

Mother's Day

Starters

Tri-Colored Nachos - \$13.95

Topped with Chili, Pico de Gallo, Jalapenos, Cheddar & Pepper Jack Cheese with Sour Cream and Guacamole

Pierogies - \$9.95

Caramelized Onions & Sour Cream

Pale Ale Onion Soup - \$5.95

Garlic Croutons, Melted Swiss and Provolone

GF Crock O' Chili & Chips - \$9.95

Beef & Pork Chili with Chipotle Peppers & Beans Topped with Melted Cheddar

"Deviled" Eggs - \$10.95

Stuffed with Shrimp Salad topped with Avocado & Sweet Chili Aioli

GF Chicken Wings - \$13.95

Traditional Buffalo, Honey Chipotle, Garlic Teriyaki, BBQ Chipotle, or Honey Dijon

GF Boneless Wings - \$12.95

Traditional Buffalo, Honey Chipotle, Garlic Teriyaki, BBQ Chipotle, or Honey Dijon

Shrimp Salad Toast - \$15.95

Avocado, Grape Tomatoes & Baby Arugula on Grilled Pita

GF Cobb - \$12.95

Bleu Cheese, Avocado, Bacon, Tomato, and Hard Boiled Egg over Romaine, Choice of Dressing

GF Kruciferous Keto - \$11.95

Roasted Broccoli, Cauliflower, Hard Boiled Egg, Bacon, Red Onion, Cheddar Cheese and Sunflower Seeds with Golden Vinaigrette

Salads

GF Fiesta - \$12.95

Romaine, Black Beans, Roasted Corn, Avocado, Pepper Jack & Cheddar Cheese, Salsa & Cool Ranch Doritos with Chipotle Ranch Dressing

Caesar - \$10.95

Traditional Caesar Dressing, Locatelli Cheese Garlic Croutons

Goat Cheese - \$10.95

Fried Goat Cheese, Baby Arugula, Red Grapes Bermuda Onion Champagne Cider Vinaigrette

Add Chicken \$3.95, Beef \$7.95, Shrimp \$6.95, Salmon \$8.95, Ahi Tuna \$8.95 Dressings: Balsamic, 1000 Island, Ranch, Honey Mustard, Bleu Cheese, Italian, French, Cilantro Lime

Sandwiches & Flatbreads

Custom Built Burger - \$13.95

10 oz. Certified Angus Beef Burger Onions, Mushrooms, Peppers, American, Swiss, Cheddar, Provolone, Bleu Cheese - \$1 extra Bacon, Fried Egg, Pork Roll or Sliced Avocado - \$1.50 extra

Turkey Burger - \$13.95

Swiss Cheese, Applewood Bacon, Lettuce, Tomato, Red Onion & Guacamole

Sycamore Wrap - \$13.95

Blackened Chicken, Guacamole, Applewood Bacon, Lettuce, Tomato Ranch Dressing, Spinach Tortilla

Corned Beef Rubeen - \$13.95

Hot Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing Open Faced on Marble Rye

Cornflake Chicken Club - \$14.95

Cornflake Crusted Chicken Breast, Lightly Fried with Sweet Chili Aioli, Lettuce, Tomato, Red Onion, Applewood Bacon on Toasted Marble Rye

Prime Rib Grilled Cheese - \$16.95

Shaved Prime Rib, Caramelized Onion, Fontina Cheese, Horseradish Cream, Mike's Secret Steak Sauce, on Toasted Sourdough

The Goose Flatbread - \$13.95

Grey Goose Vodka Sauce, Mozzarella Cheese Italian Sausage & Pepperoni

The Black Belt Flatbread - 15.95

Ahi Tuna, Soy Glaze, Mozzarella, Avocado, Sesame Seeds Scallions & Wasabi

Sandwiches Served with French Fries, Sweet Potato Fries, Cole Slaw, or Fresh Fruit. Small House Salad or Soup for \$1.95 Extra. Pale Ale Onion Soup \$2.95 Extra. **GF** Gluten Free Bun \$2 Extra

Entrees

Baked Penne Grilled Chicken Breast, Smoked Mozzarella, Garlic Cream, Roasted Cherry Tomatoes and Fresh Ricotta \$19.95

GF Pastrami Crusted Salmon Topped with Smoked Salmon Served with Scallion Smashed Red Bliss Potatoes Broccoli Rabe & Honey Mustard Emulsion \$24.95

GF Hand Carved NY Strip Loin Wild Cherries, Port Wine Demi Glace, Blue Cheese Whipped Potatoes and Baby Carrots \$29.95

Cheese Blintz Blueberry, Raspberry and Blackberry Compote with Ketel One Botanical Vodka Whipped Cream and Basil Infused Almond Yogurt \$12.95

Baby Shrimp Quiche with Caesar Salad Roasted Peppers, Baby Spinach, and Portabella Mushroom with Fontina Cheese Baked in a Savory Crust \$16.95

GF Jerk Chicken Lemon Thyme Peach Habanero Glaze, Lentils, Seasonal Vegetables \$28.95

Short Rib Ravioli Roasted Root Vegetables, Cream Bordelaise, Crispy Onions \$21.95

GF Prime Rib Horseradish Cream, Au Jus, Baked Potato, Fresh Vegetables \$28.95