

STARTERS

- BANG BANG SHRIMP** 14
TEMPURA BATTERED | TOSSED IN BANG BANG SAUCE
- VIETNAMESE EGG ROLL** 13
PORK & BEEF | CELLOPHANE NOODLES | CARROTS | CABBAGE | ONION
MUSHROOM | SWEET CHILI SAUCE
- MOZZARELLA BITES** 13
FRIED MOZZARELLA | SEASONED PANKO | MARINARA | CITRUS RANCH
- MEATBALLS** 16
HANDMADE MEATBALLS | PARSLEY | PARMESAN | PANKO | MARINARA |
SERVED W/ FOCACCIA
- KOREAN FRIED WINGS (GS)** 14
6PC CHICKEN WINGS | SERVED W/ CITRUS RANCH
SAUCES: BBQ | SWEET CHILI
- SPINACH DIP** 14
SPINACH | CREAM CHEESE | PARMESAN CHEESE | MOZZARELLA | PITA
CHIPS | CARROTS & CELERY
- STUFFED SHISHITO PEPPERS (GS)** 12
GOAT CHEESE | BACON | GRILLED SHISHITO PEPPERS
- CREAM CHEESE WONTONS** 12
GREEN ONIONS | CREAM CHEESE | SERVED W/ SWEET CHILI

SOUPS & SALADS

- COBB SALAD** 15
ONION | TOMATOES | CUCUMBERS | BOILED EGGS | BLEU CHEESE
CRUMBLES | MIXED GREENS | HONEY-WINE VINAIGRETTE
- APPLE WALNUT SALAD (GS)** 14
MIXED GREENS | APPLES | WALNUTS | GOAT CHEESE | CRANBERRIES
HONEY-WINE VINAIGRETTE
- CAESAR SALAD (GS)** 15
ROMAINE | CROUTON | CRACKED PEPPER | PARMESAN | CAESAR
DRESSING

PROTEIN ADD-ON

CHICKEN | 5
SALMON | 8

CHEF'S MONTHLY SOUP

A SEASONALLY INSPIRED SOUP CRAFTED BY OUR CULINARY TEAM,
HIGHLIGHTING FRESH INGREDIENTS AND THOUGHTFUL FLAVORS. EACH MONTH
BRINGS A NEW CREATION THAT REFLECTS THE SEASON AND THE CHEF'S
CREATIVITY.

CUP | 4
BOWL | 6

HANDHELDS

- CHOPPED CHEESE** 15.50
GROUND BEEF | CARAMELIZED ONIONS | CHEDDAR JACK | TOMATO
LETTUCE | MAYO | FRENCH ROLL
- CUBANO** 16
MOJO PORK | HAM | DIJON | PICKLES | SWISS | PROVOLONE
- PORK BAHN MI** 16
MARINATED PORK | PICKLED RADISH & CARROTS | LEMONGRASS
SPICY MAYO | HOISIN SAUCE | FRENCH ROLL
- CRISPY CHICKEN WRAP** 14
FLOUR TORTILLA | CHEDDAR JACK | MIX GREENS | TOMATO | RANCH
- SMOKED ITALIAN BEEF** 17
SMOKED & BRAISED BEEF | HOUSE SHISHITO GIARDINERA | HOAGIE
ROLL | HOUSE AU JUS
- BREADED OR GRILLED PORK TENDERLOIN** 15
PORK TENDERLOIN | MAYO | LETTUCE | TOMATOES | PICKLE
(BREADED NOT AVAILABLE GLUTEN FREE)
- GRILLED SALMON SANDWICH** 17
PONZU-GLAZED SALMON | CUCUMBER | SPRING MIX | TZAZIKI SAUCE |
FOCACCIA BREAD
- POBLANO CHICKEN SANDWICH** 16
CAJUN SPICED CHICKEN | POBLANO PEPPERS | SPRING MIX |
MOZZARELLA | BACON | ZESTY CHERRY JAM | LEMON-POBLANO AIOLI

BURGERS

- SMASH BURGER** 16.50
CARAMELIZED ONIONS | LETTUCE | TOMATOES | PICKLES | CHEDDAR
ARCADIA SAUCE
A FINALIST IN THE IOWA'S BEST BURGER 2025 COMPETITION.
- JALAPEÑO DOUBLE STACK** 17
BACON | PROVOLONE & CHEDDAR CHEESE | SAUTÉED RED ONION &
JALAPEÑOS | JALAPEÑO CREAM CHEESE

CHEF'S BURGER FEATURE

A MONTHLY SHOWCASE OF CHEF-CURATED INGREDIENTS AND INSPIRED
FLAVOR COMBINATIONS—CRAFTED IN-HOUSE AND AVAILABLE FOR A LIMITED
TIME.

