

DINNER

starter stuff

fried olives stuffed with roasted garlic and Boursin cream cheese	\$8	housemade hummus dip with extra virgin olive oil and pita bread	\$6.5
classic dark ale fondue with crusty French bread	\$8.5	portabella French fries with sweet and spicy ketchup	\$8
fried avocado with chipotle salsa and key lime crème	\$9	housemade potato chips with sea salt and green onion dip	\$4
tempura shrimp with sweet chile dipping sauce	\$12	calamari & artichokes with raspberry chipotle cocktail sauce	\$10

Bruschetta

please select three from the list below

\$9

tomato, fresh mozzarella, basil	wild mushrooms, Fontina cheese
seared ahi, Asian slaw	roasted red peppers, goat cheese
Maytag bleu, spinach, balsamic	muffuletta - salami, provolone, olive relish
calabacitas, queso blanco	feta, sun-dried tomatoes, pine nuts

two homemade soups

chicken and funny little noodles	half \$4	corn chowder with natural ham	half \$4
<i>the kind of soup that always makes you feel better</i>	big bowl \$6	<i>creamy and rich like a chowder should be</i>	big bowl \$6

mean greens

slate salad	\$5.5	Caesar	\$6.5
<i>mixed greens, European cucumbers, roma tomatoes, house vinaigrette</i>		<i>romaine, roasted garlic, diced romas, parmesan crisp</i>	
baby spinach salad	\$7.5	wedge of bibb lettuce	\$7
<i>citrus segments, toasted almonds, honey mustard vinaigrette</i>		<i>Maytag bleu cheese and real bacon crunchies</i>	
Mediterranean Salad \$10			
<i>romaine, grilled asparagus, calamata olives, peppers, red onions, cucumbers, tomatoes, feta cheese, basil,, toasted pine nuts, sundried tomato vinaigrette</i>			

best of the rest

grilled sesame crusted Ahi tuna	\$22
<i>jasmine steamed rice, vegetable spring roll, soy sauce, wasabi cream</i>	
brown bag fish and chips	\$14
<i>fresh salmon battered with dark beer batter, lemon basil tarter, housemade chips</i>	
parmesan chicken	\$17
<i>oven roasted potatoes, green beans, roasted red peppers, mushroom glaze</i>	
Auntie May's meatloaf	\$17
<i>wrapped in prosciutto with porcini gravy, smashed potatoes</i>	
seared jumbo scallops over orecchiette	\$19
<i>spinach, pancetta, roasted garlic cream sauce</i>	
portabella & spinach lasagna	\$15
<i>layers of ricotta & mozzarella cheeses, topped with housemade marinara</i>	
sliced steak with stout demi glaze	\$24
<i>sundried blueberry & caramelized onion smashed potatoes</i>	
really big kid mac & cheese	\$9
<i>pancetta bacon, real cheese, parmesan brittle</i>	
lamb chops	\$26
<i>orzo, artichokes, asparagus, pear tomatoes, orange- rosemary demi-glace</i>	
grilled ribeye	\$25
<i>Stilton bleu cheese potatoes, sautéed baby vegetables, rosemary demi-glace</i>	
chicken fried steak	\$15
<i>broccoli with aged cheddar cheese, smashed potatoes, Duran's red & green chile</i>	
baked penne pasta & chicken	\$14
<i>artichoke hearts, sun-dried tomatoes, fresh mozzarella, parmesan</i>	
chile lime salmon filet	\$18
<i>jasmine rice cakes, snow peas</i>	
chicken cordon bleu	\$18
<i>Spanish Serrano ham, Manchego cheese, herb & white wine reduction, smashed potatoes, sautéed baby vegetables</i>	
tilapia piccata	\$19
<i>pan-seared, angel hair pasta tossed with arugula & grape tomatoes</i>	

Sides

\$6

**housemade tater tots rolled in black pepper
sautéed button mushrooms / grilled asparagus
smashed potatoes or Stilton bleu cheese potatoes
Kanome's hot & spicy green beans
broccoli with aged cheddar cheese / warm baby vegetables**