

LET'S START

TUNA TARTARE 11
TOSSED IN A GINGER SAUCE WITH GRILLED ONIONS, CILANTRO SERVED ON A CRISPY CORN TORTILLA

SAUTÉED MUSSELS 11
TOSSED IN A GINGER CREAM SAUCE

JUMBO LUMP CRAB CAKE 13
RAVIGOTE, MIXED GREEN, JICAMA, BELL PEPPER, CABBAGE, LEMON VINAIGRETTE

ARTICHOKE SPINACH DIP 8
TANDOORI NAAN FLATBREAD CHIPS

PANKO SHRIMP & HORSERADISH 11
JAPANESE STYLE BREADED SHRIMP WTH HORSERADISH DIPPING SAUCE

BLACK AND BLUE TUNA 11
SEARED TUNA TOPPED WITH A SWEET LEMON CHILI GLAZED SERVED OVER SHREDDED LETTUCE, CABBAGE, JICAMA AND BELLPEPER

WILD BOAR SAUSAGE BRUSCHETTA 10
TOMATO, CARMELIZED ONIONS AND CAPERS WITH GRILLED FLATBREAD

Today's Soup 4

COMFORT

***WILD BOAR MAC-N-CHEESE 12**
INFUSED IN A CREAMY CHEESE MACARONI

***SHRIMP WITH GRITS 13**
LOCAL YELLOW GRITS, SOFRITO, GREEN ONION

PAELLA 14
SPANISH RICE WITH MUSSELS, CLAMS, SHRIMP, AND SCALLOPS

BRAISED BEEF SHORT RIB PAPPERDELLE 14
SLOW COOKED WITH RED WINE REDUCTION OVER MUSHROOM TOMATO CREAM SAUCE, PAPPERDELLE NOODLES

CIOPPINO SEAFOOD STEW 14
TOMATO BASIL CREAM STEW WITH MUSSELS, CLAMS, SHRIMP, AND SCALLOPS

PAPPARDELLE 13
GINGER SESAME OIL CREAM SAUCE, SHRIMP, SCALLOPS, MUSSELS, AND CLAMS

LINGUINE SHRIMP SAUTE 13
LINGUINE, BLENDED SAUCE OF CAPERS, KALAMATA OLIVES, PEPPERONCINIS, SPINACH, MUSHROOMS, TOMATO, OLIVE OIL, AND SAUTÉED SHRIMP

TURKEY MEATLOAF LASAGNA 11
TURKEY MEATLOAF LAYERED WITH LASAGNA NOODLES, ROASTED RED PEPPER, AND SPINACH MARINARA SAUCE SERVED WITH A CAESAR SIDE SALAD

PARMESAN CRUSTED CHICKEN 10
LINGUINE PESTO OR MARINARA, PANKO CRUSTED CHICKEN, PARMESAN CHEESE, FRESH BASIL, AND TOMATO

PENNE MARINARA 9
PENNE MARINARA, ROSEMARY GRILLED CHICKEN, FRESH BASIL, PARMESAN CHEESE

BLACKENED MAHI MAHI PICATTA 13
FRESH SPINACH, LINGUINE, BLENDED SAUCE OF CAPERS, KALAMATA OLIVES, PEPPERONCINIS, MUSHROOMS AND LEMON-GARLIC SAUCE

WILD BOAR LINGUINE PESTO 12
WILD BOAR SAUSAGE, LINGUINE, PESTO OF ROASTED PEPPERS, GARLIC, BASIL, TOMATO, OLIVE OIL, WALNUTS, AND PARMESAN CHEESE. (ALSO AVAILABLE WITH PAPPARDELLE PASTA)

PLATE OF GREENS

***BEET CAPRESE 11**
FRESH MOZZARELLA, BEETS, BASIL, BEEF STEAK TOMATOES, BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL

***ARUGULA & BEETS 10**
WATERCRESS, CURRY CHICKPEAS, GOAT CHEESE, BEETS, WALNUTS, HONEY GOAT BALSAMIC ADD CHICKEN 4

CAESAR SALAD 6
ROMAINE LETTUCE, CROUTONS AND PARMESAN CHEESE WITH CAESAR DRESSING

CHICKEN PENNE AND SPINACH SALAD 10
HOT PENNE PESTO, FRESH SPINACH SALAD, BALSAMIC VINAIGRETTE, CABBAGE, JICAMA, FETA CHEESE, PECANS, WITH CRUSTED OR ROSEMARY GRILLED CHICKEN

