

Appetizers

Vegetarian Trio

hummus, baba ghanoush and tabbouleh
served with grilled pita

9

Dynamite Shrimp

sweet chile and sriracha glaze
with a sesame soba noodle salad

13

Pretzel Bread

with jalapeno cheese sauce and honey mustard

9

Buffalo Chicken Tenders

creole seasoned and fried with your choice of
blue cheese or ranch dressing

9

Rolled Chili Pork Quesadilla

black beans, corn, tomato, jalapeno cheese sauce,
iceberg lettuce and salsa served with sour cream

12

Appetizer Platter

dynamite shrimp, bruschetta,
chicken tenders and toasted ravioli

20

Beef Tenderloin Bruschetta

capers, truffle oil, arugula and parmigiano
reggiano on a grilled french baguette
with a mustard horseradish sauce

12

Artichoke and Crab Beignets

alaskan king claw and jumbo lump
served with cajun remoulade and lemon yogurt

12

House Made Toasted Ravioli

sauce pomodoro, basil pesto and parmesan cheese

11

Soup of the Day

cup 4 bowl 6

Salads

Spring Vegetables

english peas, bel paese cheese, grilled asparagus,
radish, arugula and toasted sunflower seeds
with a cucumber dressing

8

Spinach

spiced walnuts, golden raisins, hearts of palm, red onion,
goat cheese fritter and strawberry poppy seed dressing

9

Classic Caesar

house made garlic asiago croutons

7

Entrée - Add \$3⁰ Chicken - Add \$5⁰ Beef - Add \$6

Cobb

bacon, roasted turkey, hard boiled egg, avocado,
tomato, gorgonzola cheese and red wine vinaigrette

12

Chipotle Steak

black beans, caramelized onions,
manchego cheese, nacho threads, grilled corn,
chiffonade of romaine and avocado ranch dressing

14

Brick Oven Flatbreads

Prosciutto and Pineapple

fresh mozzarella and oregano with a
roasted red pepper tomato sauce

13

The Mexican

chorizo, grilled corn, caramelized onions and
smoked cheddar with a fire roasted tomato sauce
garnished with crème fraîche and avocado

14

Mediterranean

sun dried tomato, black olives, feta cheese,
mascarpone, grilled eggplant, e.v.o.o. and
balsamic reduction with roasted red peppers

12

Smoked Salmon

capers, red onion, cornichons and
fontina cheese with a fried egg

14

Sandwiches & More

Sandwiches are served with slaw and house made salt and vinegar potato chips

Grilled or Fried Grouper Sandwich

with jarlsberg cheese, marinated red onion,
chiffonade iceberg and basil aioli

11

Grilled Chicken Scaloppini Sandwich

cucumber, feta cheese, kalamata olive
vinaigrette and sun dried tomato pesto

11

Chase Park Plaza Sirloin Burger

boursin cheese, hickory smoked bacon,
griddled onions and house made steak sauce

11

Chase Reuben

house corned beef and sauerkraut, gruyere cheese
and pickle with russian dressing served on rye

10

Vegetarian Lasagna

portabella mushrooms, yellow squash, zucchini,
basil pesto, caramelized onions and pear tomatoes
with ricotta and mascarpone cheese

10

Ancho Rubbed Turkey Club

chihuahua cheese, lettuce, tomato and jalapeno
bacon with roasted poblano ranch dressing
served on toasted pepita bread

12

Black and Blue

seared beef tenderloin with melted
gorgonzola cheese, sautéed wild mushrooms
and caramelized onions with a creamy horseradish
dressing served on a pumpernickel hoagie

12

Entrées

Served after 5 PM

Baby back Ribs

half slab with jack daniels brown sugar bbq sauce,
roasted poblano slaw and baked beans

16

Pan Seared Pork Chop

porcini herb butter sauce, grilled corn,
green beans and gorgonzola whipped potatoes

19

Seared New York Strip

house made steak sauce, mélange of
spring vegetables and loaded mashed potatoes

25

Prawn Angel Hair

grilled prawns, basil pesto,
pear tomatoes and asparagus

18

Grilled Atlantic Swordfish

with mango citrus relish, grilled asparagus and cilantro jasmine rice

20