

trade winds

bites

thai chili ribs sweet chili sauce with sesame seeds, scallions, fried bean noodles 11.

crab cake lollipops jamaican mango sauce 7.

pork spring rolls cabbage, fresh vegetables, chili aioli 9.

southwestern black bean dip pita, cilantro-lime cream, avocado relish 9.

chicken quesadilla cilantro-lime cream, cheddar, guacamole, salsa 8.

bbq saratoga chips smoky bbq dip 6.

smothered saratoga chips warm gorgonzola cream 8.

wings jumbo half dozen: buffalo, smoky bbq, sweet soy or thai chili sauce 6.

soup du jour chef scott's house-crafted specialty soup 5.

chili con carne diced red onion, sour cream, cheddar, sweet corn bread 5.

chilled

the cobb diced grilled chicken, bacon, tomato, red onion, egg, cucumber, avocado lime relish 9.

the wedge crisp iceberg wedge with blue cheese, diced tomatoes, chopped bacon, green onion 7.

heart of caesar with asiago cheese, house caesar, garlic croutons 5.
add: grilled chicken (+6.) grilled shrimp (+8.) broiled salmon (+10.) portabella (+3.)

trade winds chop spring greens, dried cranberries, candied pecans, crumbled gorgonzola, balsamic vinaigrette 5.

sandwiched

all sandwiches served with one accompaniment

classic club smoked turkey, bacon, swiss, double decked seven-grain wheat 8.

cali chicken marinated chicken breast, roasted red peppers, avocado relish, spring greens, pepper jack and chive aioli, grilled foccacia 10.

fried shrimp po boy lettuce, tomato, onion, mild remoulade, crispy roll 10.

provolone philly grilled beef, onions and peppers, crispy roll 9.

flying pig pulled pork, bacon, ham, swiss, slaw, marble rye 9.

savory sirloin burger half-pound: juicy ground sirloin, topped to order, brioche roll 8.

main

all entrées served with two accompaniments

buckeye baby back ribs dry rubbed, slow roasted, smoky bbq sauce
half slab 14. full slab 22.

ribeye 16 ounce black angus, finished with onions, wild mushrooms, herb butter 27.

mediterranean chicken sautéed artichoke hearts, roasted red peppers, kalamata olives, sundried tomatoes, fresh herbs, feta 14.

ponzu salmon sweet citrus ponzu, fried bean noodles, vegetable vermicelli 15.

portabella napoleon fresh seasonal vegetables, caribbean compote 12.

shrimp linguine sauteed with wild mushrooms, tomatoes, spinach, linguine, white wine herb sauce 18.

dark cherry pork chops bone-in, grilled, dark cherry balsamic jus 16.

accompaniments

saratoga chips (2.)

apple sauce (2.)

seasoned wedge fries (2.)

traditional spring salad (3.)

marinated tomato salad (3.)

pasta salad (3.)

chive mashed potatoes* (2.)

cup of soup or chili (3.)

cottage cheese (2.)

fresh fruit (3.)

baked potato* (3.)

*available after 5pm