

ROOF DECK FOOD MENU

STARTERS

Fried Mac and Cheese 13.00

Homemade Mac and Cheese, Seasoned Panko Breadcrumbs, Fried Golden Brown with a side of Cheese Sauce

Steakhouse Spring Rolls 16.00

Mashed Potatoes, Creamed Spinach, & Sliced Filet Mignon in a Crisp Spring Roll, with Homemade Steak Sauce, Black Peppercorn Reduction, & A-1 Steak Sauce

Philly Cheesesteak Spring Rolls 16.00

Sliced Filet Mignon & Melted Cheese in a Crisp Spring Roll with Spicy Ketchup Dipping Sauce

Thai Style Vegetarian Spring Rolls 11.00

Sweet & Spicy Chili Dipping Sauce

Sweet & Spicy Calamari 14.00

Drizzled with Sweet & Spicy Chili Sauce with a Ginger Peanut Dipping Sauce

Calamari Classico 13.00

Homemade Marinara Dipping Sauce

Louisiana Style Fried Chicken Tenders 12.00

Fiery Dipping Sauce with a Chopped Romaine, Bacon and Corn Salad

Grilled Chicken Tenders 12.00

Spicy Marinade, Grilled, with Cilantro Aioli Dipping Sauce

Hummus Platter Trio 14.00

Sriracha Hummus, Edamame Hummus, Baba Ganoush Hummus with Spiced Pita Chips and Assorted Vegetables

French Fries with 3 Dipping Sauces 8.00

Ketchup, Sriracha Mustard, & Cilantro Aioli

Hand Cut Sweet Potato Fries 9.00

Served with Chipotle Maple Aioli, Brown Sugar Chipotle Ketchup, Cinnamon Maple Aioli

Black Truffle Fries 10.00

Grated Parmigiano-Reggiano with Black Truffle Aioli

SLIDERS

All Sliders Served with French Fries

Guests May Substitute for Sweet Potato Fries (+\$2) or Truffle Fries (+3)

Classic 14.00

Four Mini Burgers with American Cheese & Sauteed Onions

Crab Cake 14.00

Lettuce, Tomato, Chipotle Aioli

Pulled Pork 13.00

Slow Roasted, Shredded Pork with Spicy BBQ Sauce

Chicken 12.00

Freshly Ground Chicken with Herb Mayonnaise; Also Available Buffalo Style, Medium or Hot with Blue Cheese Mayonnaise

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SALADS

Roasted Beet 13.00

Red and Yellow Beets, Crumbled Goat Cheese, Mixed Greens, Candied Pistachios, Mustard Vinaigrette

Watermelon 11.00

Seedless Watermelon, Goat Cheese, Pistachios, Baby Arugula, Citrus Vinaigrette

Arugula \$13.00

Roasted Strawberries, Baby Arugula, Fried Goat Cheese, Crushed Walnuts, Strawberry Balsamic Gastrique

Classic Caesar 11.00

Herbed Croutons, Shaved Parmigiano-Reggiano, Homemade Caesar Dressing

Add: chicken 5.00 shrimp 6.00 grilled steak 7.00

SANDWICHES & WRAPS

Lobster Sandwich with Crispy Shrimp 22.00

Sliced Avocado, Hot Sauce Aioli, on Thick Cut Toasted Multigrain Bread, served with side salad

Skirt Steak Wrap 16.00

Tender Marinated Skirt Steak, Grilled Red Onions, Baby Arugula, Tomato, and Roasted Red Pepper Aioli on a Flour Wrap, Served with French fries

Grilled Chicken Wrap 14.00

Roasted Portobello Mushrooms, Red Peppers, Carrots, Chipotle Avocado Aioli, Spicy Mango Sauce

Spicy Chicken Sandwich 13.00

Grilled Pears, Butter Lettuce, Basil Leaves, Chili Mayonnaise, Baguette, served with side salad

QUESADILLAS

Bacon and Steak 16.00

Thick Cut Applewood Smoke Bacon, Glazed with Brown Sugar and Stout, Skirt Steak, Melted Pepper Jack Cheese

Grilled BBQ Chicken 14.00

Caramelized Onions & Melted Monterey Jack Cheese

Shrimp & Avocado 15.00

Sauteed Tomatoes, Red Peppers, & Melted Pepper Jack Cheese