

# DINNER

## starter stuff

<b>fried olives stuffed with roasted garlic and Boursin cream cheese</b>	<b>\$8</b>	<b>housemade hummus with extra virgin olive oil and pita bread</b>	<b>\$6.5</b>
<b>classic dark ale fondue with crusty French bread</b>	<b>\$8.5</b>	<b>portabella French fries with sweet and spicy ketchup</b>	<b>\$8</b>
<b>fried avocado with chipotle &amp; key lime crème</b>	<b>\$9</b>	<b>housemade potato chips with sea salt and green onion dip</b>	<b>\$4</b>
<b>fried mac &amp; cheese squares housemade marinara</b>	<b>\$7</b>	<b>calamari &amp; artichokes with raspberry chipotle cocktail sauce</b>	<b>\$10</b>

### Bruschetta

please select three from the list below

**\$9**

<b>tomato, fresh mozzarella, basil</b>	<b>wild mushrooms, Fontina cheese</b>
<b>honey roasted ham , creamy brie</b>	<b>roasted red peppers, goat cheese</b>
<b>marinated artichoke hearts, gouda</b>	<b>caponata - eggplant, olives, capers tomatoes &amp; mozzarella</b>
<b>Maytag bleu, spinach, balsamic</b>	<b>feta, sun-dried tomatoes, pine nuts</b>

## two homemade soups

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

## mean greens

<b>slate salad</b>	<b>\$5.5</b>	<b>Caesar</b>	<b>\$6.5</b>
<i>field greens, European cucumbers, roma tomatoes, house vinaigrette</i>		<i>romaine, roasted garlic, diced romas, parmesan crisp</i>	
<b>baby spinach &amp; endive salad</b>	<b>\$7.5</b>	<b>brazilian salad</b>	<b>\$8</b>
<i>dried cranberries, toasted pecans, goat cheese, champagne vinaigrette</i>		<i>romaine, hearts of palm, avocado, mango, grape tomatoes, fresh lemon juice &amp; extra virgin olive oil</i>	

### Mediterranean Salad \$10

*romaine, grilled asparagus, calamata olives, peppers, red onions, cucumbers, tomatoes, feta cheese, basil, capers, toasted pine nuts, oven roasted tomato vinaigrette*

## lunch leftovers

<b>P B &amp; J</b>	<b>\$6</b>	<b>slate burger – Black Angus beef</b>	<b>\$8.5</b>
<i>organic peanut butter, strawberry jam, housemade chips</i>		<i>you call the toppings, handcut fries</i>	
<b>Elvis style – add sliced bananas</b>			

## best of the rest

<b>grilled sesame crusted Ahi tuna</b> <i>jasmine steamed rice, vegetable spring roll, soy sauce, wasabi cream</i>	<b>\$22</b>
<b>brown bag fish and chips</b> <i>fresh salmon battered with dark beer batter, lemon basil tarter, housemade chips served in a brown bag</i>	<b>\$14</b>
<b>baked chicken breast</b> <i>stuffed with mozzarella cheese, mushrooms, sundried tomatoes &amp; spinach, sautéed broccolini, smashed potatoes, champagne cream sauce</i>	<b>\$17</b>
<b>seared jumbo scallops over orecchiette</b> <i>spinach, pancetta bacon, roasted garlic cream sauce</i>	<b>\$19</b>
<b>Auntie May's meatloaf</b> <i>wrapped in prosciutto with porcini gravy, smashed potatoes</i>	<b>\$17</b>
<b>veggie skewers</b> <i>grilled seasonal vegetables, fried polenta, roasted red pepper coulis</i>	<b>\$15</b>
<b>moroccan spiced ny strip</b> <i>baked pesto potato wedges, oven roasted tomatoes, swiss chard</i>	<b>\$24</b>
<b>really big kid mac &amp; cheese</b> <i>pancetta bacon, real cheese, parmesan brittle</i>	<b>\$9</b>
<b>herbed lamb chops</b> <i>wild rice pilaf, sautéed broccolini, Italian salsa verde</i>	<b>\$26</b>
<b>chicken fried steak</b> <i>broccoli with aged cheddar cheese, smashed potatoes, Duran's red &amp; green chile</i>	<b>\$15</b>
<b>grilled ribeye</b> <i>Stilton bleu cheese potatoes, sautéed baby vegetables, rosemary demi-glace</i>	<b>\$25</b>
<b>baked penne pasta &amp; chicken</b> <i>artichoke hearts, sun-dried tomatoes, fresh mozzarella, parmesan</i>	<b>\$14</b>
<b>miso glazed salmon filet</b> <i>jasmine rice, sautéed shitakes &amp; snow peas, grilled pineapple sauce</i>	<b>\$18</b>
<b>blackened tilapia</b> <i>pan-seared, steamed brussels sprout leaves, rice pilaf, skordalia sauce</i>	<b>\$19</b>
<b>chicken cordon bleu</b> <i>Spanish Serrano ham, Manchego cheese, smashed potatoes, sautéed baby vegetables, herb &amp; white wine reduction</i>	<b>\$18</b>

### Sides

**\$6**

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