



Cabarrus

Starters

Bluefin Tuna Poke Bowl

Tossed in lightly toasted sesame oil, scallions, cilantro, cucumber and jasmine rice

17

Wings

Six or twelve freshly fried wings tossed in your choice of mild, BBQ or hot sauce

Served with celery sticks and choice of blue cheese or ranch dressings

Six.....10 Twelve.....18

Buffalo Cauliflower Bites

Buffalo cauliflower lightly breaded and fried, then tossed with buffalo sauce and served with ranch dressing

7

Fresh Mozzarella Buratta

Soft cheese wrapped around creamy mozzarella with basil pesto, olive oil, sea salt and toasted baguette

9

Beef Chili Nachos

Beef chili, sharp white cheddar, with shredded lettuce, sour cream and Pico de Gallo.

Served a top corn tortilla chips

12

Greens

Add on: Grilled Chicken 6 Shrimp 9 Salmon 10

Filet and Smoked Gouda Salad

Petite filet, smoked gouda, served a top of chopped hearts of romaine, sundried cranberries, cucumber, grape tomatoes, and croutons and choice of dressing

18

Caesar Salad

Freshly cut romaine hand tossed in a classic Caesar dressing. Accompanied with house made croutons, shredded parmesan cheese and set on top a parmesan crisp

6

Classic Wedge Salad

Iceberg lettuce, bleu cheese crumbles, crisp bacon, red onions, grape tomatoes and bleu cheese dressing

8

Signature Salad

Mixed greens, candied walnuts, sundried cranberries, bacon bits, hard boiled eggs and Feta cheese.

Tossed in a sweet cranberry vinaigrette

9

Dressings: Ranch, Blue cheese, Italian, Thousand Island, Honey Mustard, Balsamic Vinaigrette

Handhelds

Reuben Sandwich

Corned beef, sauerkraut, 1000 island dressing and Swiss cheese on griddled rye bread

12

Turkey Pesto Ciabatta

Sliced roasted turkey breast, applewood smoked bacon, provolone cheese and pesto mayonnaise

12

House Wagyu Burger

Flat top smashed Snake River Farms Wagyu Beef, and topped with smoked gouda, caramelized onions, mushrooms, bacon and pickle chips

15

BYO Wagyu Burger

Griddled Snake River Farms Wagyu Beef to your liking with lettuce, tomato and onion

Choice of additional topping: American, Provolone, Cheddar, Blue Cheese, Bacon, Fried Egg, Avocado, Sauteed Mushrooms, Caramelized Onions

15

Chef Special Flatbread

12

All sandwiches served with choice of French fries, kettle chips, sweet potato fries, onion rings or fresh fruit

Entrees

Add a House or Caesar Salad for \$3.00

Filet Mignon

6 oz center cut beef, served with fingerling potatoes and vegetable medley

31

Tuna Crudo Wonton Bowl

Bluefin tuna bites, fried wonton, sweet chili and bok choy slaw

21

Ginger and Soy Chicken

Marinated ginger soy chicken thighs, lemon scented jasmine rice and garlic sauteed broccolini

17

Tri Colored Tortilla Encrusted Salmon

Pan seared with garlic and herbs, chipotle aioli, fingerling potatoes and asparagus

23

Chef's Seafood of the Day

Market \$

Chef's Special of the Day

Market \$

Pork Tenderloin Marsala

Sous vide grilled pork tenderloin, shiitake mushroom marsala sauce, fingerling potatoes and garlic sauteed broccolini

17

"The consumption of raw or undercooked meats or seafood may contribute to the risk of food borne illness"