

APPETIZERS

Cajun Shrimp	12
Eight tiger dusted in cajun seasoning and sautéed in cajun butter	
Spinach Artichoke Dip	9
Stuffed Banana Peppers	11
Sausage stuffed peppers with marinara and mozzarella	
House Chips	14
Sliced russets fried then tossed in our cajun seasoning on a bed of bleu cheese sauce and topped with crumbled bleu.	
Hot Honey Goat Cheese	11
Creamy goat cheese baked with our marinara and hot honey. Served with flatbread.	
Portobello Mushroom Quesadilla	12
Spinach, roasted red peppers and imported cheeses.	
Chicken Quesadilla	11
Roasted chicken, tomatoes, jalapenos, roasted red peppers, cheddar and mozzarella cheese. Served with salsa.	
Hummus	10
Our sweet chili and garlic hummus served with flatbread, olives, carrots, celery and cucumbers.	
Fried Mozzarella	7
Wings	Half Order 9.5 Full Order 19
Boneless	Half Order 8 Full Order 16

Hot, Mild, BBQ, Garlic Ranch, Jamaican Jerk, Hot Garlic and Maple Sriracha

Meatballs	12
Whipped ricotta, marinara and garlic toast.	
Chips & Queso	9
Pimento Cheese Deviled Eggs	8

SIDES

French Fries
Honey Thyme Carrots
Steamed Broccoli
Long Grain Rice
Potato Du Jour

ENTREES

Hardwood Crab Cakes	25
Freshly made, baked and sure to be one of your favorites.	
*Grilled Sirloin	25
12oz of top sirloin grilled over our wood fire then finished with our mushroom hunter sauce.	
Agave Chicken Bowl	20
Agave BBQ Chicken, grilled peppers, onions, pineapple, black beans, long grain rice, quinoa and cilantro yogurt.	
Chicken Parmesan	18
Hand breaded chicken breast smothered with marinara sauce and imported cheeses. Served over penne marinara.	
Chicken & Sausage Gumbo	19
Slow simmered Cajun classic with andouille sausage, pulled chicken and spices served over rice.	
Chicken Marsala	20
All natural sautéed boneless chicken breast and mushrooms in a Marsala wine sauce.	
BBQ Baby Back Ribs	31
Full rack of BBQ ribs served with French fries.	
*Filet & Cajun Shrimp	38
8oz Center cut filet grilled and topped with four shrimp sautéed in cajun butter sauce	
English Style Cod	19
North Atlantic Cod lightly seasoned and coated with breadcrumbs.	
Fish Tacos	2 for 17 3 for 20
Our fresh catch cajun style with crunchy Napa slaw and sweet chili aioli in a flour tortilla.	
Chicken Piccata	24
All natural boneless chicken breast sautéed with lemons, capers, parsley and white wine served over linguine	

PASTA

Linguine and Clam Sauce	18
Linguine and clams tossed in a white garlic sauce. Tossed with Shrimp \$25 Tossed with Calamari \$21 Tossed with Both \$26	
Unmatched Cajun Chicken	20
Cajun sautéed chicken in our creamy Cajun Alfredo sauce tossed with penne noodles Substitute Shrimp \$22	
Malfada	15
Penne, homemade tomato Alfredo sauce and a hint of basil Chicken \$19 Shrimp \$22	
Pasta Marinara	16
Linguine tossed with our homemade marinara Chicken \$20 Shrimp \$23 Meatballs \$21	
Speidini	19
Grilled marinated chicken, penne pasta lightly tossed with roma tomatoes, garlic, olive oil, and fresh basil.	
Spinach Feta Penne	15
Fresh baby spinach, roma tomatoes, and feta cheese in a roasted garlic chicken pan sauce. Chicken \$19 Shrimp \$22	
Garlic Cheese Bread	5
A must have with any of your pasta selections.	

SANDWICHES

*Steak Sandwich	20
Sliced sirloin with salsa verde, mozzarella and roasted garlic aioli.	
Cajun Mahi	19
Lightly cajun spiced mahi broiled and served on a brioche bun with avocado and mango tartar sauce.	
Reuben	18
Corned beef, tangy kraut, Swiss cheese and Thousand island dressing on marble rye bread	
Little Pig	12
Pulled pork with our tangy mustard bbq, creamy coleslaw and candied bacon	
Brick Oven Roast Beef	17
Slow roasted top round beef, spinach, roasted red peppers, horseradish sauce, cheddar and mozzarella on a toasted hoagie roll	
Meatball Hoagie	14
Garlic cheese bread filled with three meatballs braised in our marinara sauce	
Crab Cake	16
Homemade crab cake on a brioche bun with tartar or cocktail sauce	

