

SHARED PLATES

- NEW FLAVOR! WINGS GF** 14
house • mango habanero • buffalo • chili-garlic-lime • garlic parmesan • dry rub • umami sauce
- FRIED PICKLES V** 12
dill pickle slices battered & fried, served with chipotle aioli sauce
- POUTINE** 14
hand cut fries topped with brown gravy and cheddar cheese curds.
Add ons: fried egg +2 • extra cheese +3 • extra gravy +2 • short rib +6 • poblano peppers +1 • jalapeno peppers +1 • caramelized onion +1 • bacon +3
- NACHOS POBLANOS P/GF** 14
buffalo chicken (+4) chicken (+4) short ribs (+6) steak (+6)
tortilla chips, mexican cheese, black beans, cilantro, pico de gallo, topped with avocado, jalapenos, sour cream, salsa
- JUMBO SOFT PRETZEL** 10
served with house made honey mustard & creamy buffalo sauce
- TEMPURA CAULIFLOWER V** 14
served with a side of pineapple aioli or tossed in buffalo sauce with a side of blue cheese
- TUNA STACKS P** 18
raw sushi grade tuna, edamame, nori, avocado, soy sauce served on a crispy flash fried wonton topped with sriracha mayo
- CALAMARI MISTO P** 16
fresh calamari with cherry peppers, banana peppers, served with wasabi aioli and sweet chili aioli
- OVEN ROASTED BRUSSEL SPROUTS V/GF** 14
prepared with crispy bacon, bleu cheese crumbles and balsamic glaze
- NEW! CRAB RANGOON DIP P** 14
fresh crab shredded with a medley of melted mixed cheeses served in a skillet with baked wontons
- NEW! HANDMADE DUMPLINGS** 10
fresh veggie and pork filled dumplings, hand pressed and pan fried served with creamy sriracha sauce and soy sauce
- NEW! BAJA FISH TACOS P** 16
hand battered flash fried haddock served on a white corn tortilla topped with mango avocado salsa and cilantro lime aioli
- NEW! TACOS TOSTADOS** 16
your choice of grilled sirloin or pulled chicken served in a crispy white corn tortilla, topped with diced red onion, cilantro, fresh squeezed lime and house made guacamole
- NEW! SPICY TUNA TEMPURA P** 16
sushi grade tuna mixed with sriracha mayo over fried sushi rice on top of a crispy fried nori sheet and topped with sushi ginger, fresh scallion and wasabi aioli

HANDHELDS

All handhelds served with your choice of house made fries or house made onion strings
 Other sides are available for an upcharge

- SHORT RIB GRILLED CHEESE** 18
smoked gouda, aged white cheddar, caramelized onions, au jus
- HOUSE BURGER** 17
lettuce, tomato, white onion, house sauce. *add cheese +1 add fried egg +2*
- SMOKEHOUSE BURGER** 18
applewood smoked bacon, fontina, cool garlic ranch. *add fried egg +2*
- CAPRESE V** 16
fresh mozzarella, beefsteak tomato, homemade pesto, balsamic glaze, served on seeded ficelle bread
- SPICY CHICKEN** 17
fried chicken breast with signature spicy batter, lettuce, tomato, pickles, chipotle aioli
- RICO WRAP** 16
oven roasted turkey breast sliced thin, crispy applewood bacon, scallion, fontina & smoked gouda cheese all wrapped up in a spinach tortilla, served with sour cream & cranberry sauce for dipping
- WARM ROAST BEEF SANDWICH** 18
fresh sliced roast beef, topped with cheddar cheese, handmade onion strings, creamy horseradish dressing and arugula on a toasted sesame seed brioche bun
- TURKEY CLUB** 16
hand sliced oven roasted turkey breast, applewood smoked bacon, romaine lettuce, beef steak tomato, with cranberry aioli served on toasted white bread
- NEW! CHICKEN SHAWARMA SANDWICH** 17
seasoned grilled chicken breast, feta cheese, tzatziki sauce, lettuce and tomato served on toasted 7 grain seeded bread
- NEW! PESTO & ARTICHOKE GRILLED CHEESE V** 16
artichoke hearts, roasted red peppers, house made pesto, aged white cheddar, smoked gouda and fontina cheeses, served on toasted 7 grain seeded bread
Add: blackened chicken +8, grilled chicken +8

