



RESTAURANT CIGAR BAR & LOUNGE

Soup

- Soup Du Jour . soup of the day . . . . . \$5
French Onion Soup . rich and savory onions
+ beer broth + ciabatta crostini + gruyere . . . . . Cup/\$7 . Crock/\$9
5-Alarm Pork Chili . slow roasted pork + onions + peppers
+ spices + just enough scorpion pepper to burn your face off . . Crock/\$8

Salads

- Leaf House . Spring mix + tomatoes + onion
+ carrots + cucumber + choice of dressing. . . . . Whole/\$8 . Half/\$5
House Caesar . croutons + asiago cheese crisp
+ house made Caesar dressing . . . . . Whole/\$10 . Half/\$6
Cobb . Spring mix + cherry tomatoes + big fat bacon + balsamic egg
+ baby corn + guacamole + crumbled blue cheese. . . Whole/\$14 . Half/\$8
Add: Chicken \$3 . Shrimp \$7 . Crab Cake \$12 . Salmon \$11
Roasted Tomato & Mozzarella . Spring mix + roasted tomato
+ fresh mozzarella + pesto oil + balsamic reduction . . . . . \$9

Favorites

- All sandwiches served with a pickle spear and a side of homemade chips.
Try any of our signature sandwiches as a wrap.
Sub a Side of French Fries, Onion Rings or a Half House Salad. . . . . \$2
Big Fat Bacon . thick cut slow cooked bacon in a steel cup. . . . . \$8
BBQ Hog Wings . pork shanks fried and tossed in a root beer BBQ sauce
with your choice of ancho ranch or blue cheese dipping sauce . . . . . \$11
Chicken Fritters . Southern breaded chicken fried
with your choice of BBQ, Ranch or Buffalo . . . . . \$10
Tony's Empanadas . seasoned beef & potato filling + flaky crust
+ ancho-rancho dipping sauce . . . . . \$9
Wings (Grilled or Fried) . celery + carrots
+ bleu cheese dressing or ranch dressing . . . . . \$12
Sauces: Maple Whiskey BBQ, Buffalo, Honey, Sriracha,
Garlic & Asiago, Sweet Chili, Devils Fire
Quesadilla . cheese + salsa + guacamole + sour cream. . . . . \$6
Add: Chicken \$3 . Chipped Steak \$5 . Pulled Pork \$4 .
Shrimp \$7 . Bacon \$4
Cubano . slow braised pulled pork + all-natural ham + swiss cheese
+ chopped dill pickles + beer mustard on ciabatta . . . . . \$9
Tuna Melt . tuna + tomato + American cheese on sourdough bread . . . \$9
Crabby Patty Sandwich . crab patty + lettuce + tomato
on a sweet knot roll . . . . . \$14
BBQ Turkey Wrap . turkey + cheddar jack cheese + cole slaw
in a tortilla . . . . . \$9
Turkey Troublemaker . triple decker turkey + provolone cheese
+ lettuce + tomato + onion + big fat bacon + garlic aioli . . . . . \$14
Bat Out of Hell . bacon wrapped meatloaf + smoked cheddar cheese
+ green leaf lettuce + garlic aioli on grilled sourdough . . . . . \$12
Basic Burger . lettuce + tomato + onion on a Brioche bun . . . . . \$9
Smokehouse Burger . smoked cheddar + big fat bacon + lettuce
+ tomato + onion + smokehouse mayo on Brioche bun . . . . \$11
Hangover Burger . big fat bacon + sunny side up egg
+ American cheese on toasted English muffin . . . . . \$11
Cheesesteak . . . . . \$10
Add: Sauce 50¢ . Peppers 50¢ . Mushrooms 50¢
Basket of Fries or Onion Rings . . . . . \$4

Quickies

- Half Baked Mac n' Cheese . pulled pork + caramelized onions
+ bacon + ranch + scallions and cheddar jack cream sauce
baked in a cast iron skillet . . . . . \$11
Crabby Balls . fried mini crab cakes + ancho ranch . . . . . \$14
Provolone Tempura . sharp provolone dipped in a beer tempura and
fried + tomato bruschetta + balsamic reduction + ciabatta crostini . . \$8
Southern Fried Calamari . Cajun flour dusted + ancho ranch . . . . . \$12
Cheesesteak Cigars . tender chipped steak + caramelized onions
+ American cheese in a spring roll wrap . . . . . \$9
Served with sweet chili sauce
Stuffed Mushroom . sausage + spinach + boursin cheese
+ baked roasted pepper coulis . . . . . \$9
Scallops Fra Diavolo . herb crusted sea scallops
+ spicy tomato ragu + asiago risotto . . . . . \$12
Seafood Strudel . shrimp + scallops + crab + chardonnay crème
+ herbs + flaky phyllo dough . . . . . \$14

Entrees

Served after 4 PM

- Beef
T-Bone Steak . lightly Cajun fire grilled
+ cowboy onions + mashed potato + vegetable du jour . . . . . \$35
Boursin Filet Mignon . fire grilled 8oz center cut filet + boursin cheese
+ sweet onion jam + mashed potato + vegetable du jour . . . . . \$32
Bacon Wrapped Meatloaf . homestyle meatloaf
+ onion and mushroom gravy + mashed potato + vegetable du jour . . \$20
Tennessee Short Ribs . dry rubbed + slow roasted short ribs
with Jack Daniels demi-glace + mashed potato + vegetable du jour . . \$25
Chicken
Chicken Fried Chicken . country fried chicken breast
+ buttermilk sausage gravy + mashed potato + vegetable du jour . . . \$21
Chicken Vodka Rosa . grilled chicken breast + fusilli pasta
+ vodka rosé sauce + parmesan cheese. . . . . \$19
Seafood
Caesar Scallops . fire grilled caesar marinated sea scallops
+ grilled romaine + balsamic reduction + asiago risotto
+ vegetable du jour . . . . . \$25
Leaf Crab Cakes . house made crab cakes
+ sweet creamed corn aioli + asiago risotto + vegetable du jour . . . . \$26
Arthur's Salmon Magazine . pan seared salmon + tomatoes
+ garlic + crab mix + Dijon white wine crème + asiago risotto
+ vegetable du jour . . . . . \$28

Dessert

- Hand-Crafted Ice Cream . Jack Daniel's infused chocolate ice cream. . \$7
Crème Brûlée . classic bourbon vanilla custard
with torched sugar crust + whipped cream + fresh berries. . . . . \$9
Peanut Butter Pie . baked chocolate crust
filled with rich peanut butter and cream cheese custard
topped with chocolate curls + ganache + peanuts . . . . . \$9
Chocolate Lava Soufflé . our signature rich and decadent
chocolate lava cake served with whipped cream + mint . . \$9
Add Ice Cream \$3