AVAILABLE SIDES FOR HANDHELDS AND BURGERS

FRIES
SWEET POTATO FRIES
COLESLAW
SIDE SALAD | 3
SIDE CAESAR SALAD | 3.50

GLUTEN-FREE BUNS ARE AVAILABLE FOR ALL BURGERS AND HANDHELDS,
EXCLUDING THE CRISPY CHICKEN WRAP

ADDITIONAL OFFERINGS

CHIMICHURRI TACOS (GS) 16
MARINATED STEAK | CHIMICHURRI | PROVOLONE | ONION | CILANTRO
LIME CREMA | PICO DE GALLO | SPANISH RICE | CORN TORTILLAS

•SHRIMP TACOS 17
TEMPURA BATTERED SHRIMP | CORN TORTILLAS | SHREDDED
LETTUCE | STREET CORN | SRIRACHA MAYO | PROVOLONE CHEESE
PICKLED ONION

QUINOA GRAIN BOWL (GS) 15
HUMMUS | ROMESCO SAUCE | TOMATO | GREEN GODDESS DRIZZLE |
CUCUMBER | PICKLED ONIONS
CHICKEN | 5 **SALMON** | 8

DINNER ENTREES

SERVED EXCLUSIVELY AFTER 4:00PM

•FLOUNDER PICCATTA 26
LEMON-BUTTER SAUCE | CAPERS | PARSLEY | WHITE WINE | MASHED
POTATOES | PAN FRIED FLOUNDER | ASPARAGUS

BEEF BOURGUIGNON 26
RED WINE BRAISED | CARROTS | CELERY | GRAVY | MASHED POTATOES
BROCCOLINI

•SMOKED SALMON (GS) 23
SMOKED SALMON | SAUTÉED VEGETABLES | PONZU SAUCE

STUFFED FLOUNDER 28
CRAB | RED & GREEN PEPPERS | PANKO | LEMON-ALMOND BUTTER
SAUCE | MASHED POTATOES | SAUTÉED SPINACH

GUMBO 23
GREEN & RED PEPPERS | ONION | LEMONGRASS | SHRIMP | CHICKEN
ANDOUILLIE SAUSAGE | WHITE RICE

PASTAS

SERVED EXCLUSIVELY AFTER 4:00PM

CHICKEN PICATTA 25
LEMON-BUTTER SAUCE | CAPERS | PARSLEY | WHITE WINE | LINGUINE
ASPARAGUS | PAN FRIED CHICKEN

•CAJUN PASTA 27
CREAMY CAJUN SAUCE | SEASONED CHICKEN | ANDOUILLIE SAUSAGE
SHRIMP | PENNE NOODLES

CHICKEN PARMESAN À LA ROSA 23
LINGUINE | ROSA SAUCE | PARMESAN | BASIL | PARMESAN CRUSTED
CHICKEN BREAST

CHICKEN ALFREDO PASTA 20
GRILLED CHICKEN | WHITE CREAM SAUCE | PARMESAN | GARLIC

SPICY BOLOGNESE 23
HOUSE-MADE TOMATO SAUCE | GROUND BEEF | JALAPENOS | CHILI
FLAKES | PENNE NOODLES

HANDCUT STEAKS

SERVED EXCLUSIVELY AFTER 4:00PM

•RIBEYE (GS) 35
CHAR-BROILED RIBEYE | CHOICE OF TWO SIDES

•NY STRIP (GS) 33
CHAR-BROILED NY STRIP | CHOICE OF TWO SIDES

SIRLOIN (GS) 25
CHAR-BROILED 8OZ SIRLOIN | CHOICE OF TWO SIDES

AVAILABLE SIDE OPTIONS FOR DINNER-ONLY OFFERINGS

FRIES
SWEET POTATO FRIES
COLESLAW
BROCCOLINI
ASPARAGUS
MASHED POTATOES
SIDE SALAD | \$3.5
SIDE CAESAR | \$4

SIDES AVAILABLE À LA CARTE

FRIES | 4
SWEET POTATO FRIES | 5
COLESLAW | 5
BROCCOLINI | 4
ASPARAGUS | 4
MASHED POTATOES | 4
SIDE SALAD | 3.50
SIDE CAESAR | 4

SOUP OPTIONS

CUP | 4
BOWL | 6

•CONSUMER ADVISORY•

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR
UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

DESSERTS

PRALINE & CREAM CHEESECAKE | 11

CHOCOLATE FLOURLESS CAKE | 10

NUTELLA CREME BRULEE | 11

MONTHLY CHEESECAKE | 11

MINI CHEESECAKE FLIGHT | 10
VANILLA BEAN | SALTED CARAMEL | RED VELVET