



19 | 48

LITTLE FARE MENU

APPETIZERS

- Jumbo Wings (GF)** ½ Dozen \$9 | Full Dozen \$16
Served BBQ, Mild, Medium, Hot or Garlic Parmesan, with Blue Cheese & Celery.
- Blackened Tuna (GF)** \$13
Asian spice rubbed and seared rare, served with Wakame seaweed salad, gingered wontons, Sriracha and wasabi sauces.
- Chicken or Steak Quesadilla** \$12
Melted cheddar and Monterey Jack cheeses with spring onions, choice of meats and diced tomatoes on a crispy grilled wrap.
- Charred Shrimp** \$13
Flame charred jumbo ruby red shrimp with a sesame Napa cabbage slaw and a sake plum gastrique.
- Bang Bang Shrimp** \$11
House dredged baby shrimp tossed in a zesty bang bang sauce.

- Marzano Flat Bread** \$15
A Fontanini stretched flatbread topped with San Marzano tomatoes, fresh basil, fresh mozzarella and finished with sweet balsamic vinegar.
- New Zealand Green Mussels** \$13
A dozen steamed New Zealand green mussels with Chardonnay, garlic, butter, diced tomatoes, smoked bacon, and parsley and served with grilled garlic bread.
- Beer Battered Shrimp** \$14
Corona tempura battered shrimp, flash fried with fries and keylime lime tartar sauce.
- Crab Balls** \$12
Sweet claw blue crab balls dusted with Panko breadcrumbs and flash fried. Served with a zesty sriracha remoulade.

CASUAL FARE

- Conestoga Prime Pub Cheeseburger** \$15
A flame broiled 8oz USDA Certified Prime pub burger served with your choice of cheese, lettuce and tomato, on a grilled crystal Kaiser roll with fries.
- Tokyo Tuna** \$14
Grilled Ahi tuna served on grilled sourdough bread with melted muenster cheese, lettuce, tomato and a wasabi aioli. Served with fries.
- Beef or Chicken Cheese Steak** \$16
Beef or chicken steak meat with sautéed onions and American cheese, served on a steak roll with fries.

- Santa Fe Chicken Sandwich** \$16
A 6oz sous vie chicken breast served on grilled sourdough bread with melted pepperjack cheese, grilled bell peppers, avocado, tomato and an herbed chili aioli.
- Hot Honey Chicken Sandwich** \$14
Flash fried 6oz pickle brined chicken breast topped with Mikes hot honey, mayo, sliced pickles and shredded lettuce and served with fries.
- Crab Cake Sandwich** \$21
Our homemade broiled jumbo lump no filler crab cake served with lettuce and sliced tomato and served on a grilled crystal Kaiser roll with fries.

SOUPS

- Roasted Plum Tomato Bisque**
Crock \$8 | Cup \$6

- French Onion and Gruyere Gratinee**
Crock \$7 | Cup \$6
(GF) without croutons

SALADS

- Shrimp Avocado Mango Salad (GF)** \$16
Fresh Arcadian greens, tossed with diced avocado, strawberries, diced mango, sliced English cucumbers and pistachios and topped with a honey lime dressing.
- Classic BLT Flank Steak Salad (GF)** \$16
Fresh mixed greens with smoked bacon, tomato, marinated Angus flank steak, Monterey jack and cheddar cheese and topped with a Santa Fe ranch dressing.

- Grilled Chicken and Apple Salad (GF)** \$16
Fresh mixed greens, topped with grilled Fuji apple slices, Vermont aged cheddar, cinnamon candied pecans, grilled chicken and finished with a brown sugar, scallion and Dijon vinaigrette.
- Wedge Salad (GF)** \$13
A wedge of iceberg lettuce topped with Roquefort blue cheese crumbles, cherry tomatoes, hard boiled egg, apple wood smoked bacon and a sweet smoked bacon vinaigrette.

Caesar Salad
Classic . \$15 | With Chicken . \$17
With Crab Cake . \$27 | With Salmon . \$22
With Shrimp . \$22 | With Tenderloin Tips . \$22

We always use fresh, local ingredients when available.

If you would like something that you do not see, please ask and we will do our best to accommodate your request. Vegan and Vegetarian dishes can be signature made to order.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.