GOURMET PIZZA

All are priced as 12" 6cut pizza \$2 more for 14" 8cut

The Max	15
Loaded with sausage, pepperoni, cheese, onions, mushrooms, green peppers and black olive	
Spinach	14
White pizza with the perfect combination of fresh baby spinach, tomatoes, feta, and imported cheeses.	
Chicken Bacon Ranch	17
White garlic sauce, free range chicken, diced bacon, gouda and mozzarella cheese drizzled with peppercorn ranch.	
Southwest	16
White pizza topped with free range chicken, roasted peppers, jalapeños and cheddar jack cheese	
Chicken Parm Pizza	17
Red sauce with breaded chicken, oregano mozzarella and provolone cheese.	
Hot Honey	16
Tomato sauce, mozzarella, basil, cup and char pepperoni, ricotta and hot honey	
Pesto	14
White pizza with fresh basil, pesto, roma tomatoes, and imported cheese	
Tomato Basil	13
White pizza topped with roma tomatoes, mozzarella and fresh basil	
Nashville Hot Chicken Pizza	17
White Pizza topped with fried chicken, nashville hot sauce, pickles, cheddar and mozzarella cheese.	



– \$11 – BUILD YOUR OWN PIZZA

1. CHOOSE YOUR SAUCE

Tomato, White Sauce or Pesto

2. CHOOSE YOUR TOPPINGS

\$2 each

Pepperoni, Jalapeños, Sausage, Anchovies, Mushrooms, Green Peppers, Ham, Bacon, Onions, Black Olives, Banana Peppers, Roasted Red Peppers, Caramelized Onions, Feta Cheese

\$4 each

Artichoke Hearts, Roasted Chicken and Steak

Alternatives

11" Gluten free crust \$2
Vegan Mozzarella \$2

SALADS & SOUPS

Fresh Tomatoes and Mozzarella	11
Fresh baby greens, sliced roma tomatoes, mozzarella, pine nuts, black olives and onions	
Roasted Asparagus	10
Baby greens topped with fontinella cheese, roasted asparagus, black olives and tomatoes.	
Seared Ahi Salad	18
Hawaiian Ahi Tuna seared rare with cajun spices, baby greens, tomatoes, mandarin oranges, fontinella cheese and wasabi vinaigrette	
Hot Honey Chicken Cobb	17
Fried chicken tossed in hot honey over field greens with gorgonzola, tomatoes, hardboiled egg, and red onion.	
Strawberry Salad	9
Baby greens with praline pecans, strawberries, gorgonzola cheese and served with a side of strawberry vinaigrette dressing.	
The Hardwoods	8
Field greens topped with garden vegetables, imported cheese and french fries.	

Salad Additions All proteins available cajun style	Grilled Chicken 4 Fried Chicken 5 Portabello 4 Shrimp 8 Salmon 10 Steak 10
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Dressings
Balsamic Vinaigrette, Italian, Blue Cheese, Creamy Tomato, Peppercorn Ranch & Fat Free Raspberry

Chicken Noodle Bowl 4.00 Cup 3.00

Soup Du Jour Bowl 5.00 Cup 3.50
Our rotating selection of house made soups.

BURGERS & CHICKEN SANDWICHES

*Create Your Own Burger or Chicken	Burger 14 Chicken 13
Choice of local grass fed burger or all natural antibiotic free chicken served on a challah bun Toppings: Swiss, Bleu, Provolone, Pepper-jack, American, Cheddar, Onions, Anchovies, Avocado, Mushrooms, Jalapeños, Bacon, Cajun Seasoning, +75¢	
*More Protein Brah	17
Grilled burger with avocado, bacon, aged cheddar and fried egg.	
Hot Chic	14
Grilled chicken with pepper-jack cheese, hot pepper mustard and cajun seasoning.	
*Fat Tony	15
Grilled burger with BBQ sauce, cheddar cheese and bacon. Served with a side of ranch or bleu cheese dressing	
*Bleu Burger	15
Grilled burger with melted bleu cheese and bacon	
Cordon Bleu	14
Grilled chicken with ham and swiss cheese	
Buffalo	14
Fried chicken breast tossed in buffalo sauce and served with your choice of ranch or bleu cheese dressing	
Jonathan Classic	15
Grilled cajun chicken breast topped with cheddar cheese and grilled onions served on toasted whole grain bread	

*These items may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.