

## SPECIALTIES & APPETIZERS

### Hog's Wings

3 tender, braised, bone-in pork shanks  
sauce choice of:  
Jamaican Jerk / honey mustard / BBQ / teriyaki  
**\$11**

### Oysters on the Half Shell

fresh oysters served raw with housemade cocktail sauce  
**\$2 each**

### Steamed Clams

one pound of fresh steamed clams  
white wine, butter, garlic, fresh herbs  
served with garlic toast  
**\$14**

### Sweet Potato Fries

classic pommes frites presentation  
tossed in house seasoning  
with avocado mousse and whipped honey butter  
**\$6**

### Halibut & Chips

freshly-battered Alaskan halibut filet chunks  
served with house tartar, slaw, and waffle fries  
**\$16**

## SALADS

### House

fresh seasonal greens, cucumbers, sliced Roma tomato  
shredded carrot, fresh sprouts  
**\$6**

### Caesar

Romaine lettuce, house-made dressing  
Focaccia croutons, marinated cherry tomato  
soft-boiled egg, grated Parmesan  
**\$8**

### Mixx Waldorf

seasonal greens, celery, & walnuts  
brandied apples, warm bacon dressing  
**\$9**  
add grilled chicken breast for **\$4**

### Spinach

baby spinach, roasted bell pepper  
sliced avocado, toasted peanuts  
tossed in a raspberry vinaigrette dressing  
**\$7**

### Parisian

mixed seasonal greens, sliced grapes,  
chili-candied pecans, herbed chevre  
balsamic vinaigrette dressing  
**\$8**

## SOUPS

### Tomato Basil Bisque

with creme fraiche, balsamic reduction, toast points  
**cup-\$5 / bowl-\$7**

### Daily Soup

ask server  
**cup-\$4 / bowl-\$6**

## SANDWICHES

(includes choice of fries, potato salad, or house soup)

### Panini 5-0

Kahlua pulled pork, fresh Hawaiiin sweet bread  
housemade island slaw, pineapple curry BBQ sauce  
**\$11**

### The "JoJo" Chicken Sandwich

marinated chicken thigh, fresh French bread  
bacon, avocado, mixed greens, honey mustard  
Italian dressing, and mayonnaise  
**\$11**

### The Reuben

thick slices of house-roasted corned beef  
homemade sauerkraut, gouda cheese  
piled onto rustic pumpernickel rye bread  
slathered with Russian dressing and grilled / broiled  
**\$12**

### The "Big Mick" Burger

our signature seasoned 1/3 pound grilled Angus patty  
cheddar cheese, sliced tomato, aioli  
fried egg, bacon strips, sliced pickles  
all served on a toasted housemade Kaiser bun  
**\$13**

### Portobello Burger

large grilled, stuffed Portobello mushroom cap  
parmesan cheese, roasted red pepper, carmelized onion  
Thai aioli, sprouts, sliced tomato on a housemade Kaiser bun  
**\$12**

### French Dip

thin-sliced, roasted prime rib of beef  
on toasted French bread with horseradish chevre spread  
hot au jus dip  
**\$14**

### Halibut Sandwich

fresh Alaskan halibut filet, brushed with olive oil  
sea salt & black pepper, tomato, lettuce, onion  
served on a toasted hearty whole wheat bun  
**\$15**

Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.

Parties of 6 or more are subject to a 20% gratuity charge.