

STARTERS

HUMMUS AND TAPENADE 18

Creamy hummus and savory olive tapenade, topped with herb oil and crispy chickpeas. Served with pita and fresh veggies.

MEDITERRANEAN RIBS 23

Slow-braised pork ribs with lemon herb rub and creamy tzatziki.

CALAMARI 19

Crispy calamari with peppers, jalapeños, and lemon pepper seasoning. Served with tzatziki.

MINI STUFFED YORKIES 21

Yorkshire puddings, stuffed with slow-roasted prime rib, caramelized onions, and horseradish aioli.

CHICKEN WINGS (1LB) 22

Choice of hot, salt & pepper, honey garlic, sweet soy heat, Greek, or lemon pepper. Served with veggies and ranch.

NACHOS 24

Baked tri-color tortillas with mixed cheese, onions, jalapeños, tomatoes & black olives.

Add beef or chicken: 7 | Guac: 4

STEAK BITES 24

Seared AAA beef tenderloin in a sweet soy glaze, on crispy Farkay noodles with arugula, sesame, scallions and soy aioli.

MUSSELS 22

Served in rich white wine sauce or zesty marinara with a pretzel baguette.

TUNA POKE CUPS 19

Yellowfin tuna, guacamole and edamame served in crisp wonton cups. Topped with mango salsa, pickled watermelon radish, cilantro, and spicy mayo.

BREAKFAST

Served until 2:00pm daily

MID-DAY BREAKFAST 17

Two eggs served any style, hashbrowns, two strips of bacon, two Spolumbo's maple sausages, and toast

Choice of white or multigrain | Gluten-free bun available: 3

SOUPS & SALADS

FORK AND KNIFE CAESAR 17

Whole romaine heart with creamy Caesar dressing, crispy bacon, croutons, shaved parmesan and capers.

KALE QUINOA SALAD 17

A vibrant kale, quinoa, cucumber, cherry tomatoes, dried cranberries, chickpeas and feta salad, tossed with a zesty lemon vinaigrette.

FRENCH ONION SOUP 15

A rich, baked classic with caramelized onions in savory broth, topped with melted Swiss and mozzarella over a crostini. Served with a garlic baguette.

CHEF'S DAILY SOUP 7 | 12

Ask your server about today's creation. Served with a toasted garlic baguette.

BETWEEN BREAD

Includes your choice of house salad,
pommes frites or upgrade your side to one of our Signature Sides: 3
Gluten-free bun available: 3

BACON BOMB CHEESEBURGER 23

House made beef burger patty with crispy bacon, smoked cheddar, arugula, tomato, onion and smoked ketchup aioli. Served on a sesame bun.

Impossible Meat option available.

MUSHROOM SWISS BURGER 23

House made beef burger patty with sautéed mushrooms, Swiss cheese, truffle aioli, arugula and onion on a brioche bun.

Impossible Meat option available.

CRISPY CHICKEN 22

Crispy fried chicken breast with pepper jack cheese, pickled pineapple, coleslaw and Cajun aioli. Served on a sesame bun.

CHICKEN SOUVLAKI WRAP 22

Marinated grilled chicken with Mediterranean spices, lettuce, tomato, onion, feta and creamy tzatziki wrapped in a toasted pita.

PHILLY BEEF DIP 22

Slow-roasted shaved prime rib, sautéed peppers, onions, mushrooms, Swiss cheese and garlic horseradish aioli on a toasted pretzel baguette. Served with a Dijon au jus.

REUBEN SANDWICH 21

Piled high with corned beef, Swiss cheese, sauerkraut and a house made Russian dressing served on a grilled marble rye.

LEFTY'S SIGNATURE STEAK SANDWICH 29

8oz AAA sirloin on a beet ciabatta with crispy onions, sautéed mushrooms, arugula and a garlic horseradish aioli.



GLUTEN FREE



GLUTEN FREE AVAILABLE



VEGETARIAN

BOWLS

PAPPARDELLE ALFREDO 22

Pappardelle pasta sautéed with bacon and mushrooms in a creamy Alfredo sauce. Finished with fresh grape tomatoes, arugula and shredded parmesan. Served with a toasted garlic baguette.

