



Seasonal Features

- Buffalo Cauliflower** 12
Breaded cauliflower bites tossed in buffalo sauce, served with ranch or blue cheese.
- Coconut Shrimp** 14
8 Breaded coconut shrimp served with sweet chili sauce.
- Bruschetta Flatbread** 14
Stone baked flatbread topped with housemade tomato bruschetta, feta and a balsamic glaze.
- BBQ Chicken Flatbread** 17
Stone baked flatbread brushed with Forty Creek BBQ sauce then topped with grilled chicken, red onion and mixed cheese, topped with cilantro and a ranch drizzle.
- Bruschetta Mussels** 18
1lb of mussels steamed in white wine and butter combined with housemade bruschetta and served with garlic toast.
- Szechwan Wonton Nachos** 18
Diced chicken, house prepared wonton chips, tomato, red onion, peppers and blended cheese oven baked then topped with lettuce and Schezwan drizzle. Served with salsa and sour cream.
- Steak and Fries Salad** 18
6oz locally sourced sirloin cooked to your liking combined with fresh cut fries on a bed of romaine, grape tomatoes, cucumber, housemade corn salsa and mixed cheese with a Southwest ranch dressing.
- Blackened Fish Tacos** 16
Pan seared chipotle mango blackened basa, with shaved lettuce, carrot and cabbage slaw, peach and basil salsa in a flour tortilla served with lime wedges. Served with a choice of side.
- Spicy Vegetarian Black Bean Burger (GFO)** 17
A quarter pound black bean and sweet corn patty with a touch of spice on a brioche bun, dressed with housemade guacamole, arugula, tomato, and onion. Served with a choice of side.
- Teriyaki Cauliflower Bowl (GFO)** 16
Breaded cauliflower tossed in a homemade teriyaki sauce on a bed of quinoa with edamame, cucumber, sesame seeds, carrots and cabbage. Served with a lime wedge.
- Ginger Stir Fry**
Vegetarian 14/Chicken 17/Shrimp 19/Steak 19
Sauteed onions, peppers, celery, broccoli and snap peas tossed in a ginger sauce on top of a bed of chow mein noodles. Topped with spiralized carrots and sesame seeds.
- 519 Stuffed Chicken Supreme (GF)** 24
Oven baked chicken breast stuffed with mushrooms, mozzarella and spinach then topped with a white wine sauce. Served with a choice of two sides.
- Mango Salmon (GF)** 28
7oz pan seared salmon on a bed of coconut lime rice and topped with homemade mango salsa.