SALMON KALE CAESAR 14
KALE LEAF, CAESAR DRESSING, CAPERS AND HOMEMADE CROUTONS

SAUTÉED PESTO SHRIMP SALAD 13
SAUTÉED SHRIMP, ROASTED RED PEPPERS AND PESTO, ROMANE WITH CABBAGE, PECANS, JICAMA AND A PESTO VINAIGRETTE

ROSEMARY CHICKEN SPINACH SALAD 10
ROSEMARY MARINATED GRILLED CHICKEN, FRESH SPINACH WITH RAISINS, CABBAGE, JICAMA, FETA, PECANS (SUB CRUSTED CHICKEN NO CHARGE)

OPEN-FACED BEEF TENDERLOIN ON RYE 11
RYE TOAST, DISPREAD, THINLY SLICED TENDERLOIN, SAUTÉED SPINACH, FETA AND MOZZARELLA. SERVED WITH A DISTRICT SIDE SALAD

ROSEMARY GRILLED CHICKEN CAESAR 10
ROMAINE, MIXED GREEN, CROUTONS AND PARMESAN, CAESAR DRESSING

OPEN-FACED GRILLED CHICKEN ON RYE 10
RYE TOAST, DISPREAD, ROSEMARY GRILLED CHICKEN, SAUTÉED SPINACH, FETA, MOZZARELLA SERVED WITH A DISTRICT SIDE SALAD

BLACKENED MAHI-MAHI SALAD 13
BLACKENED MAHI FILET SERVED OVER ROMANE, MIXED GREENS, CABBAGE, DICED TOMATOES, CELERY, JICAMA, PECANS AND LEMON-GARLIC VINAIGRETTE

PANKO CHICKEN SALAD 11
PANKO BREADED CHICKEN, ROMANE, MIXED GREENS, CABBAGE, CELERY, DICED TOMATOES, JICAMA, PARMESAN, FETA, PECANS AND LEMON-GARLIC VINAIGRETTE

FAMOUS DISTRICT MUFFALETTAS & STEAK FRIES

THE ORIGINAL MOOF 12
HAM, SALAMI, MOZZARELLA, OLIVE RELISH, AND DISPREAD ON GAMBINO BREAD

WHOLE MOOF 18
SAME AS THE ORIGINAL MOOF, BUT BIG ENOUGH FOR 2-4 PEOPLE!

CHICKEN MOOF BURGER 12
MOZZARELLA AND OLIVE RELISH AND DISPREAD ON WHITE BREAD

ANGUS MOOF BURGER 13
CERTIFIED ANGUS BEEF, MOZZARELLA AND OLIVE RELISH AND DISPREAD ON WHITE BREAD

BURGER AL A CARTE

OLD SCHOOL SWEET MESQUITE

NEW SCHOOL SLOW DOUGH

*SUBSTITUTE OUR NON DAIRY SPREAD

***CAJUN CLUB 11**
APPLEWOOD SMOKED BACON, TURKEY, LETTUCE, AVOCADO, CRUSTED ONIONS, PEPPER DISPREAD AIOLI

***CHICKEN PESTO CLUB 11**
LETTUCE, TOMATO, ONION, BACON, AVOCADO (PANKO CRUSTED OR GRILLED AVAILABLE)

***AMERICAN USA 11**
HOMEMADE PATTY, FRIED EGG, BACON, AGED AMERICAN CHEESE

TENDERLOIN PHILLY CHEESE STEAK 11
GRILLED ONIONS, BELLPEPPER, WHITE CHEDDAR, MOZZARELLA, DISPREAD ON WHITE BREAD

BRAISED BEEF SHORT RIB 12 (ADD FRIED EGG, NO CHARGE)BRUSSEL BACON COLESLAW, WHITE CHEDDAR, ONIONS, GRILLED POBLANO, AVOCADO

VENISON 14
TOPPED WITH JULIENNE PEPPERS, MUSHROOMS, CARMELIZED ONIONS, AND BACON

CHOPPED BRUSSEL ICE BURGER 12
BUNLESS HOMEMADE ANGUS PATTY OVER SHREDDED ICEBERG, BRUSSEL SPROUT, ONIONS, APPLE SMOKED BACON COLESLAW TOPPED WITH WHITE CHEDDAR, ROASTED TOMATOES, AVOCADO, POBLANO PEPPERS, JALAPENOS AND STEAK FRIES (WITH SLOW DOUGH BUN, N/C)

