

MAIN

SALADS & SNACKS

MOZZARELLA TRIANGLES \$6.95

Served with marinara sauce

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CRISPY GREEN BEANS \$6.95

Wasabi aioli

CHICKEN WINGS \$7.95

Honey Chipotle or Classic Buffalo

HOUSE SALAD \$5.95

A fresh mix of mesclun greens, carrots, hothouse cucumbers, tomato, red onion and sherry vinaigrette

CAESAR \$6.50

Crisp romaine, shaved Parmesan, garlic croutons and a classic Caesar dressing.

AHI STEAK \$13.95

Blackened tuna, fresh mixed greens, jalapeño bacon, roasted red peppers, wasabi vinaigrette and sweet soy mustard

CHICKEN GRECIAN \$12.95

Chopped tomatoes, cucumber, red onion, kalamata olives and feta cheese crumble in a light herb vinaigrette

SMOKED CHICKEN \$12.95

Goat cheese and candied walnuts atop arugula drizzled with pomegranate vinaigrette

Add beef patty, salmon patty, or grilled chicken breast 5.95

BUILD A BURGER

All burgers are served with lettuce, tomato and choice of American, Cheddar or Pepper Jack cheese

BEEF \$10.95

Grass fed, free range Estancia beef. Healthy, light and full of flavor!

* ALL NATURAL • HORMONE FREE

CHICKEN \$10.95

Tender, alder wood smoked chicken breast marinated in fresh garlic, herbs and olive oil

SALMON \$10.95

Fresh Pacific salmon chopped and lightly seasoned with sea salt and ground pink pepper

TURKEY \$9.95

Free range all white turkey breast, ground and seasoned with fresh carrots, onions, parsley and spices

VEGGIE \$9.95

Panko crusted portabella mushroom, marinated in balsamic vinegar, shallots and olive oil

FRIES & RINGS

FRESH HAND-CUT FRIES \$3.95

GARLIC FRIES \$4.50

SWEET POTATO FRIES \$4.75

CHILI CHEESE FRIES \$5.25

PICKLE FRIES \$4.95

BUTTERMILK ONION RINGS \$4.75

TOPPINGS

DOMESTIC CHEESE \$1.00/ea

Aged White Cheddar, Pepper Jack, American, Cheddar, Provolone, Mozzarella, Feta

IMPORTED CHEESE \$1.50/ea

Brie soft & savory with delicate aroma

Cotija creamy and moist

Stilton rich and mellow

Swiss nutty with a sweet, mellow flavor

Parmesan Crisp sharp & rich, melted and fried golden brown

VEGETABLES \$1.50/ea

Crisp Onions, Pickled Jalapeños, Sweet Peppers & Onions, Avocado, Sautéed Mushrooms, Bruschetta Tomatoes

MEATS \$2.00/ea

Applewood Smoked Bacon, Beef Chili, Jalapeño Bacon, Shaved Rib-Eye

BROADWAY COMBO

FRESH HAND-CUT FRIES & FOUNTAIN SODA OR ICED TEA \$5.95

GOURMET BURGERS

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please let your server know if you have any allergies as not all ingredients are listed on the menu. An 18% service charge is added to parties of 6 or more.*

GREEK \$11.95

Served in a pita stuffed with Greek salad and cucumber-yogurt dressing

CHILI \$11.50

Beef chili, cheddar cheese sauce and sliced white onion

TURKEY & BRIE \$11.95

Fresh ground turkey with herbed Brie and white balsamic onion marmalade

BACON & CHEESE \$12.95

Crisp applewood smoked bacon and aged white cheddar cheese

PATTY MELT \$12.95

Grilled marbled rye bread, caramelized Bermuda onions, Swiss chesse and Thousand Island dressing

ENGLISH PUB* \$11.95

French fries, white cheddar and a fried egg

MUSHROOM & SWISS \$12.50

Swiss cheese, sautéed shiitake and cremini mushrooms

ITALIAN \$11.95

Fresh mozzarella, bruschetta tomatoes, baby arugula and Parmesan crisp

BUFFALO CHICKEN \$12.50

Flash fried chicken breast with bleu cheese spread

PHILLY CHEESE STEAK \$12.95

Estancia burger* topped with shaved rib-eye steak, sweet peppers & onions and provolone cheese

THE COWBOY \$12.95

Applewood smoked bacon, barbecue sauce, crisp onions and Pepper Jack cheese

SOUTHWESTERN \$12.95

Jalapeño bacon, avocado, Cotija cheese and crisp tortilla strips

BLACK & BLEU \$11.95

Seared with blackening spice and finished with bleu cheese spread

CAJUN SALMON \$12.50

Creole rémoulade and popcorn rock shrimp

BELLA BURGER \$11.50

Panko crusted portabella mushroom, artichoke & tomato relish and avocado

VEGGIE PITA \$11.50

Panko crusted portabella nestled in a pita with red pepper hummus, arugula and herb diced tomato

TURKEY BLTA \$12.50

Fresh ground turkey patty topped with Haas avocado, applewood bacon, butter lettuce and tomato

CALI SALMON \$12.50

Avocado relish and butter lettuce