

# Dinner

## APPS

### Wings \$16.50

House buffalo • Chef Mike's Blackberry  
Moonshine • Teriyaki • Old Bay  
Sweet Chili  
Served with carrots/celery/ranch or blue cheese

### House Made Hummus \$11

Lemon/garlic: calabrian chili oil  
Roasted red pepper: candied walnuts/ feta  
served with carrots/ celery/ toasted bread/ radish

### Guacamole, Salsa & Chips \$10.50

Scratch made guacamole/ roasted corn  
pic/cotija/fresh red & green salsa  
/tri-color chips

### Bang Bang Shrimp \$15.50

Creamy sweet chili sauce/candied red bell  
pepper

### Roasted Brussel Sprout mélange \$12

brown sugar/ bacon/ chili flake/ goat  
cheese/ balsamic reduction

### Jerk chicken fondue \$15

Grilled marinated chicken/ house-made  
cheese fondue/ grilled bread/grapes  
/apples

### Mound of Fries \$10

Served with 3 sauces: avocado  
ranch/honey mustard/spicy aioli  
Truffle/Parmesan upgrade

### Rainbow Cauliflower Bites \$11

Roasted cauliflower/ lemon-garlic  
hummus/ vegan aioli

## PIZZAS

### Hawaiian BBQ \$16

ham/ caramelized onion/ pineapple/ house  
bbq/ mozzarella blend

### Tres Amigos \$16

marinara/ pepperoni/ sausage/ bacon/  
mozzarella blend/ pesto drizzle

### Chicken Bacon Ranch \$16

house buffalo/ grilled chicken/ bacon/ bell  
pepper mix/ mozzarella blend/  
ranch drizzle

### Sweet Dreams \$16

Marinara/ pepperoni/ mozzarella blend/  
goat cheese/ parmesan/ chili flake/ spicy  
agave drizzle

## SALADS

### Mediterranean \$12

mixed greens/ grape tomatoes/ kalamata  
olive/ feta/ red onion/ herb dressing

### Incredible Cobb \$13

mixed greens/ tomato/ roasted corn/  
bacon/ candied walnuts/ blue cheese  
crumble/ egg/ avocado ranch

### Caesar \$10

romaine/ parmesan/ caesar dressing/  
croutons/ bacon/ pickled onion

### Spinach & Berry \$14

mixed fresh berries, candied walnuts, goat  
cheese, red onion, blueberry balsamic  
vinaigrette

### Add to any salad

grilled chicken -6 • shrimp -8 • steak -8 • salmon -9

## ENTREES

### Lobster Roll \$25

Butter-poached lobster meat, brioche  
hoagie, served with Old Bay fries:

#### Connecticut style

served warm/ tossed in melted butter

#### Maine Style

served cold/ mayo/ celery/ lemon zest

### Baja Shrimp Tacos \$17

jalapeño/ baja sauce/ slaw/  
served with chips/salsa

### Tuscan Chicken Pasta \$16

cavatappi pasta/ spinach/ tomato/ bell  
pepper/ cream sauce

### Mojo Skirt Steak \$19.50

marinated skirt steak/ chimichurri/ black  
bean & rice/ asparagus

### Caribbean Salmon \$18

marinated salmon/ rainbow slaw

### Asian Salmon Tacos \$17

house bbq/ slaw/ sesame seed/  
served with chips/salsa

### Forbidden Bowl \$12

black rice/ bell pepper/ pineapple/ honey  
soy/ basil/

Add: chicken-6/shrimp-8/ steak-8/ salmon-9

## SANDWICHES

### Arcadia Burger \$16

brisket blend beef patty/ american cheese/  
bacon/ spicy aioli/ pickle/onion/lettuce

### Teriyaki Chicken \$16

marinated chicken breast/ lettuce/ onion/  
pineapple-bacon jam

### Steak Sandwich \$17

marinated steak/ spring mix/ herb goat  
cheese/ caramelized onion

### Southwest Burger \$16

pepperjack cheese/ house bbq/ jalapeno/  
caramelized onion

### Kalua Pork \$16

marinated pulled pork/ house bbq/  
rainbow slaw

Add: Fried egg or bacon \$1.50

## SIDES

Cauliflower gratin/ Grilled asparagus/  
Black beans & rice/ Garlic parm truffle fries  
Prem. \$7

Fries/ Side salad/ Side Caesar/  
Sauteed Brussel sprouts  
Reg. \$3

## DESSERTS

### Pizookie \$10

white chocolate macadamia/pineapple-co-  
conut ice cream/ brandy crème  
(or) chocolate chip/ vanilla ice cream/ chocolate & caramel sauces

### Donut Holes \$10

cinnamon sugar, white & milk chocolate  
dipping sauce

### Pineapple Bread Pudding \$10

pineapple-coconut ice cream/  
brandy crème

### Pina Colada Crème Brulé \$10

traditional French baked custard/ sugar  
brulé/ pineapple/ strawberry