



»→ APPETIZERS ←«

Rack of Lamb Lollipops – Cooked medium rare, served with a mint blueberry reduction 3 for \$10

Beef Tenderloin Lollipops – Grilled and topped with gorgonzola and bacon 3 for \$10

Broadway Mussels – Mussels simmered in garlic, tomato and herb broth, served with baguette and frites \$13

Parmesan Truffle Fries – Long skinny fries, tossed with parmesan cheese, served with aioli \$7

Bruschetta Flatbread – Hand-cut grape tomatoes tossed with fresh basil, garlic, olive oil topped with mozzarella and Parmesan cheese on baked flatbread \$10

West Side Wings – Crispy organic jumbo chicken wings tossed in your choice of Thai sriracha, Southern Comfort BBQ, mango habanero or chimichurri sauce \$11

Cracking Edamame – Steamed green soybeans, in the pod, tossed with Himalayan salt, sriracha sauce or homemade habanero dipping sauce \$6

French Onion Soup – Savory caramelized onions in beef broth with melted provolone and herb crostini \$5.5

Soup of the Day – \$5.5

Artisan Cheese Board – Chef's choice of artisan cheese, cured meats, seasonal fruit & nuts, with baguette \$19

Cast Iron Brie and Fig Dip – Warm creamy brie with sweet caramelized figs and a touch of smoky applewood bacon, served in a small cast iron skillet. Includes fresh baguette for dipping \$12

Grilled Shrimp Tacos – Grilled Gulf shrimp, served with roasted veggies, Korean slaw and Sriracha mayo 2 for \$9

»→ SALADS ←«

Broadway Salad – Mixed greens with roasted seasonal veggies and candied pecans \$6 half / \$11 full

Caesar Salad – Romaine lettuce tossed in Caesar dressing, topped with fresh, shaved parmesan and herbed garlic croutons \$6 half / \$11 full

Goat Cheese & Cranberry Salad – Mixed greens topped with fried chèvre, dried cranberries & maple-roasted beets \$14

Greek Salad – Mixed greens with stuffed grape leaves, Kalamata olives, anchovies, pepperoncini, red onions and feta cheese served, with grilled pita bread \$14

»» → **BURGERS & SANDWICHES** ← ««

Served on a brioche roll or whole wheat bun and accompanied by your choice of potato wedges, onion rings, Korean coleslaw or sweet potato fries. All burgers are fresh and never frozen. We only serve organic, free-range chicken, free from antibiotics and hormones.

Substitute grilled organic chicken breast (add \$2) Substitute elk or bison (add \$6)

Broadway – Topped with pepper jack cheese, smoked Applewood bacon, red onion marmalade and sriracha mayo \$14

Applewood Cheddar BBQ – Topped with cheddar cheese, smoked Applewood bacon and zesty BBQ sauce \$14

Swiss Mushroom – Topped with Swiss cheese and sautéed mushrooms \$12

Impossible Burger – A meatless, plant-based vegan burger with the same taste, texture and smell of real beef, served on a whole wheat bun \$12

Plain – \$10

Add-ons: cheeses, 'shrooms, fried or sautéed onions, onion marmelade \$1, bacon \$3

Curried Chicken Salad Sandwich – Curried chicken salad with apples, almonds, bleu cheese and greens, served on multigrain bread \$13

Grilled Shrimp Po' Boy – Grilled shrimp, topped with bacon, aioli, greens and tomatoes on a baguette \$14

BBQ Pulled Pork – Shredded pulled pork covered with caramelized onions, onion straws and a homemade-brown sugar BBQ sauce, on a brioche, served with sweet potato fries \$12

»» → **ENTRÉES** ← ««

The Grill – Citrus BBQ smoked pork medallions and grilled homemade chicken sausage, with blueberry compote, served with roasted fingerling potatoes, corn and beans \$24

8 Oz. Filet Mignon – Freshly cut Angus filet in a caramel port wine demi glace, served with cauliflower potato mash and sautéed vegetables \$32

Greek Style Garlic Shrimp – Shrimp, sautéed in a white wine garlic butter sauce, with tomatoes, Kalamata olives, Feta cheese, and fresh herbs over orecchiette pasta \$24

Mediterranean Chicken – Organic chicken thighs, marinated in cilantro, lime and honey, grilled to perfection and served with herb roasted fingerling potatoes and our blend of sautéed kale and seasonal veggies \$22

Chicken Francaise – Organic chicken breast, dusted with flour and seasonings, pan-fried and topped with a lemony garlic wine sauce, served over garlic scape rice pilaf and sautéed veggies \$23

Wild-Caught Cod – Fresh cod, topped with a miso honey glaze, with garlic scape rice pilaf and sesame vegetables \$21

Roasted Spaghetti Squash – Tender roasted spaghetti squash, sautéed kale and veggies, served with your choice of sauce and garlic bread: Zesty, robust marinara (vegan), topped with vegan Parmesan cheese and basil (\$19) or free-range beef Bolognese topped with grated Parmigiano Reggiano cheese (\$23)

Wild-Caught Salmon – Seared salmon in a tomato basil beurre blanc sauce, served with garlic scape rice pilaf and seasonal veggies \$23

Select 12 Oz. Strip Steak – Hand-cut, 12 ounce strip, seasoned with sea salt and cracked pepper, served with potato wedges, chimichurri sauce and seasonal veggies \$26

Spanish Paella – Organic chicken, chorizo, mussels, and shrimp in a seafood broth, served with saffron rice \$26