

## Starters:

### **Pinot Strawberries with Goat Cheese Cream – 8.95**

*Sweet Pinot Reduction drizzled over Ripe Strawberries served with a Goat Cheese Cream sauce.*

### **Ceviche & Chips – 10.95**

*House made Ceviche served with homemade Tortilla Chips*

### **Basil Pesto Pizza – 7.95**

*10" Pizza made with Fresh Basil Pesto Sauce and Mozzarella.*

### **Mango Grilled Shrimp – 10.95**

*Two Shrimp Kabobs grilled and served with fresh Mango Pico.*

### **Charcuterie Board -**

*Prosciutto, Salami, Serrano Ham - **Pick Three 15 Pick Six 23***

*Brie, Gruyere and Goat Cheese*

*served with Ground Mustard, Tin Roof White Spread, Grapes, Pears, Focaccia Bread and Honey.*

### **Deep Fried Bacon – 6.95**

*Beer Battered Bacon fried to perfection, Served with Ranch and Honey Mustard.*

## Finger Friendly

### **B.L.T.A.C – 8**

*Thick Cut Bacon, Local Lettuce, Tomatoes, Avocados and Cucumber.*

### **Grown up Grilled Cheese – 8**

*Gruyere, Swiss between toasted Sourdough.*

### **Wise Guy – 8**

*Serrano Ham, Salami, Provolone, House Mustard and Mayo, Fresh Greens.*

### **Larrys Chicken – 7**

*Blackened Chicken, Chipotle Ranch, Fresh Greens*

### **East Side Wrap – 9**

*Tropical Rubbed Chicken, Mango Pico, Chipotle Chutney, Queso Fresco.*

### **West Side Steak Wrap - 10**

*Seasoned Strip Steak, Thai Ginger Sauce, Cream Cheese, Spinach*

### **Garden Wrap – 8**

*Portobellos, Seasonal Berries, Feta, Arugula, Spinach, Pinot Drizzle*

### **#GTFOH Burger - 12**

*Brown Sugar Pineapple, Bacon, Swiss, Avocado Spread, Roasted Peppers*

### **BYOB( Build Your Own Burger) – 10**

Pick 3 options

(Pineapple, Cucumber, Peppers, Grilled Onion, Grilled Garlic, Acocado +1, Fried Egg +1, Bacon +1  
Swiss, Provolone, Cheddar, Chipolte Chutney, Thai Ginger Sauce, House Ranch)

## Salads:

### **Date Night Salad - 9**

*Spring Mix, Romaine, Walnuts, Feta, Seasonal Berries, Blackberry Balsamic*

### **Front Desk Salad - 11**

*Spring Mix, Spinach, Strawberries, Goat Cheese, Cucumber, Grilled Chicken, Ranch Dressing*

### **House Salad - 3**

*Mixed Greens, Cucumber, Tomato*

### **Cucumber Salad - 3**

*Cucumber, Onion, Tomato*

## Plates

### **Farmers Pasta - 12**

*Sauteed Seasonal Veggies, Crushed Red Pepper, Basil Garlic Olive Oil, Parmesan*

*Add Chicken – 3 Add Shrimp 5*

### **Tin Roof Pork Chop - 15**

*Cajun Rubbed, Spinach and Goat Cheese stuffed, served with Long Grain Wild Rice and Veggies*

### **Basil Salted Salmon - 20**

*Florida Bay Lemon Butter, Salted Basil, Cherry Tomatoes. Served with Long Grain Wild Rice and Veggies*

### **Stockyard Steak - 18**

*10oz Strip Steak, Chipotle Chutney, Sautéed Spinach and Portabellas*

### **Mahi Tacos - 14**

*Three Mahi Mahi Tacos topped with Mango Pico, Cilantro, Queso Fresco and Pickled Cabbage*

### **Flame Grilled Chicken - 14**

*Two pieces of our signature marinated chicken served with Whipped Potatoes and Seasonal Veggies.*

### **Pesto Pasta - 12**

*Cherry Tomatoes, Spinach, Basil Pesto*

*Add Chicken – 3 Add Shrimp 5*

## Sides:

*Steak Fries - 3*

*Long Grain Wild Rice - 2*

*Russet Garlic Whipped Potatoes - 3*

*Seasonal Vegetables - 3*