

e18hteen1

RESTAURANT & CATERING

CLASSICS

You Fix It Burger

\$9.75

house-made 1/3 pound burger, cooked to order and made just the way you like it: cheddar - swiss - provolone - bacon tomato - lettuce - caramelized onions tabasco onion straws - ketchup - mayo stone ground mustard - peppercorn aioli

Bolognese Rustica

\$18.95

house-made Bolognese sausage, grilled chicken and blue crab, fire roasted, with penne in a roasted pepper alfredo, served with grilled bread

The Purple Chicken

\$14.95

grilled chicken breast and port soaked grapes tossed in a port gorgonzola cream sauce, served with grilled bread

Tomato Capellini

\$12.95

vegetarian preparation, with capellini pasta, tomato confit, roasted garlic, fresh basil and mozzarella, served with grilled bread

*We cater off-site events
for 20-400!
Let us wow you and
guests at your
next private party.*

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ENTREES

Herb Crusted Rib Eye

\$28.95

12oz seared rib eye stuffed with horseradish cheddar risotto and topped with a port cream sauce, accompanied by skillet potatoes and chef's vegetable

Gobbler Meatloaf

\$15.95

house ground turkey with cranberries, walnuts and sage, topped with turkey demi glaze and accompanied by sweet potato flan

Boy Scout Trout

\$16.95

Idaho trout stuffed with butter cream, lemon and thyme, wrapped in paper and cooked over open fire, accompanied by skillet potatoes

Shaka Pork

\$15.95

sugar crystallized pork, chili sweet rice, sesame aioli and miso with a chili plum sauce

Sherry Basil Chicken

\$14.95

chicken breast sautéed with roasted garlic, caramelized shallots and fresh basil, reduced in sherry and whole cream, topped with sundried tomatoes and artichoke hearts and accompanied by chef's seasonal risotto

Market Dish

by land or sea, chef's regional special
see server for details and pricing

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APPETIZERS

Blue Crab Tater Tots

\$12.00

house made crab tater tots, deep fried and accompanied by dill tarragon dip

Green Calamari and Ham

\$9.50

pesto infused calamari, deep fried with prosciutto and accompanied by roasted pepper tartar

Potato Crusted Goat Cheese

\$9.00

served with olive tapenade, basil hummus, pickled cucumbers and onion, accompanied by fresh baked flat bread

Blue Cheese Onion Rings

\$8.50

served with cayenne aioli

Happy Hour

Thursday – Saturday

4:00–6:00

\$2 off appetizers

\$1 off draft beer

\$3.50 wells

\$3.50 house wine

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SALADS

European Caesar

\$8.50

add grilled chicken or salmon \$3.50

roasted artichoke hearts, anchovies, reggiano parmesan and butter croutons with creamy pesto Caesar dressing

La Panzanella

\$8.00

add grilled chicken or salmon \$3.50

fire roasted squash, roasted tomatoes, buffalo mozzarella, caramelized shallots and grilled bread over wild greens, drizzled with balsamic reduction and olive oil

Big Apple Salad

\$8.50

spiced apples, brown sugar walnuts and sharp cheddar with field greens and a maple Dijon dressing

House Salad

\$7.00

house-made croutons, tomato, onion and field greens with choice of ranch, maple Dijon, balsamic vinaigrette or blue cheese

DESSERTS

Eighteen One S'mores

\$7

served Napoleon style with gram cracker cookies, drinking chocolate gelato and flambéed marshmallows

Bazuki

\$7

deep dish Oreo chocolate chip cookie topped with vanilla bean ice cream, chocolate ganache and Chantilly cream