**All DAY SELECTIONS**

*Tuesday through Sunday 11am to 9pm*

**TAPAS**

**SEARED SALMON CAKE** 10

*potato-onion hash, lemon-dill sour cream, arugula*

**SMOKED FISH DIP** 11

*warm naan crisps, fruity olive oil, chopped herbs*

**COTIJA CAULIFLOWER** 9

*battered and fried florets, citrus aioli, crumbled salty cheese, chopped cilantro*

**BUTTERNUT RAVIOLI** 10

*butter sauce, bleu cheese crumble, walnuts, sage*

**CONCH FRITTERS** 14

*fried crispy, mango chutney sauce, green onion*

**CHARCUTERIE** 17 *(serves 2)*

*capicola, salami, prosciutto, brie, goat, smoked gouda, caperberries, mustard, cured olive, baguette*

**CHICKEN WINGS** 1.50 *each*

*sauce selections: hot, mild, teriyaki, lemon-pepper, bbq*

**SOUPS**

**BEEF and BEAN CHILI** 8 / 11

*slow cooked ground beef, kidney beans, tomatoes, onions, bell peppers, seasonings*

*Seasonal:* **CELERY ROOT-APPLE** 7 / 9

*pancetta crumble, spiced cream, roasted apples*

**FEATURED FRESHLY PREPARED SOUP** 6 / 8

**SALADS**

*Add: chicken 5 / shrimp (6) 10 / salmon (6oz) 14*

*(blackened / grilled / jerk spiced)*

**BEET-ORANGE-BIBB LETTUCE** 8 / 11

*tender boston lettuce, crumbled feta cheese, cooked beets, pickled red onions, orange segments, toasted almonds, chopped egg, honey-mustard*

**BABY SPINACH-ASIAN** 7 / 10

*spinach greens, edamame, carrot julienne, sliced mushrooms, chopped peanuts, fried wonton crisps, sesame-soy dressing*

**DRIED FIG-D’ANJOU PEAR-CHEVRE** 8 / 11

*baby greens, dried figs, toasted walnuts, candied bacon, sauteed pear, creamy goat cheese, maple vinaigrette*

**CLASSIC CAESAR** 6 / 9

*romaine, classic dressing, grated parmigiana, romano, focaccia croutons / white or dark anchovies*

**PIZZA**

*Freshly prepared 8-inch crusts*

**BBQ CHICKEN-BACON** 13

*zesty sauce, cheddar-jack blended cheese, chopped charbroiled chicken, caramelized onions, bacon*

**CAULIFLOWER-BUTTERNUT** 12

*puree of cauliflower, light mozzarella cheese, parmesan, cooked butternut dice, shaved brussels sprouts, grilled red onions, herbs*

**SHRIMP-ROASTED GARLIC CREAM** 13

*garlic cream, light mozzarella cheese, steamed and seasoned baby shrimp, chopped spinach, cured tomatoes, lemon oil, balsamic syrup*

**HANDHELDS and LIGHT FARE**

*All handhelds and light fare are served with choice of side:*

*herbed bistro fries, sweet potato fries with cinnamon sugar, beer battered onion rings, coleslaw, fresh cooked kettle chips, fruit salad, petit house salad with dressing, featured soup*

**GREEK CHICKEN WRAP** 12

*crisp romaine lettuce, diced tomato, red onion, crumbled feta cheese, kalamata olive, sliced pepperoncini, red wine vin, grilled chicken julienne in garlic-herb tortilla wrap*

**CHILE-LIME SALMON TACOS** (3)15

*dry rubbed-quick seared pieces of salmon, lettuce shred, pineapple salsa, avocado aioli, green onion*

**PORTOBELLO BRIOCHE** 11

*roasted whole portobello mushrooms, griddled red onion slices, arugula greens, goat cheese, toasted freshly baked brioche, balsamic mayonnaise side*

**MONTE CRISTO** 13

*battered and griddled thick cut bread, melted swiss cheese, warm honey ham, house cooked turkey; dusted with powdered sugar, maple syrup dip*

**\* CUBAN BURGER** 14

*eight ounce grass fed ground beef burger, warm ham, swiss cheese, chopped pickles, dijon side*

**VEGETARIAN IMPOSSIBLE BURGER** *available*

**PORK BARBECUE** 12

*pulled pork in zesty sauce, toasted brioche, topped with coleslaw and fried onion threads*

**FRENCH DIP** 14

*warm thinly sliced prime rib of beef, caramelized onions, melted provolone cheese, toasted pan neba roll, herbed au jus for dipping*

