

RESTORATION

STARTERS

Buffalo Chicken Dip

Creamy Buffalo Smoked Chicken Dip with Crisp Pita Chips
\$10

Bang Bang Shrimp

Crispy Fried Shrimp Tossed in our House-made Bang Bang Sauce
\$11

Smoked Salmon Crostini

Grilled Crostini Topped with Creamy Goat Cheese, a Charred Pineapple and Red Pepper Chutney, Smoked Salmon, and Fresh Basil
\$11

Smoked Pork Belly

Smoked Pork Belly Piled on a Polenta Cake with Red Pepper Jelly
\$11

Bruschetta

Grilled Crostini with Fresh Burrata Cheese, Bruschetta Tomatoes and Balsamic Reduction
\$10

SOUPS & SALADS

All Salads Offered as Wrap Option, add Chicken \$5; Shrimp \$7; Salmon \$7 (Seared or Smoked); Grilled Steak \$9

Summer Salad

Mixed Greens Tossed with Strawberry Vinaigrette and Topped with Slivered Almonds, Red Onions, Cucumbers, Strawberries, Blueberries, Mandarin Oranges and Crumbled Goat Cheese
Half Size \$6.5
\$13

Mediterranean Smoked Salmon Salad

Mixed Greens Tossed with Artichoke Hearts, Cherry Tomatoes, Kalamata Olives, Crumbled Feta Cheese with a Creamy Greek Vinaigrette
No half size available, but we are happy to put half in a box
\$14

Caesar Salad

Romaine Hearts Tossed with a Creamy Caesar Dressing Topped with Parmesan Cheese and Seasoned Croutons *Half Size \$5*
\$8

House Salad

Fresh Mixed Greens with Cucumber, Red Onions, Cherry Tomatoes, Shredded Cheddar Cheese and Seasoned Croutons *Half Size \$5*
\$8

Soup du Jour

\$8

Chef Salad

Mixed Greens Topped with Ham, Turkey, Chopped Egg, Crisp Bacon, Cherry Tomatoes, Red Onion and Shredded Cheddar Cheese with Your Choice of Dressing on the Side
No half size available, but we are happy to put half in a box
\$13

HANDHELDS

Served with French Fries, House Salad or Seasoned House-made Chips

Cuban

Sliced Ham Topped with our House Smoked Pulled Pork, Melted Swiss Cheese, Fresh Pickles and Mustard Served on Freshly Pressed Ciabatta Bread
\$15

Restoration Burger

One 8oz Fresh Ground Beef Patty Grilled and Served on a Toasted Brioche Bun with Lettuce, Tomato, Red Onion and our Signature Burger Sauce *add a Patty \$5; add Cheese \$1.5; add Bacon \$2*
\$15

Smoked Chicken Salad Sandwich

Smoked Chicken Salad on Toasted Sourdough with Lettuce, Tomato, and Avocado
\$14

Crab Cake Sammie

Pan Seared Crab Cake Served on a Toasted Brioche Bun with Lettuce, and Tomato and Cajun Remoulade
\$16

Spicy Chicken Sandwich

Crispy Chicken Breast Served on a Toasted Brioche Bun with Lettuce, Tomato, and Topped with a Spicy Aioli
\$15

Pulled Pork Sandwich

House Smoked Pulled Pork Piled High and Covered in a Tangy BBQ Sauce Topped with Creamy Coleslaw and Served on a Toasted Brioche Bun
\$15

The Club at Old Trail

Traditional Triple-Decker Club served on Sourdough Bread with Ham, Turkey, Bacon, American Cheese, Lettuce, Tomato, and Creamy Dijonnaise
\$15

RESTORATION

ENTRÉES

Bruschetta Chicken

Two Grilled Chicken Breasts
Topped with Fresh Bruschetta
and a Balsamic Reduction
over Parmesan Risotto and
Sautéed Haricot Verts
\$18

Fish and Chips

Two Beer-Battered Cod
Filets Served with Seasoned
French Fries, Coleslaw and
our House-made Cajun
Remoulade for Dipping
\$20

Seared Salmon

8oz Seared Salmon with a
Pineapple Teriyaki Glaze
Served over a Toasted Sesame
Seed and Shiitake Mushroom
Risotto and Sautéed
Haricot Verts
\$26

Seafood Pasta

Penne Pasta Tossed in Herb
Cream Sauce Loaded with Fresh
Shrimp and Lump Blue Crab
\$24

Chicken Tenders

Six Crispy Hand Battered
Chicken Tenders Served with
Seasoned French Fries and
Creamy Mac and Cheese
\$18

Crab Cakes

Two Crab Cakes Served with
our House-made Cajun
Remoulade, Crispy Garlic
Potatoes, and a Fresh
Arugula Salad
\$24

Summer Corn Cakes

Two Seared Polenta Corn
Cakes with Red Pepper Coulis,
Summer Vegetables and a
Fresh Arugula Salad (Vegan)
\$17

Ribeye

Grilled 12oz Ribeye Served with
Summer Veggies and a
Loaded Baked Potato
*add Blue Cheese Crust \$2; add
Sautéed Mushrooms and Onions \$2;
add Sautéed Shrimp \$7*
\$33

Beef Tenderloin Filet

Grilled 6oz Beef Filet with a
Cognac Cream Sauce, Served
with Crispy Garlic Potatoes
and Summer Vegetables
\$34

Tomato Burrata Pasta

Penne Pasta Tossed in a
Roasted Cherry Tomato Sauce
Topped with Fresh Burrata
Cheese, Basil, Olive Oil Drizzle
and Red Pepper Flakes
\$20

ACCOMPANIMENTS

All Accompaniments \$5.5

Summer Veggies
Baked Potato
Crispy Potatoes

Cole Slaw
French Fries
Seasoned House-made Chips

Haricot Verts
Parmesan Risotto
Fresh Fruit

MINI ME

Chicken Tenders

with Choice of Side
\$9

Kid's Burger

on a Toasted Bun with
Choice of Side
\$9

Hot Dog

on a Toasted Bun with
Choice of Side
\$9

Grilled Cheese

with Choice of Side
\$8

Kid's Steak

with Choice of Side
\$10

Mac and Cheese

with Choice of Side
\$9

Gluten Free Options available | Please note that consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness | Split checks no more than three ways | Cake cutting fee if you bring your own cake: \$10 | Corkage fee: \$20 per bottle | Split a meal with full sides for each person for \$5 or split in whatever way you want for no fee | All dishes created and inspired by Restoration Chefs