

TAPAS

Crab Cake honey horseradish sauce	13
Quesadilla traditional cheese add chicken \$3 - shrimp \$5 - steak \$4	7
Chicken Wings bbq, teriyaki or buffalo	8
Shrimp Cocktail Aioli Sriracha	12
Nachos corn tortilla, cheddar cheese, chili & jalapeno	7
Guacamole freshly made with avocados	8
Trio Sliders 3 angus beef burgers caramelized onion & swiss cheese	11
Chicken Empanada chicken empanada with a spicy green sauce	7
Meat Empanada beef empanada with spicy green sauce	8

SOUP & SALAD

French Onion	5
Beef Barley	5
Soup of the Day	5
Caesar Salad	7
Ward Famous Salad mixed greens, pear, dried cranberries and goat cheese in balsamic vinaigrette	9
Greek Salad romaine lettuce, bell peppers, onion, cucumber, kalamata olives and feta cheese	10
Mexican Salad home made tortilla basket, corn, black bean, avocado in a cilantro dressing	10
Add Chicken 4 - Filet Mignon 6 - Salmon 5 - Shrimp (3) 6	

Fried Chicken served with mashed potatoes and gravy	16
Linguine with Clams white or red clam sauce	20
Seared Tuna Thai-lime glaze, served over vegetable Asian stir fry & white rice	19
Roasted Salmon roasted, white rice, vegetables, spring salad	22
Marisco Risotto Italian rice with mussels calamari shrimp and clams	24

STARTERS

Mussels mussels in a garlic white wine broth	10
Shrimp Ajillo in a garlic sauce	10
Asian Roll traditional California roll and tuna spicy roll	12
Mac & Cheese gauda, pepperjack and cheddar cheese topped with crusted panko	8
Clams Casino freshly shucked topped with mixed peppers and bacon	10
Jalea shrimp, calamari & fried fish, yuca fries and topped with a pickled red onion salsa	15
Maduro Asado con Queso baked sweet plantain stuffed with mozzarella cheese	9
Picadera Latina strips of skirt steak & chicken sliced chorizo fried yuca and chicharrones	15
Fried Calamari breaded to order, served with home made tomato sauce	10
Short Rib Taco slow roasted short ribs, braized mixed onions, tomato & chile serrano	13

BURGERS

Angus Burger	11
Mediterranean Chicken Burger	10
Veggie Burger	10
Pulled Pork Sandwich	9
Crabcake Sandwich	14
Grilled Cheese Sandwich	8
Prime Ribeye Sandwich	15

All burgers served with salad & steak fries

SIDE DISHES 5

Mashed Potato
Sautéed Vegetables - White Rice
Plantain - Tostones - Baked Potato
Black Beans - Sweet Fries - Steak Fries

ENTREES

Surf & Turf grilled prime 10oz filet mignon, large shrimp (3) & mashed potatoes	34
Churrasco skirt steak, chimichurri sauce, white rice, and vegetables	25
Ribeye Steak cheddar mashed potatoes	30
Lamb Shank slowly braised shank served over mashed potatoes	24
Prime Rib queen 14oz or king 20oz cut, mashed potatoes	23/29

Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform staff of any allergies prior to placing your order to ensure customized food handling.

WINE LIST

WHITE WINE

The Bottle

Shannon Ridge Chardonnay Ripe fruit, green apple crispness with citrus undertones, toasty vanilla oak and creamy butterscotch flavors. Big and well balanced.	20
Kunde Sauvignon Blanc Refreshing and flavorful with zesty citrus aromatics and ripe melon flavors.	20
New Harbor Sauvignon Blanc Vibrant aromas of guava, gooseberry, lime zest and peach blossom, rich tropical fruit flavors with a long finish.	30
Chalone Monterey Chardonnay Aromas of pineapple, tangerine and crisp apple. Beautifully balanced flavor with a toasty and creamy finish.	30
Barone Fini Pinot Grigio Soft round fruit that fills the mouth with ripe juicy flavors and a long finish of ripe apples and lychee.	40
Truvee Chardonnay Flavors that span white peach, citrus zest, green apple, pineapple, vanilla oak with delicate notes of white florals.	40

RED WINE

Cono Sur Pinot Noir Voluptuous rich fruit notes of cherry, raspberry, plum and strawberry. Great texture and a mouth filling structure.	20
Shannon Ridge Cabernet Sauvignon Aromas of blackberries, cherry pie and sweet vanilla flavors of dark berries, black cherries and soft herbs.	20
Dynamite Merlot Vibrant cherry and red currant aromas and flavors with a touch of vanilla and smooth tannins.	30
Great American Wine Company Red Blend The blend is dominated by zinfandel. Aromas of dark cherries, black raspberries and vanilla pie crust. A rich and velvety palate.	30
A by Acacia Pinot Noir Vibrant red cherry and juicy dark plum flavors. Supple tannins with smooth and long finish.	40
Uppercut Napa Cabernet Sauvignon Generous aromas and flavors of ripe black cherry and blackberry nuanced with violet, mocha and spice. Complex and well structured tannins.	40

SANGRIA

The Pitcher

White or Red	20
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Please ask your server for a selection of bottled or draft beer

COCKTAIL MENU

\$12/\$10 During Happy Hour

HOUSE COCKTAILS

Pina Colada

made with Bacardi (Mango, Strawberry, Melon, Passion Fruit & Peach)

Margarita

made with Cuervo Silver & Cointreau
(Mango, Strawberry, Melon, Passion Fruit & Peach)

Mojitos

made with Bacardi (Mango, Strawberry, Melon, Passion Fruit & Peach)

COCKTAIL SPECIALTIES

Baby Girl

Coffee Liqueur, Remy Martin, Irish Cream on the rocks

Woman's Passion

Remy Martin, Southern Comfort, Rum, pineapple juice, passion fruit & Grenadine

Red Devil

Southern Comfort, Triple Sec, vodka, Peach Schnapps, Sloe Gin & oj

1738 Side Car

Remy Martin 1738, Cointreau & lemon juice

Silk City Coco Martini

Smirnoff Vanilla Vodka, coconut rum & homemade Pina Colada

Sex On A Brazilian Beach

Malibu Rum, Absolut Vodka & peach nectar

Blue Hawaiian

Bacardi, Blue Curacao & homemade Pina Colada

Tropical Cooler

Cuervo Silver, peach nectar & pineapple juice

Pina Colada Martini

Malibu Rum, Ciroc Pineapple & pineapple juice

Incredible Hulk

Remy Martin, Hpnotiq & splash of Red Bull

Coco Loco

Mount Gay Rum, Grenadine, mango nectar & homemade Pina Colada

TAPAS

Crab Cake

honey horseradish sauce

13

Quesadilla

traditional cheese
add chicken \$3 - shrimp \$5 - steak \$4

7

Chicken Wings

bbq, teriyaki or buffalo

8

Chicken or Beef Empanada

hard shell taco with onions, tomato & chile serrano

7

Nachos

corn tortilla, cheddar cheese, chili & jalapeno

7

Guacamole

freshly made with haas avocados

8

Trio Sliders

3 angus beef burger caramelized onion & swiss cheese

11

Traditional Pizza

9 inch personal pie

8

SANDWICHES

Angus Burger

11

Crab Cake Sandwich

14

Prime Rib-eye Sandwich

15

Mediterranean Chicken Burger

10