**All DAY SELECTIONS**

*Tuesday through Sunday 11am to 9pm*

**TAPAS**

**\* TOGARASHI TUNA POKE** 15

*raw cubes in cucumber ring, pickled red onion, cucumber-wasabi sauce, puffed rice paper*

**TAVERN PICKLE FRIES** 10

*tossed in fresh garlic-herb salt, tabasco aioli*

**STEAMED PORK DUMPLINGS** (6) 13

*sweet pineapple teriyaki sauce, chili oil, black sesame, scallion threads*

**SOUTHWESTERN SHRIMP COCKTAIL** (6) 15

*avocado-black bean-tomato-red onion relish, cilantro-lime crema, celery leaves, lime wedge*

**BLEU CHEESE-BALSAMIC KETTLE CHIPS** 10

*crisp potatoes with bacon, creamy bleu, balsamic*

**CHICKEN WINGS** 1.50 *each*

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

**BANG BANG SHRIMP** 13

*baby shrimp coated in cornmeal and fried, sweet thai chili sauce, sesame seeds, green onion*

**SOUPS**

**CHICKEN TORTILLA and BLACK BEANS** 7 / 10

*lime crema, avocado-tomato salsa, cheddar shred*

**SPICED GAZPACHO** 6 / 9

*refreshing and hearty blend of tomato-garlic-cucumber-red onions-bell peppers, tabasco*

**FEATURED FRESHLY PREPARED SOUP** 7 / 10

**SALADS**

*Add: chicken 7 / shrimp (6) 11 / salmon (6oz) 15*

*(blackened / grilled / jerk spiced)*

**FRIED GOAT CHEESE**  10 (1) / 14 (2)

*bibb-arugula blend, sliced radish, cucumber, panko crispy crusted goat cheese medallion, green peas, orange supremes, lemon-tarragon vinaigrette*

**STRAWBERRY-SALATA** 9 / 13

*baby spinach greens, ricotta salata, cut strawberries, red onions, tri-colored quinoa, toasted almonds, honey-balsamic emulsion*

**FLORIDA COBB** 10 / 14

*baby greens, hearts of palm, bleu cheese, tomatoes, red onions, cucumbers, bacon, hardboiled egg, creamy avocado-ranch dressing*

**CLASSIC CAESAR** 7 / 10

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

**PIZZA**

*Freshly prepared 8-inch crusts*

**EGGPLANT-OVEN ROASTED TOMATO** 13

*margherita style pizza with herbed tomato sauce, mozzarella cheese, roasted tomato with basil and eggplant, grated parmesan cheese, balsamic syrup*

**THE ITALIAN** 14

*tomato sauce, mozzarella cheese, pepperoni and meatball slices, sauteed mushrooms, bell pepper, arugula greens, chili flakes*

**SHRIMP SCAMPI** 13

*garlic-shallot-white wine-oregano-lemon cream sauce, shaved romano cheese, baby shrimp, wilted chopped spinach, diced tomato*

**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*

**AL PASTOR PORK QUESADILLA** 15

*crisp flour tortilla with cheddar-jack cheese blend, sauteed pineapple-cilantro-red onions, pork shred, spice blend, lettuce, lime wedge, salsa, sour cream*

**SHRIMP PO’ BOY** 16

*crispy fried shrimp in cornmeal breading, lettuce shred, sliced tomatoes, pickle julienne, toasted pan neba roll, tabasco aioli*

**RACHEL** 14

*griddled rye with thousand island, melted swiss cheese, warm turkey, zesty coleslaw*

**PRIME RIB TEXAN MELT** 16

*barbecue sauce, melted cheddar cheese, shaved ribeye, fried onions, griddled thick cut toast*

**\* GREEK BURGER** 17

*eight-ounce grass fed ground beef burger, feta cheese plank, lemon tzatziki sauce, pepperoncini slices, fully dressed, toasted brioche bun*

**VEGETARIAN IMPOSSIBLE BURGER** *available*

**FRIED GREEN TOMATO BLT** 14

*toasted texas toast, garlic-herb aioli, buttermilk fried green tomatoes, red tomatoes, bacon strips, baby arugula greens*

