

# 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