

## Starters

### P.E.I. Mussels

*Steamed broth of green tomatoes, toasted garlic, and Rope Walk Ale*

#### Pulled Pork Pancake

*North Carolina-style barbecue pork over corn-meal griddle cakes, topped with slaw and tangy tomato sauce*

9

#### Veggie Spring Roll

*Shredded cabbage, apples, carrots, and herbs wrapped in rice paper with a Thai sauce*

10

#### Crab Cakes

*Two cakes crusted with cracker crumbs over a sweet and sour cucumber salad*

12

#### Lobster Wontons

*Lobster and cream cheese filled wontons accompanied by cactus-sweet-chili and kiwi sauces*

10

#### Fried Green Tomatoes

*Corn-meal crusted green tomatoes with fresh Buffalo mozzarella and spiced remoulade*

11

#### Shrimp Cocktail

*Monster shrimp with balsamic cocktail sauce*

14

## Soups

#### Mushroom Bisque

*Topped with sun-dried tomatoes*

6

#### Soup du Jour

*Hot and cold selections daily*

6

## Salads

#### The Caesar

*Hearts of romaine, creamy Caesar dressing, herbed corn-bread croutons, and shaved Parmesan*

10

*Add grilled chicken 14, Blackened Ahi 16*

#### Summer Berry Creek Salad

*Fresh strawberries, raspberries, blueberries, walnuts, and Mont Chevre with mixed greens, dressed with balsamic vinaigrette*

11

*Add grilled chicken 15, Blackened Ahi 17*

## Entrees

#### Stuffed Pork Chop

*Roasted bone-in chop stuffed with Mont Chevre and spiced walnuts, paired with caramelized onion mashies, broccolini and natural jus*

24

#### Colorado Rack of Lamb

*Grilled 4 bone rack with grilled veggies cauliflower-Yukon puree and a cranberry red wine glaze*

32

#### Filet "Oscar"

*7 oz. filet topped with crab and a lemon-butter caper sauce paired with creamy Yukon mashers and asparagus*

32

#### Angel Hair d' Olio

*Angel hair pasta tossed with shrimp, basil, first-pressed olive oil, toasted garlic, shaved parmesan and tomatoes*

21

#### Vegetarian Angel

*Angel hair pasta tossed with grilled vegetables, toasted garlic, basil, tomatoes, shaved parmesan and first-pressed olive oil*

#### New York Strip

*10 oz cut topped with a green peppercorn jus accompanied by creamed Olatha corn, fried onion strips and sautéed spinach*

28

#### Sesame Crusted Ahi

*Slightly seared with a citrus-vanilla glaze paired with cilantro wasabi mashers and Asian Slaw*

26

#### Bob's Chicken

*Slow roasted "airline" breast with white and wild rice, sautéed spinach, and a smoky bacon jus*

19

#### Atlantic Salmon

*Orange-chili glazed salmon with Mediterranean Cous Cous and grilled asparagus*

24

Please consult your server for special dietary needs and substitutions.

For Parties of 6 or more a 19% gratuity will be added.