
kung pao chicken with scallions, green beans and peanuts
on soft corn tortillas

PAN FRIED COD SANDWICH 17.00
panko, whole grain hoagie, green chile ginger aioli, and lettuce,
served with chips

PAN FRIED COD ENTREE 18.00
panko, green chile ginger aioli, seasonal vegetables and potatoes

GRILLED SHRIMP WITH SPICY TAMARIND SAUCE 17.00
grilled shrimp, roasted brussels sprouts, pickled daikon-carrot,
house tamarind sauce, served over rice noodles

PETIT SIRLOIN 15.75
5 oz. choice sirloin steak with red wine - herb butter, seasoned
green beans and roasted fingerling potatoes

ROASTED SALMON 17.00
6 oz. salmon fillet with pomegranate sauce, seasoned
green beans and roasted fingerling potatoes

BANH MI 14.50
caramelized pork tenderloin with pickled daikon-carrot,
jalapenos, cucumbers, mayo, and cilantro on ciabatta,
served with chips (Gluten free? Try it as a salad)

HOT HAM AND CHEESE SANDWICH 14.00
cured ham, swiss-fontina cheese and dijon mayo on a baguette

GYROS 13.50
beef and lamb strips, red onions, tomatoes, romaine, cucumbers,
tzatziki and fresh herbs, served on pita
(Also available as a salad)

BEAUJO'S BURGER 7.75
quarter pound burger served with house-made worcestershire
sauce and chips