**Deli Sandwich 11 / ½ Deli 9 / Hot Dog 7** (all with choice of side)

**Turkey Club 13** *– white toast, dijonnaise, lettuce, tomato, provolone, bacon*

**Chicken Salad “Scoop” 4 / Tuna Salad “Scoop” 5**

**DINNER SELECTIONS**

*Tuesday through Sunday 5pm to 9pm*

*(served with fresh scratch made rolls and loaf bread)*

**FARM**

*served with featured potato mash and vegetable*

**CHICKEN SALTIMBOCCA** 19

*seared chicken breast topped with prosciutto, chopped sage, melted fontina cheese, beurre blanc sauce, charred thick cut lemon round*

**\*****SEARED DUCK BREAST** 22

*rendered duck breast, sliced, accented with dried cherry-port-balsamic sauce*

**PORK TENDERLOIN PAILLARD** 18

*parmesan-panko breadcrumbs, pan fried, dijon mustard cream sauce*

*\** **PRIME FILET MIGNON** - *red wine*-*veal reduction*

 *six ounce* / 38 *eight ounce* / 49

**FINS**

*served with featured rice of the evening and vegetable*

**FIVE SPICED SALMON** 21

*pan seared with anise-clove-sichuan pepper-fennel-cinnamon rub, pineapple-honey-soy sauce, scallion*

**BLACKENED FLOUNDER** 22

*seasoned and cast iron seared, three pepper-shallot vinaigrette, spinach chiffonade*

**WILD CAUGHT CATCH** 25

*(blackened, grilled, seared, jerk spiced, bronzed)*

*changed daily, white wine-shallot beurre blanc*

**RAINBOW TROUT FILLETS** 19

*charbroiled skin on fillets, butter sauce, chopped pecans, orange segments, grilled lemon round*

**HOMESTYLE**

**GRIDDLED MEATLOAF** 17

*slow cooked with sweet vidalia onions and seasonings, sliced and griddled, potato mash,*

*green beans, mushroom gravy, fried potato threads*

**BUILD YOUR OWN**

*(choose your pasta, sauce, meat, vegetable)*

*with meat: 19 / without meat: 15*

*Pasta: Angel Hair / Penne*

*Sauce: Herbed Marinara / Parmesan Alfredo*

*Meat: Bolognese (sausage-beef) / Breaded Chicken*

*Vegetables: Broccoli / Dried Tomato / Mushroom*

*Please let us know if you have any special dietary needs or allergies when ordering. Requests: if we have the ingredients, we want to make it for you. Feel free to ask about substitutions. Inquire with your server.*

**FEATURED SELECTIONS**

*9.26 / 9.28*

**LUNCH from the LINKS** (11:00am to 9:00pm)

**CHICKEN-ALFALFA SPROUT WRAP** 12.5

*grilled chicken breast, crunchy alfalfa sprouts, avocado pieces, tomatoes, romaine lettuce, garlic-herb aioli in tortilla wrap; pickle spear, herbed bistro fries*

**GARBANZO-BIBB LETTUCE** 8.5 / 11.5

*tender lettuce topped with pickled vegetables of cauliflower-carrots-olives, garbanzo beans, feta cheese, red onions, red wine vinaigrette / Additional Protein:  chicken 5 / shrimp (6) 10 / salmon (6 oz) 14 (blackened, bronzed, seared, grilled, jerk spiced)*

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**DINNER from the LINKS** (5:00pm to 9:00pm)

**CHICKEN ROULADE with BACON WRAP** 18.5

*stuffed with ham-swiss-herbs, potato mash and vegetable of the evening, whole grain mustard cream sauce, fried shoestring potato*

**CHARBROILED BRONZINI FILLETS** 22

*shredded potato casserole, fresh corn cobettes (3) with paprika butter, florentine butter with spinach and shallots*

**VEGETARIAN: VEGETABLE STIR FRY** 16

*broccoli-red peppers-mushrooms-carrots-green pea in house made teriyaki sauce with ginger-garlic-chili flakes over rice of the evening, cut green onion garnish*

**\* VEAL SALTIMBOCCA BURGER** 14

*charbroiled ground veal on freshly made brioche bun, topped with prosciutto, fontina cheese, white wine-sage-garlic mayonnaise side, pickle spear, sweet potato fries*

**BARBECUE BEEF SHORT RIB PIZZA** 13

*zesty brown sugar barbecue sauce, cheddar-jack cheese blend, pulled beef short ribs, jalapeno rounds, caramelized onions*

*\* Certain items are served raw or cooked to order. Consuming raw or undercooked shellfish or meat may increase your risk of food-borne illness. Especially if you have certain medical conditions.*

Executive Chef Lance S. Cook

WCMC, CEC, CCA, CFBE, FMP, CFSM