

# STARTERS



## CHARLIE BROWN'S

FRESH GRILL



### EMPANADAS

Baked and filled with a blend of ground beef, peppers, olives, peas, carrots and onions. Served with jalapeño garlic aioli. \$11.99



**Tito's Basil Lemonade**  
Tito's Handmade Vodka, fresh basil, Tropicana Lemonade, triple sec, club soda. \$13

### POTATO BITES

Crisp potato bites filled with bacon, chives, cheddar and Jack cheese. Topped with sour cream. \$9.99



### STEAMED CLAMS

A pound of clams steamed in garlic clam broth. Served with drawn butter and garlic bread. \$15.99



### STEAK & RAVIOLI

Generously seasoned bistro steak, sliced and served over a bed of sautéed spinach paired with a creamy cheese stuffed ravioli topped with sautéed mushrooms and a robust Marsala wine sauce. Plus, our Farmer's Market Salad Bar. \$28.99



**Pineapple Paloma**  
Casamigos Tequila, grapefruit & pineapple juices, agave, club soda. \$15

# ENTREES



All entrees include our *Farmer's Market Salad Bar*.



### CRISPY LEMON CHICKEN

Crispy pan-seared, panko breaded chicken topped with a creamy lemon caper sauce. Served with garlic green beans and your choice of one side. \$24.99



### MAPLE CAJUN SALMON

Grilled salmon brushed with maple Cajun glaze. Served with fresh steamed asparagus and seasoned rice. \$25.99

### MEDITERRANEAN SALMON

Lightly seasoned, broiled salmon served on a bed of mixed vegetable marinara with your choice of one side. \$24.99



### APPLE SAGE CHICKEN

Panko breaded chicken stuffed with apple, sage and cornbread stuffing. Served on a bed of garlic sautéed spinach and seasoned rice. \$26.99



### 14 OZ RIBEYE

Hand-cut 14 oz. premium ribeye grilled to order and finished with herb shallot butter. Served with frizzled onions and baked potato. \$32.99