

# SEASONAL MENU



## Wings

Sauces: Guava BBQ sauce \$16.99

## Honey Walnut Shrimp

Lightly battered fried shrimp tossed in a creamy, sweet, and savory sauce with maple walnuts. Served on a bed of crispy rice noodles and topped with green onion \$20.99

*Suggested Wine Pairing: Barone Fini Pinot Grigio*

## Tater Tot Hot Dish Egg Rolls

Two Jumbo Egg rolls stuffed with smashed tater tots, shredded cheese, cream of mushroom, cream cheese, carrots, peas, and beef. Served with a side of dill ranch for dipping \$14.99

*Suggested Wine Pairing: Hess Shirttail Pinot Noir*

## Steak Fajita Salad

Spring mixed greens tossed with corn, avocado, shredded jack cheese, tomatoes, sautéed peppers and onions, and chili lime avocado dressing. Topped with sliced Flat Iron steak cooked to your liking. Served with garlic bread \$23.99

*Suggested Wine Pairing: Josh Seaswept White Blend*

## Chicken Salad Croissant Sandwich

Creamy house made chicken salad served on a buttery croissant with mixed greens. Served choice of side \$15.99

*Suggested Wine Pairing: Kendall Jackson Chardonnay*

## Hot Italian Sammich

Thick cut salami and pepperoni with shredded lettuce, tomatoes, diced pepperoncini, red onion, and red wine vinaigrette served on garlic cheese bread with melted mozzarella cheese. Served with choice of side \$17.99

*Suggested Wine Pairing: Hess Shirttail Pinot Noir*

## Poblano Popper Burger

Rancher's 8oz Angus patty, poblano infused cream cheese, gouda, lettuce, roasted poblano pepper, smashed avocado, and chipotle mayonnaise served on a toasted brioche bun with your choice of side \$17.99

*Suggested Wine Pairing: Dona Paula Estate Malbec*

## Creole Catfish Rice Bowl

Creamy slow cooked red beans and savory smoked Andouille sausage served over white rice and topped with a cornmeal crusted fried catfish filet. Drizzled with Cajun cream sauce. Garnished with green onion and lemon wedge \$17.49

*Suggested Wine Pairing: Joel Gott Unoaked Chardonnay*

## Szechuan Noodle Bowl

Ground pork sautéed with broccoli, carrots, mushrooms, and Szechuan sauce. Served over rice noodles. Garnished with crushed peanuts and green onion \$16.99

*Suggested Wine Pairing: Hess Shirttail Pinot Noir*

## The Bleeker Street

A New York style pizza with red sauce, mozzarella, ricotta, pepperoni, hot honey, and basil oil. Cut into triangles for easy folding. 14in \$22.99 10in \$15.49

*Suggested Wine Pairing: Threadcount Cabernet*