Add chicken or shrimp: 7

LOBSTER RAVIOLI 29

A butternut squash ravioli in rosé sauce with lobster, roasted red pepper, sundried tomato, and onions, finished with shaved parmesan and basil. Served with a garlic baguette.

Add chicken or shrimp: 7

BUDDHA BOWL 24

Watermelon radish, chickpeas, avocado, pickled cabbage, roasted yam, cucumber and edamame over a carrot purée. Finished with a drizzle of sesame tahini.

Your Choice of Chicken, Tofu or Prawns

KOREAN RICE BOWL 26

Shaved prime rib stir-fried with carrots, green beans, peppers, kimchi, and Bok choy over Korean fried rice. Topped with Gochujang sauce, scallions, and a sunny side egg.

FLATBREADS

PEACH PROSCIUTTO 15 | 24

Juicy peaches, prosciutto, bocconcini, balsamic drizzle and fresh arugula.

CHICKEN ALFREDO 15 | 24

A creamy Alfredo base, chicken, bacon, mushrooms, sundried tomatoes and herbs.

CARNIVORE 15 | 24

Genoa Salami, pepperoni, capicola, Italian sausage, bacon and mozzarella with tomato sauce.

MARGHERITA 12 | 20

Fior di latte, fresh basil and tomatoes.

HAWAIIAN VOLCANO 13 | 22

Capicola ham, candied pineapple, onion and fresh arugula.

ENTREES

LAMB LOLLIPOPS 38

Tender grilled lamb with a pomegranate-mint glaze, paired with mashed potatoes and seasonal vegetables in a luscious garlic butter. Finished with fresh pomegranate seeds.

SWISS CHICKEN FLORENTINE 29

Succulent roasted and stuffed chicken breast with creamed spinach over a carrot-yam purée, accompanied by a seasonal vegetable medley.

CEDAR PLANK SALMON 34

Smoky oven-roasted salmon with garlic buttered seasonal vegetables on a fried rice pilaf. Finished with a tangy mango salsa.

FISH & CHIPS 24

Crispy beer-battered haddock with pomme frites, coleslaw and house made tartar sauce.

STEAKS

Choose your cut of steak and add your signature sides to accompany them.

8oz SIRLOIN 23

Top sirloin steak is lean, juicy and moderately tender with a strong beef flavor.

10oz NEW YORK 30

The New York is one of the most common cuts. It has a firm and tender texture, beautifully marbled with intense flavor.

12oz RIBEYE 40

This steak is rich, juicy and full flavored with generous marbling throughout, commonly referred to as the most desired steak.

7oz TENDERLOIN 44

Quite simply put, the most prestigious cut and regarded as the most tender of all cuts.

SIGNATURE SIDES

KALE CAESAR SALAD 7

HOUSE SALAD 6

SOUP OF THE DAY 7

SWEET POTATO FRITES 6

SEASONAL VEGETABLES 7

REDSKIN MASHED POTATOES 7

SAUTÉED GARLIC BUTTON MUSHROOMS 8

POMME FRITES 4

GREEK FRIES 7

FRIED RICE PILAF 6

BRANDY PEPPERCORN SAUCE 4

GRAVY 3

SWEET POTATO & ROASTED CARROT PUREE 7

SWISS & PARMESAN CREAMED SPINACH 8

POUTINE 7

DESSERTS

MILE HIGH MUD PIE 13

Espresso ice cream cake finished with fudge, caramel and almonds on a Oreo crust.

STRAWBERRY CHAMPAGNE CHEESECAKE 14

Creamy cheesecake topped with strawberries and a champagne syrup drizzle.

CREME DE CARAMEL 13

Silky caramel custard with a honey comb crumble and caramel.

 GLUTEN FREE  GLUTEN FREE AVAILABLE  VEGETARIAN

Our kitchen is gluten aware and we have a dedicated gluten free fryer. We can not guarantee 100% gluten-free, as we use flour in our kitchen and additional fryers. Please let us know if you have any allergies or sensitivities!

Menu prepared by Executive Chef Cameron Gilchrist.