

SANDWICHES

All sandwiches served with hand cut fries.
Upgrade to truffle fries or side salad \$2

SMOKED TURKEY BLT

Green leaf lettuce, tomato, Applewood smoked bacon, white cheddar, avocado, chipotle mayo, thick cut artisan multigrain bread **\$10**

BUFFALO CHICKEN WRAP

Sun dried tomato wrap/grilled or fried chicken, gorgonzola, lettuce, tomato bacon **\$9**

SHORT RIB GRILLED CHEESE

Caramelized onions and apples, cheddar and provolone, multigrain bread, baby kale **\$10**

THE ITALIAN

Provolone, Genoa, pepperoni, and ham, served with pesto mayo, lettuce, pepperoncini's and tomato-served on a 6" sub roll **\$10**

FISH TACOS

Fresh cod, cilantro lime, pico de gallo, avocado, spicy slaw **\$10**

"BL- TAE"

2 fried eggs, bacon, lettuce, tomato, avocado, truffle mayo **\$10**

BURGERS

All burgers served with hand cut fries.
Upgrade to truffle fries or side salad \$2

CLASSIC

Your choice of cheese with applewood smoked bacon, lettuce, tomato **\$11**

GAUCHO

Avocado, bacon, cheddar, lettuce, tomato, chipotle mayo **\$13**

SMOKEHOUSE

BBQ, onions, mushrooms, Swiss, onion straws, lettuce, tomato **\$12**

HOUSE MADE VEGGIE BURGER

Black beans, brown rice, panko, corn, lettuce, tomato **\$12**

SALVADORIAN STACK

Papusa buns, 8oz patty, spicy slaw, avocado, cilantro-lime sauce **\$13**

BREAKFAST BURGER

1/2 pound steak blend patty, fried egg, bacon, American cheese, croissant bun **\$12**

DRIVE THRU DOUBLE

Twin 1/2 lb. patties, American cheese, shredded lettuce, minced onions, pickles, secret sauce **\$15**

ENTREES

SURF & TURF OSCAR

6oz filet, butter poached lobster tail, asparagus, béarnaise sauce, organic tri-color fingerling potatoes **\$40**

RIBEYE STEAK

14oz bone-in ribeye, organic tri-color fingerling potatoes, asparagus, truffle steakhouse butter **\$36**

TERIYAKI SALMON BOWL

Pan-seared Atlantic salmon, wild rice, avocado, radish, Asian carrot slaw, spinach, toasted sesame seeds **\$24**

SEARED TUNA

Sashimi grade tuna, coconut Jasmine rice, asparagus, mango relish, soy syrup **\$26**

BAKED EGGPLANT "MEATBALLS"

with zucchini noodles, bell pepper, carrots, grape tomatoes, lemon butter sauce **\$16 *V**

CHICKEN SONOMA

Grilled chicken breast, madeira wine sauce, prosciutto, mushrooms, tomatoes, spinach, garlic, served over mashed potatoes **\$20**

VEGAN MAC N' CHEESE

Smoked butternut squash sauce, rainbow roasted root vegetables, peas, sun-dried tomatoes, cavatappi **\$18**

BUFFALO MAC N' CHEESE

Cavatappi, three cheese sauce, crumbled gorgonzola, grilled chicken, panko crumb topping **\$16**

AIRLINE CHICKEN

Herb encrusted chicken, quinoa "broccoli puff", pan wine sauce **\$22**

BEER BATTERED FISH N' CHIPS

Fresh cod, craft beer batter, coleslaw, hand cut fries, chipotle tarter sauce **\$17**

CAVATAPPI WITH ROASTED RED PEPPER SAUCE

Tossed with Italian sausage, wilted spinach and roasted red pepper cream sauce **\$17**

BAYSHORE PASTA

Linguini pasta, gulf shrimp, lobster tail, PEI mussels, tomatoes, mushrooms, broccoli, tossed in a garlic butter white wine sauce **\$28**

DESSERT

SKILLET COOKIE

Baked to order, topped with ice cream and caramel **\$6**
**please allow 10-15 minutes from order*

ICE CREAM SANDWICH SLIDERS

UCONN Dairy Bar ice cream sandwiched between two fresh baked cookies **\$6**

BAKED POACHED PEAR

Wine poached pear stuffed with white chocolate, wrapped in puff pastry, baked in the oven, served with custard cream sauce and raspberry and caramel drizzle **\$8**
**please allow 10-15 minutes from order*

BROWNIE BOWL

Warm cream cheese brownie topped with UCONN Dairy Bar ice cream, whipped cream and fudge **\$7**

N.Y. CHEESECAKE

Graham cracker crust, whipped cream, fruit garnish **\$8**

FUNNEL CAKE FRIES

Topped with powdered sugar, marshmallow dip **\$6**