BOWLS & GREENS

- Add: grilled chicken +8, blackened chicken +8, blackened haddock +10, poke tuna +10, grilled salmon +10, grilled shrimp +10, picanha steak +12, grilled rib eye tips +12**
- POKE TUNA BOWL P** 18
sushi grade tuna, forbidden rice, mango & avocado salsa, kelp seaweed salad, cilantro, nori flakes, sesame seeds, avocado, sriracha wonton crisps
- PIGANHA WEDGE GF** 22
Brazilian style sirloin, cherry tomatoes, bacon, blue cheese crumbles, blue cheese dressing, drizzled with balsamic glaze over a fresh iceberg wedge
- KOREAN CHICKEN BOWL GF** 18
fresh ground chicken in a korean style chili garlic sauce served over basil jasmine rice with fresh broccoli, a sunny side up egg topped with fresh scallions
- MEDITERRANEAN BOWL V/GF** 16
garden fresh cherry tomatoes, cucumbers, roasted red peppers, garlic hummus, feta cheese, kalamata olives over sauteed spinach and basil jasmine rice
- NEW! MCGARTHY'S CHOPPED SALAD GF** 16
chopped iceberg lettuce, applewood bacon, cherry tomatoes, sliced egg & avocado, bleu cheese crumbles tossed in ranch dressing
- NEW! FUJI SALAD V** 16
cucumber, seaweed salad, radish and roasted sunflower seeds over a bed of mixed greens tossed with sweet chili aioli dressing topped with sesame seeds, crispy wonton strips, nori and drizzled unagi sauce
- NEW! BUDDHA BOWL** 16
house cut sweet potato noodles, baby kale, mushrooms, sauteed okra & scallion dressed in a garlic white wine reduction
- NEW! POWER BOWL** 16
faro & quinoa blend, roasted sweet potatoes, chickpeas, baby kale, mushrooms topped with a carrot puree and roasted pumpkin seeds

MAINS

Sides: asparagus, babykale, basil jasmine rice, broccoli, brussels sprouts, faro & quinoa blend, forbidden black rice, mashed potatoes, sauteed okra, sauteed spinach, roasted yuca

- HERB-ROASTED HALF CHICKEN GF** 26
seasoned with fresh rosemary & thyme served with choice of house starch, veg and gravy
- GRASS-FED RIB EYE TIPS GF** 28
new zealand grass fed rib eye cut into tips with a sweet bourbon glaze, choice of house starch & veg
- FISH & CHIPS** 22
fried haddock, arugula, tartar sauce served with chesapeake or house fries
- NEW! LAMB & SHORT RIB SHEPHERDS PIE GF** 24
corn, carrots, peas, onions, fresh ground native lamb and our signature braised short rib topped with yukon gold mashed potatoes and melted mozzarella cheese
- NEW! OX RIBS GF** 30
overnight braised bone-in beef ribs smothered in au jus, served with oven roasted yuca, seasoned sauteed okra and arugula
- NEW! NEW ENGLAND SEAFOOD SKILLET P** 26
fresh baked haddock, scallops and shrimp topped with breadcrumbs, served with drawn lemon butter and your choice of two sides
- NEW! SEASONAL RAVIOLIS** mkt price
Ask your server for our current offering

PIZZA

- THE GF MAC** 17
house made pomodoro sauce and mozzarella cheese topped with overnight braised short rib, poblano peppers and caramelized onions
- BUFFALO V** 15
creamy buffalo sauce and your choice of seasoned chicken or tempura cauliflower
- BBQ CHICKEN** 15
seasoned chicken, mozzarella cheese, bbq sauce, jalapenos
- CUSTOM PIZZA V** 13
start with cheese and add your choice of toppings: artichoke hearts, bacon, caramelized onion, chicken, jalapeño, kalamata olive, ground meatball, mushroom, onion, pepperoni, poblano pepper, roasted red pepper, spinach, tomato
- NEW! BACON CHEESEBURGER PIZZA** 16
ground hamburger, chopped bacon, mozzarella cheese, topped with diced onions, pickles, shredded lettuce and creamy southwest sauce

DESSERTS

- NEW! Chocolate Peanut Butter Explosion**
- NEW! S'mores Ice Cream Pie**
- Chocolate Mousse Trilogy**
- *Flourless Chocolate Cake**
- Tres Leches**
- Rotating Seasonal Dessert** ask your server about our seasonal dessert

Please ask your server to see the list of our premium spirits.

V = vegetarian **P** = pescatarian **GF** = gluten free