**CHICKEN CHEESESTEAK** 15

*grilled chicken julienne, sauteed peppers and onions, melted provolone cheese, toasted hoagie*

**Deli Sandwich 13 / ½ Deli 10 / Hot Dog 9** (with choice of side)

**Turkey Club 15** *– white toast, dijonnaise, lettuce, tomato, provolone, bacon*

**Chicken Salad “Scoop” 5 / Tuna Salad “Scoop” 7**

**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*

**CAPRESE CHICKEN** 25

*seared chicken breast topped with melted mozzarella cheese, hearty sauce of tomato-red onion-basil-garlic-olive oil, balsamic reduction*

**\*****COFFEE RUBBED RIBEYE** 14 ounce /52

*charred steak with a touch of chili and coffee, brandied-bacon-onion-brown sugar jam*

**LEMON-DIJON BASTED PORK SKEWER** 24

*tenderloin pieces with vegetables, chunky peach barbecue sauce with jalapeno*

*\** **PRIME FILET MIGNON** – *chimichurri sauce*

 *six ounce* / 40 *eight ounce* / 54

**FINS**

*served with featured rice of the evening and vegetable*

**CHARBROILED SWORDFISH PICCATA** 25

*lemon butter emulsion, capers, herbs, charred lemon half, olive tapenade*

**GREEK SALMON TZATZIKI** 27

*seared and baked with oregano-garlic paste, mint-lemon-cucumber-dill yogurt sauce*

**WILD CAUGHT CATCH** 32

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

*changed daily, white wine-shallot beurre blanc*

**HOMESTYLE**

*served with featured vegetable of the evening*

**CAJUN SHRIMP and GRIT CAKES** 27

*blend of andouille-peppers-onions-tomatoes in cajun cream over grit cakes, cheddar, cut scallion*

**SALISBURY STROGANOFF** 24

*seared and slow cooked with bell pepper trio-vidalia onions, served with classic mushroom stroganoff sauce, fried onion, featured potato mash*

**PAPPARDELLE ALLA VODKA** 25

*grilled chicken julienne, creamy tomato-vodka sauce, broccoli tops, sun-dried tomatoes, shaved romano cheese garnish*

*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**

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

**GRILLED CHICKEN CORDON BLEU SANDWICH** 14

*toasted brioche bun, chargrilled chicken breast topped with warm ham, melted swiss cheese, sage-dijon mustard side, fully dressed, salted sweet potato fries*

**MUFFULETTA SALAD** 10 / 15

*crisp romaine greens topped with pickled giardiniera vegetables, julienne-mortadella-salami-ham-provolone cheese, italian dressing*

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

*Available 5pm to 7pm for Pick-Up / Delivery within the HDC Community from 5pm to 6pm / Dine-In available 5pm to 9pm*

**\* GRILLED PORK CHOP** *(12 ounce)* 23

*brined and charbroiled pork chop accompanied with featured potato mash of the evening, buttered broccolini spears, brandy-apple demi-glace, fried sweet potato shoestring*

**BOUILLABAISSE** 27

*sauteed shrimp (six 26/30’s)-mussels-clams-white fish in hearty saffron-tomato sauce, featured rice of the evening, baby carrots, grilled baguette with paprika aioli spread*

**VEGETARIAN: TOFU STIR FRY** 16.5

*stir-fried vegetables of broccoli-red peppers-carrots-mushrooms-snow peas-green peas-tofu cubes in sweet and sour sauce (thai chili) over featured rice, topped with scallions and chow mein*

**\* CHILI BURGER** 17.5

*grilled grass-fed ground beef on toasted brioche bun, melted cheddar cheese, beef-bean chili, jalapeno mayonnaise side, pickle spear, herbed cottage fries*

**TURKEY TETRAZZINI PIZZA** 12.5

*freshly prepared crust, parmesan-alfredo cream sauce, mozzarella cheese, cooked turkey breast, pan-roasted shallots with sherry, fire-roasted yellow peppers, herb-toasted bread crumb topping*

**DESSERT: STRAWBERRY SHORTCAKE** 10

*sweet biscuit, white chocolate namelaka, strawberry sauce*

**\*** *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