



Seasonal Features

- Apple & Brie Flatbread 15**
Stone baked flatbread brushed with garlic oil, topped with caramelized onions, sliced apples, arugula and brie with a honey and balsamic glaze.
- Chicken Caesar Flatbread 17**
Stone baked flatbread brushed with Caesar dressing then topped with grilled chicken, red onion, mixed peppers, tomato, bacon bits and mixed cheese, topped with parmesan.
- Thai Coconut Mussels 18**
1lb of mussels steamed in Thai coconut milk, butter and bell peppers, topped with green onions 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.
- Autumn Harvest Bowl (GF) 17**
Mixed greens, cranberries, sliced apples, chickpeas, beets, candied pecans and quinoa living in harmony with a housemade maple balsamic 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.
- Smoked Mozzarella Ravioli 19**
Smoked mozzarella ravioli in a pesto alfredo sauce with sundried tomatoes and spinach, served with garlic toast.
- 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) 28**
Oven baked chicken breast stuffed with brie and apples, then topped with a maple dijon sauce. Served with a choice of two sides.
- Pan Seared Salmon (GF) 28**
7oz pan seared salmon on a bed of coconut lime rice topped with a homemade lemon caper dill sauce.