



CHEF'S FEATURES

APPETIZERS

LOADED BONELESS BASKET 16

Boneless wings tossed in BBQ, loaded with cheddar cheese, bacon & green onion. Served with ranch.

PRETZEL STICKS 12

Three freshly baked pretzel sticks. Served with beer cheese.

TOMATO BASIL SHRIMP 8.50 / 16

Choice of ½ pound or 1 pound, sautéed in white wine, fresh tomato, & basil

POTATO SKINS. 12

Fried and dressed with bacon, cheddar cheese & green onions. Served with sour cream.

SOUPS & SALADS

SOUP DU JOUR 4 / 6

SPINACH SALAD 7 / 11

Fresh spinach, goat cheese, red onions, mushrooms
~ Served with hot bacon dressing

MESCULIN SALAD 6 / 14

Mixed greens, mandarin oranges, feta, strawberries, spiced pecans

CAPRESE CAESAR SALAD 7 / 12

Classic Caesar salad, fresh mozzarella, tomatoes, & basil garnish
~ Add chicken/5, salmon/8, shrimp/6 & steak/8

ENTRÉES

Entrées served with small house salad

*** THE TIGER BARRAMUNDI 29**

Sautéed, dry rub seasoned barramundi, served with braised bacon cabbage, & tiger sauce.

*** THE KOREAN BBQ CHOP 40**

Gochujang marinated, over braised bacon cabbage, lime rice & sesame soy

BACON MAC GARGANELLI 23

Handmade garganelli, tossed in a three cheese blend with thick cut bacon

CHICKEN FLORENTINE 22

Grilled chicken breast, over sautéed spinach, fresh mushrooms, & parmesan crème

BBQ BACON 16

CHEESEBURGER
Certified angus beef, BBQ, cheddar cheese, bacon, on a challah bun. Served with fries.

PAPPARDELLE BOLOGNESE 26

Handmade pappardelle, tossed in a house made pork & beef tomato Bolognese

SIDES

VEGETABLE DU JOUR 4

DESSERTS

PEACH BRANDY BROWN BUTTER CAKE

caramelized peaches, brown sugar caramel, served ala mode with Graeter's vanilla, finished with a brandy whipped cream

12

SEASONAL GRATERS FLAVORS

- Peach

3.50 per scoop

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness