

# TAPAS (SMALL PLATES)

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<b>Lobster Spring Rolls</b>	<b>6.99</b>	<b>Thai Spring Rolls</b>	<b>5.99</b>
Fried spring wraps filled with julienne vegetables and lobster, and served with a lobster sauce		Fried spring wraps filled with Asian vegetables and served with a spicy soy sauce	
<b>Calamari</b>	<b>9.99</b>	<b>White Bean &amp; Artichoke Hummus</b>	<b>7.49</b>
Fried and served with marinara sauce		Served with flat bread	
<b>Vested Shrimp</b>	<b>10.99</b>	<b>Cheese Board</b>	<b>12.99</b>
Stuffed with horseradish, wrapped in bacon, and served with a cherry chipotle BBQ sauce		Four artisan cheeses served with dates, figs, nuts, and flat bread	
<b>Seared Scallops</b>	<b>10.99</b>	<b>Baked Goat Cheese</b>	<b>9.99</b>
Served with wonton crisps and red cabbage cole slaw		Served with toasted baguette and fresh basil	
<b>Mango Bourbon Scallops</b>	<b>12.99</b>	<b>Espinacha Cheese Dip</b>	<b>7.99</b>
Wrapped in bacon and served over onion straws with mango peppadew relish		A blend of artichoke hearts, spinach, and four cheeses served with flat bread	
<b>Crab Cakes</b>	<b>8.49</b>	<b>Fire Roasted Pork Tenderloin</b>	<b>10.49</b>
Served with mango peppadew relish		Served with a maple horseradish glaze	
<b>Crab Stuffed Mushrooms</b>	<b>9.99</b>	<b>Tocino &amp; Garlic Stuffed Mushrooms</b>	<b>9.99</b>
Topped with provolone and served with balsamic reduction		Stuffed with Italian bacon and garlic, topped with provolone, and served with balsamic reduction	
<b>Crab Rangoon</b>	<b>8.99</b>	<b>Tempura Pork Tenderloin</b>	<b>10.49</b>
Crispy wonton skins filled with jumbo lump crab and cream cheese		Fried in light tempura batter and served with a spicy ginger sauce	
<b>Steamed PEI Mussels</b>	<b>9.99</b>	<b>Andouille Sausage &amp; Peppers</b>	<b>11.99</b>
Sauteed with fresh basil and garlic in a spicy tomato sauce		Served with potatoes and onions in a demi-glaze red sauce	
<b>Stuffed Chicken Skewers</b>	<b>7.49</b>	<b>Spiced Meat Fritters</b>	<b>6.99</b>
Stuffed with prosciutto and provolone, topped with parmesan, and served over warm marinara		Our house style meatball served with marinara sauce over seasoned paella rice	
<b>Peanut Chicken</b>	<b>6.99</b>		
Tender chunks of seared chicken topped with peanut sauce			



# BRUSCHETTA

Four pieces per serving  
Mix and match two of the selections below

9.99

~ *Fresh Mozzarella with Tomato Basil Pesto*

~ *Smoked Salmon*

~ *Prosciutto with Fig Spread & Boursin Cheese*

~ *Brie & Apples with Fig Spread*

~ *Roasted Peppers with Boursin Cheese*

~ *Bleu Cheese Crostini*

~ *Portabella with Roasted Red Pepper & Basil*

~ *Marinated Artichoke Hearts*

# BABY BURGERS

## *Kobe Burgers*

Topped with tomato, Gouda cheese and horseradish mustard

Two 6.99 ~ Four 12.99

## *Boursin Burgers*

Topped with boursin cheese and caramelized onions

Two 6.99 ~ Four 12.99

## *Four Cheese Bacon Burgers*

Topped with a combination four-cheese spread (bleu, mozzarella, Gouda, and Pecorino Romano) and applewood bacon

Two 6.99 ~ Four 12.99

# GOURMET SLIDERS

## *Chicken Parmesan Sliders*

Served with fresh mozzarella, marinara, and fresh basil

Two 5.99 ~ Four 10.99

## *BBQ Chicken Sliders*

Shredded chicken with BBQ sauce, red onions, Gouda cheese, and cilantro

Two 5.99 ~ Four 10.99

## *Crab Cake Sliders*

Served with fresh greens and garlic aioli sauce

Two 6.49 ~ Four 11.99

## *Ahi Tuna Sliders*

Served with roasted red peppers and garlic aioli sauce

Two 6.49 ~ Four 10.99



# SPECIALTY PIZZA

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<b>BBQ Chicken</b>	<b>10.49</b>	<b>Five Cheese</b>	<b>9.99</b>
BBQ Chicken, Gouda cheese, mozzarella, sliced red onions, fresh cilantro, and BBQ sauce		Mozzarella, Pecorino Romano, Vermont white cheddar, bleu, and Gouda cheese with fresh tomato and basil atop an olive oil and garlic rubbed crust	
<b>Thai Chicken</b>	<b>9.99</b>	<b>add bacon</b>	<b>2.00</b>
Tender chunks of chicken breast marinated in a spicy ginger and sesame sauce with mozzarella, green onions, red pepper, julienne carrots, fresh cilantro, and roasted peanuts		<b>Roasted Spinach &amp; Artichoke</b>	<b>9.99</b>
<b>Lobster</b>	<b>9.99</b>	Artichoke hearts, spinach, and garlic atop our four cheese spinach and artichoke sauce	
Lobster meat, mozzarella, Roma tomato, and fresh basil			

# SALADS

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<b>Steak &amp; Bleu Cheese</b>	<b>11.99</b>	<b>BBQ Chicken</b>	<b>10.49</b>
Seared tenderloin, mixed greens, frizzled onions, tomato, and bleu cheese drizzled with cabernet reduction		BBQ chicken, mixed greens, cole slaw, red onion, sweet corn, fresh cilantro, and basil drizzled with our house BBQ sauce	
<b>Caramelized Apple</b>	<b>9.49</b>	<b>Asian Sesame Chicken</b>	<b>9.99</b>
Caramelized apples, mixed greens, candied pecans, tomato, and bleu cheese topped with raspberry orange vinaigrette		Chicken, mixed greens, wonton strips, sesame seeds, almonds, and fresh cilantro drizzled with sweet Asian vinaigrette	



# SIGNATURE PANINI

Served with your choice of waffle fries, parmesan waffle fries, or soup of the day

<b>Steak &amp; White Cheddar</b>	<b>11.99</b>	<b>Chipotle Chicken</b>	<b>8.99</b>
Searched tenderloin, caramelized onion, and Vermont white cheddar with horseradish mayo		Marinated chicken breast, applewood bacon, Gouda, and tomato with chipotle mayo	
<b>Grilled Tenderloin</b>	<b>11.99</b>	<b>Turkey Artichoke</b>	<b>9.49</b>
Grilled tenderloin, onion straws, and provolone with horseradish mayo		Smoked turkey, tomato, red onion, and our spinach and artichoke four cheese spread	
<b>Cuban</b>	<b>9.49</b>	<b>Smokehouse Turkey</b>	<b>9.49</b>
Pork tenderloin, prosciutto, Swiss, cole slaw, and dill pickle slices with horseradish mayo		Smoked turkey, applewood bacon and gouda with chipotle mayo	
<b>Prosciutto, Brie &amp; Apple</b>	<b>9.49</b>	<b>Grilled Portabella</b>	<b>9.49</b>
Prosciutto, brie cheese, and green apples with horseradish mayo		Portabella mushrooms, roasted red pepper, and fresh mozzarella with balsamic reduction.	

# SUSHI

<b>Chef's Roll</b>	<b>15.99</b>	<b>Tapa's House Roll</b>	<b>8.49</b>
Tempura salmon, cream cheese, cucumber, chive, and surimi crab meat topped with caviar, eel sauce and spicy mayo		Tempura crab, cream cheese, and red pepper topped with a sweet eel sauce	
<b>Philadelphia Roll</b>	<b>7.99</b>	<b>California Roll</b>	<b>7.99</b>
Salmon, cream cheese and avocado		Imitation crab, cucumber, chive, avocado, and spicy mayo	
<b>Crunchy Salmon</b>	<b>7.99</b>	<b>Spicy Ahi</b>	<b>7.99</b>
Tempura salmon with spicy mayo, fresh chive, and cucumber		Fresh tuna with spicy mayo and chives	
<b>Rainbow Roll</b>	<b>11.49</b>	<b>Vegetable Tempura Roll</b>	<b>8.49</b>
Salmon, shrimp, avocado, and spicy mayo topped with sliced Ahi tuna		Tempura battered asparagus, carrots, and red pepper topped with sweet eel sauce	
<b>Tempura Shrimp</b>	<b>7.99</b>		
Tempura shrimp, imitation crab meat, and avocado			



# ENTREES

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<b><i>Salmon Teriyaki</i></b>	<b>17.99</b>
Served with wilted greens and noodles with a Thai peanut sauce	
<b><i>Mediterranean Sea Sauté</i></b>	<b>18.99</b>
Shrimp, scallops, calamari clams, and mussels served in a spicy tomato sauce over noodles	
<b><i>Thai Stir Fried Pork</i></b>	<b>11.99</b>
Tender chunks of pork and Asian vegetables stir-fried in a spicy tomato sauce and served over seasoned rice	
<b><i>Portabella &amp; Vegetable Stir Fry</i></b>	<b>10.99</b>
Grilled portabellas and Asian vegetables stir-fried in a spicy ginger sauce and served over seasoned rice	
<b><i>Beef &amp; Asparagus</i></b>	<b>16.99</b>
Tenderloin tips and asparagus sautéed in garlic and olive oil and served over rice noodles	
<b><i>Smoked Salmon Pesto Pasta</i></b>	<b>15.99</b>
Smoked salmon tossed with fresh pesto and rice noodles	
<b><i>Blue Cheese Tenderloin</i></b>	<b>16.99</b>
Marinated beef tenderloin finished with bleu cheese, balsamic glaze, and passion fruit sauce, and served with seasoned vegetables and red potatoes	
<b><i>Pad Thai</i></b>	<b>12.99</b>
Sautéed chicken and shrimp mixed with broccoli, carrots, red pepper, and asparagus over pad Thai noodles	
<b><i>Chicken &amp; Artichoke Paella</i></b>	<b>11.99</b>
Chicken and artichokes cooked with chorizo in a spicy tomato paella	
<b><i>Seafood Paella</i></b>	<b>16.99</b>
Shrimp, clams, calamari, and mussels cooked in a spicy tomato paella	



# DESSERTS

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6.49

## *Italian Tiramisu*

Vanilla bean wafers infused with espresso liqueur, layered with whipped cream, and drizzled with chocolate

## *Crème Brulee*

Our homemade custard topped with a freshly fired caramelized crust

## *Chocolate Raspberry Cake*

Velvety chocolate cake drizzled with homemade raspberry sauce

## *Deep Fried Bananas*

Sprinkled with powdered sugar and drizzled with honey

## *Lemon Cake*

Tangy layered lemon cake dusted with powdered sugar

## *Turtle Cheesecake*

Creamy marbleized vanilla bean cheesecake with decadent caramel and chocolate on a thick graham cracker crust

## *Waffle with Bavarian Chocolate Curls*

Warm fluffy belgian waffle and creamy vanilla bean ice cream drizzled with honey, caramel, and chocolate, and dusted with powdered sugar

# COCKTAILS

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## *The Lunar Landing*

Skyy pineapple vodka with pineapple juice, a splash of grenadine, and garnished with a cherry

## *Discovery (The Napa Mule)*

Napa Valley white wine with Goslings ginger beer, fresh squeezed lime juice, and garnished with a lime wedge

## *The Sea of Tranquility*

Three Olives Loopy vodka with cranberry juice, pineapple juice, and garnished with a lime

## *Tea-Minus*

Jeremiah Weed Sweet Tea vodka with simple syrup, lemonade, and garnished with a lemon wedge

## *Lift Off*

Blood orange vodka and raspberry Stoli vodka topped off with Red Bull

## *Houston's Problem*

Bacardi and Cruzan orange and raspberry rum with cranberry, pineapple, and orange juice, and a splash of grenadine

