

Padley's Corner

Appetizers

Firecracker Tuna Bites \$12 **Gluten Free**

Wasabi Dusted Ahi Tuna served over Sweet Chili Aioli and Pickled Savoy Slaw
Finished with Sriracha Drizzle

Braised Short Rib "Roll" \$10

Root Vegetable and Chianti Braised Short Rib in a Crispy Wonton Wrapper served with
Cranberry Horseradish Gastric

Lobster Gouda Mac \$13

Smoked Gouda Cheese Sauce over Campanelle Pasta
Poached Lobster Claw with a Buttered Panko Crust

Bacon Wrapped Scallops \$15 **Gluten Free**

Jumbo Sea Scallops Dusted with Cracked Black Pepper wrapped in Apple Wood Smoked Bacon served on a Bed of Citrus Laced Arugula

Healthy Choice Grilled Veggie Sliders \$10

Grilled Squash, Roasted Pepper, Melted Fresh Mozzarella
And Baby Arugula on Brioche Bun served with Pickled Savoy Slaw

Crab and Lobster Cake Sliders \$12

Two Crab and Lobster Cake Sliders served on a Buttery Brioche Roll
With Sweet Chili Aioli and Pickled Savoy Slaw

Mozzarella De Luna \$8

Lightly Breaded Half Moon Mozzarella Served with Marinara Sauce

Crispy Calamari \$9

Tempura Dusted Rings and Tentacles with Sliced Cherry Peppers
With a Balsamic Glaze

Buffalo Wings \$8

Choice of "Skinny" Wings or "Bone In" Wings
Mild, Medium, Hot, Garlic Parm or Honey Dijon

Flatbreads served on Naan

Choice of

Traditional Pizza \$9

Margherita with Sliced Tomato, Fresh Mozzarella and Hydro Basil \$9

Garlic Oil, Goat Cheese and Baby Arugula \$10

Red Onion, Shrimp and Boursin Cheese \$14

Salads

Healthy Choice Pub Salad \$5

Fresh Field Greens with Tomatoes, Cucumbers, Mandarin Oranges,
Candied Walnuts and our House Waldorf Dressing

Healthy Choice Curley Kale Salad \$9 **Gluten Free**

Fresh Chopped Kale Greens with Toasted Pumpkin Seeds,
Dried Craisins, Shaved Parm and Apple Vinaigrette

Healthy Choice Classic Caesar Salad \$7

Crisp Romaine Lettuce mixed with Fresh Herb Croutons,
Parmesan Cheese and Creamy Caesar Dressing
Chicken \$10 / Shrimp \$14 / Steak \$14

Healthy Choice Roasted Beet Salad \$9 **Gluten Free**

Roasted Spiral Beets over a bed of Baby Arugula and finished with
Caramelized Goat Cheese and Balsamic Drizzle

Soups

French Onion Soup \$5 & Soup De Jour \$4

Please inform your server if you have special dietary requirements

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

Casey's Corner

Entrees

Chicken Sophia \$19

8oz chicken scaloppini topped with roasted red peppers & fresh mozzarella over a Chianti demi served with Yukon gold mashed potatoes, asparagus & baby carrots

Grilled Chicken Bruschetta \$19

Tender breast of chicken topped with freshly chopped tomatoes, basil & extra virgin olive oil served with baked potato & steamed vegetables

Petite Filet Mignon \$16

A 4oz filet mignon grilled over an open flame served with cabernet reduction Yukon gold smashed potatoes, asparagus, & baby carrots

NY Strip Steak \$27

12oz choice NY strip steak seasoned with Mediterranean Sea salt then grilled over an open flame topped with roasted garlic and parsley served with Idaho steak fries, asparagus & baby carrots

Filet Mignon \$30

8oz Filet Mignon on a garlic crouton with a cabernet reduction served with Yukon gold mashed potato, asparagus & baby carrots

Mushroom Ravioli \$24

Ravioli Stuffed with Portabella Mushrooms & Ricotta Cheese served With a Creamy Mushroom Demi sauce

Baby Back Ribs \$28

Barbecue Ribs served with garlic steak fries & Corn Fritters

Bourbon Shrimp \$26

Two Shrimp Skewers Grilled over an open flame, brushed with a honey bourbon glaze & served with garlic steak fries asparagus & baby carrots

Salmon Teriyaki \$24

Fresh salmon lightly seared then topped with a teriyaki glaze served with Yukon gold mashed potatoes, asparagus & baby carrots

Poached Salmon \$21

Delicate salmon filet poached in chardonnay wine with fresh herbs served with baked potato & steamed vegetables

Maryland Crab Cakes \$ 30

Jumbo lump crab meat blended with fresh vegetables & herbs to make a delicate crab cake served with roasted red pepper emulsion accompanied with Yukon gold mashed potatoes, asparagus & baby carrots

Tofu Stir Fry \$16

A Stir Fry with Fresh Vegetables, Sesame Seeds, Soy Sauce, Teriyaki & Tofu

Apple Jack Pork Tenderloin \$20

Pan roasted pork tenderloin served with a apple jack demi accompanied with garlic steak fries asparagus & baby carrots

Ancho Chili Dusted Pork Tenderloin \$26

Succulent pork tenderloin lightly dusted with ancho chili then slightly blackened served with fresh tomato salsa accompanied with Yukon gold mashed potatoes & baby carrots