CRAB CAKE 13
CRAB CAKE PATTY, AVOCADO, CHARRED ONION, POBLANO PEPPER, APPLE SMOKED BACON, AND ROASTPER SAUCE

FRENCH PRIME PORK CHOP 13
PORK RIBEYE, DRY AGED WHITE CHEDDAR, CARMELIZED ONIONS, AND TRUFFLE TARRAGON MUSTARD AIOLI

GRILLED SALMON 13
ROASTED PEPPER SAUCE, ARUGULA, AND AVOCADO

SEARED SUSHI TUNA (TEMPURA N/C) 12
AHI TUNA, ROASTPER SAUCE, CILANTRO, AND CABBAGE

MAHI MAHI 13
TERIYAKI MARINATED MAHI MAHI, CILANTRO, RED CABBAGE, AND ROASTPER SAUCE

AKAUSHI JAPANESE WAGU BEEF PATTY 14
WHITE DRY AGED CHEDDAR, CARMELIZED ONIONS, AND TRUFFLE TARRAGON MUSTARD AIOLI

KOBE JAPANESE BEEF PATTY 12
KOBE BEEF PATTY WITH MOZZARELLA, CARMELIZED ONIONS AND DISPREAD (RECOMMENDED WITH TRUFFLE TARRAGON MUSTARD AIOLI)

BISON BUFFALO 12
BUFFALO MEAT (ONLY 3% FAT!), MIXED GREEN, TOMATO, ONIONS, PICKLES AND DISPREAD

TURKEY 9
TURKEY PATTY WITH MIXED GREEN, TOMATO, ONION AND DISPREAD

GARDEN 10
FIRE-ROASTED CORN RICE PATTY, CILANTRO, FRESH SPINACH, JULLIENNE PEPPERS, FETA, AND ROASTPER SAUCE

PARMESAN CRUSTED CHICKEN 10
ARUGULA, MOZZARELLA, ONION, AND DISPREAD (ADD PESTO NO CHARGE)

CHICAGO FLATBREAD TANDOORI NAAN

WHEAT BREAD

FORK & KNIFE

***HINES PORK OSSOBUCCO 17**
BRAISED PORK SHANK WITH TRUFFLE, RISOTTO, AND GRILLED ASPARAGUS

***BEEF TENDERLOIN FRITTES 18**
GRILLED ASPARAGUS AND STEAK FRIES

ARTICHOKE SPINACH STUFFED CHICKEN 11
TOPPED WITH A MEDITERRANEAN SAUCE. SERVED WITH BARLEY RISOTTO AND BROCCOLI.

BLACKENED MAHI TOSTADA 13
BLACKENED MAHI FILET, BLACK BEANS, LEMON-GARLIC SLAW, PICO DE GALLO & FETA CHEESE. SERVED ON A CRISPY CORN TORTILLA

SESAME SOY GLAZED SALMON 15
BARLEY RISOTTO, MUSHROOMS, SHAVED CARROT, SESAME SEEDS, GREEN ONIONS, ASPARAGUS

TANDOORI NAAN FLATBREADS

ARUGULA 10
LIGHT MOZZARELLA, ARUGULA, GORGONZOLA AND ROASTED TOMATO SAUCE

WILD BOAR SAUSAGE AND PEPPERONI 12
JULIENNE PEPPERS, MOZZARELLA, BASIL, LIGHT PESTO, PARMESAN

SAUTÉED SPINACH FETA 9
MARINARA SAUCE, MOZZARELLA, FETA, SAUTÉED SPINACH, ONION, GARLIC

PESTO CHICKEN 11
MOZZARELLA, ROSEMARY GRILLED CHICKEN, TOMATOES, FETA CHEESE, AND PESTO SAUCE

GARDEN 9
PECANS, FETA, BELL PEPPERS, MUSHROOMS, OLIVES, MOZZARELLA AND PESTO SAUCE

FOUR CHEESE 9
GORGONZOLA, MOZZARELLA, FETA, PARMESAN, TOMATO BASIL RELISH AND MARINARA SAUCE

YOUNGSTERS

CHEESE PIZZA 6
MARINARA SAUCE, MOZZARELLA

PEPPERONI PIZZA 8
PEPPERONI, MARINARA SAUCE, AND MOZZARELLA

PENNE MARINARA 6
FRESH BASIL, PARMESAN CHEESE AND MARINARA SAUCE

CRUSTED CHICKEN STRIPS WITH STEAK FRIES 6

DESSERTS 5

HOMEMADE BANANA BREAD PUDDING
VANILLA BEAN CREME BRULEE
TOPPED WITH FRESH FRUIT

SELECTION OF ASSORTED CAKES
TRES LECHES CAKE

EXTRAS

TRUFFLE TARRAGON MUSTARD AIOLI 1

STEAK FRIES 2 SALAD 2

SWEET POTATO FRIES 2
APPLE SMOKED BACON 2

GORGANZALA CHEESE 1
MOZZARELLA CHEESE 1

WHITE DRY AGED CHEDDER 1

*NEW ITEM ON THE MENU