



SOUP

cup/bowl

Clam Chowder	~	house made clam chowder with golden potatoes	\$4	\$6
Gazpacho	~	chilled farm fresh roma tomatoes with seasonal veggies	\$4	\$6

SALADS

side/entree

Roasted Beet	~	red & golden beets topped with feta cheese, candied walnuts on a bed of arugula dressed with house made elderberry balsamic vinaigrette	\$6	
Caprese	~	heirloom tomatoes, fresh mozzarella, basil. drizzled with a balsamic vinaigrette	\$6	
Spinach	~	dried cranberries, feta, and candied walnuts with house made elderberry balsamic vinaigrette	\$6	\$10
Caesar	~	Hearts of Romaine, topped with Parmesan & seasoned croutons tossed in a house made Caesar dressing	\$6	\$10

add Chicken \$3 or Shrimp \$4

SMALL PLATES

Basket of House Chips	~	delicious seasoned potato chips made daily	\$2	
Calamari Strips	~	served with house made roasted red bell pepper-lemon aioli dipping sauce	\$12	
Shrimp Mango Wrap	~	shrimp and mango salsa on butter leaf lettuce	\$11	
Linguica Sliders (3)	~	baked in Tempranillo topped with sautéed onion & red bell pepper served on Hawaiian sweet rolls (add chips \$1.00)	\$7	
Lamb Meatballs	~	served with house made marinara and tzatziki sauces	\$11	
Mac n Cheese	~	made with creamy cheese sauce and sprinkled with bacon (add chicken \$3)	\$7	

FLATBREAD

Meat Trio	~	house marinara sauce topped with ground angus beef, Italian sausage & baked linguica	\$12	
Linguica	~	house marinara topped with baked linguica, grilled bell peppers, caramelized onions	\$10	
Caprese	~	house marinara topped with cherry tomatoes, fresh mozzarella, fresh chopped basil with a balsamic reduction drizzle	\$10	
Garden	~	basil pesto topped with grilled red bell peppers, zucchini, yellow squash and mozzarella	\$9	



BURGERS ~ Sandwiches *served with house made chips*

Angus Beef 8oz	~	<i>certified Angus ground beef, white cheddar cheese, bacon, lettuce, tomato, red onion, and 1000 island on a brioche bun</i>	\$14.50
Lamb Burger 8oz	~	<i>ground lamb with sautéed spinach, pesto aioli and feta cheese on a brioche bun</i>	\$16
Bison 8oz	~	<i>ground Bison with sautéed mushrooms, caramelized onions, cheddar cheese and mayo served on a tuscan roll (try with Boat Shed Red)</i>	\$16
Chicken Burger 6oz	~	<i>ground chicken patty with sundried tomatoes, garlic, spinach, topped with artichoke heart of palm, mozzarella cheese, basil pesto aioli on a brioche bun</i>	\$13
Ham & Cheese	~	<i>black forest ham, white cheddar or swiss cheese, mayo and your choice of brioche bun, rye, sourdough, wheat or white bread</i>	\$9
Hot Pastrami	~	<i>with mustard, crispy onions, white cheddar or swiss cheese, and your choice of brioche bun, rye, sourdough wheat or white bread</i>	\$9

add bacon \$1.50 add cheddar cheese \$1.00
 * All burgers cooked medium unless requested

Entrées

Fettuccini Alfredo	~	<i>house made alfredo sauce with seasonal veggies, garnished with fresh basil and parmesan</i> <i>add chicken \$3 or shrimp \$4</i>	\$14
Garden Lasagna	~	<i>made with grilled seasonal veggies and house made marinara sauce</i>	\$14
Chicken Picatta	~	<i>sautéed chicken breast in a white wine lemon caper butter sauce</i> <i>served over angel hair pasta</i>	\$17
Salmon	~	<i>grilled Alaskan Salmon served with mushroom wild rice and grilled vegetable medley</i> <i>(choice of teriyaki or lemon caper sauce)</i>	\$22
Calamari Steak	~	<i>lightly breaded & sautéed, served with a mushroom wild rice & grilled asparagus spears</i> <i>garnished with sautéed arugula and a medley tomato's drizzled with a balsamic reduction</i>	\$22
Pork Chop	~	<i>grilled pork chop served with sautéed apples, roasted garlic mashed potatoes and</i> <i>seasonal veggies</i>	\$19
New York Steak 12oz	~	<i>with sautéed mushrooms & caramelized onions served with roasted garlic mashed potatoes</i> <i>and grilled seasonal veggies</i>	\$29

DESSERTS

Marnie's Port Brownies	~	<i>topped with vanilla bean ice cream and berry compote</i>	\$7
Pear Tart	~	<i>enjoy one of our favorite fall desserts- it's now pear season in the Delta</i>	\$7
Caramel Cheesecake	~	<i>caramel lovers delight a creamy caramel cheesecake on a classic graham cracker crust</i>	\$7
Fresh Fruit Tart	~	<i>a delicious ensemble of blackberries, blueberries, kiwi, mandarin orange & strawberries</i> <i>on a vanilla custard with a flaky butter crust</i>	\$7

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