

STARTERS

- Cheese and Fruit Plate**
Select cheeses with seasonal fruit and nuts

21.
- Guacamole**
Served with plantain chips

16.
- Homemade Salsa**
Served with tortilla chips

15.
- BBQ Chicken Wings**
Glazed in a hot and smokey BBQ sauce

18.
- Hummus & Pita Bread**
Drizzled with olive oil & pine nuts

16.
- Herbed Parmesan Meatballs**
With fresh ricotta and Parmesan crostini

20.
- Crispy Cajun Cauliflower**
Topped with chipotle aioli sauce

16.
- Fried Calamari**
Sweet Thai chili sauce and a ginger soy reduction

18.
- P.E.I. Mussels**
In a chipotle butter and garlic sauce, served with homemade cornbread

20.
- Crispy Smoked Pork Belly**
Green apple, cabbage, red pepper slaw with a balsamic syrup drizzle

18.
- Spinach & Artichoke Dip**
Served with pita chips

16.
- Soup of the Day**
Chef's homemade selection

12.



SALADS

- Warm Goat Cheese and Spinach Salad**
Warm, breaded goat cheese on a bed of spinach, with candied walnuts, roasted apples, tossed in a balsamic vinaigrette

24.
- Classic Caesar Salad**
Bed of romaine, with shaved Parmesan & croutons, in a classic Caesar dressing
ADD: Chicken +8. Salmon +10
Shrimp +12.

17.
- Roasted Beet Salad**
Roasted beets on a bed of arugula with crumbled bleu cheese, toasted pistachios in a lemon thyme vinaigrette

22.
- BBQ Salmon Salad**
Roasted Salmon served over arugula, with asparagus, cucumber, and grape tomatoes, with a cherry vinaigrette

24.

SANDWICHES

- Birdland Burger**
Lettuce, tomato, red onion and french fries
ADD: Sautéed onions, cheese, avocado, mushrooms or bacon

20.
+3.
- Grilled, Free-Range Chicken Sandwich**
Topped with melted Pepper Jack cheese, served with fries and chipotle pepper aioli

18.
- Impossible Burger**
Lettuce, tomato, red onion and french fries
ADD: Sautéed onions, vegan cheese, avocado or mushrooms

22.
+3.
- Birdland Sliders**
Served with homemade slaw
ADD: American or cheddar cheese

16.
+3.

THIN CRUST PIZZA

- Margherita** (13-inch)
Homemade tomato sauce and shredded mozzarella
ADD TOPPINGS: Pepperoni, meatballs, peppers, mushrooms, artichokes, black olives, onions, ricotta

16.
+3. EA



MAIN COURSES

Southern Style Macaroni and Cheese Topped with fresh toasted bread crumbs	22.
Rigatoni and Meatballs Slowly-braised beef meatballs with fresh ricotta, served in a rich tomato sauce	25.
Cavatappi Primavera Seasonal vegetables tossed with fresh garlic and extra-virgin olive oil	22.
Penne Andoullie sausage and shrimp in a roasted pepper cream sauce	28.
Mushroom Risotto Cakes With grilled asparagus and a white truffle fondue	22.
Southern Fried Chicken Served with roasted potatoes and sautéed spinach	30.
Baby Back Ribs With shoestring potatoes, sautéed spinach and homemade coleslaw	35.
Roasted Free-Range Chicken Served with roasted potatoes and asparagus in a rosemary sauce	30.
12 oz. New York Strip Steak Served with sautéed spinach and roasted potatoes in a Barolo wine sauce	39.
Vegetarian Platter Grilled asparagus, mushroom risotto, roasted tomatoes, and grilled eggplant	21.
Cajun Jambalaya With chicken, crawfish, andouille sausage, bacon and Cajun rice	30.
New Orleans Style Seafood Gumbo Fresh seafood simmered in a rich spicy stew with vegetables and Cajun rice	35.
Fresh Grilled Salmon With grilled asparagus, and Cajun rice in a lemon butter caper sauce	32.

SIDES
10.

French Fries Sweet Potato Fries Cajun Fries Grilled Asparagus Mushroom Risotto

*\$20 minimum per-person per set • Selections and prices subject to change
18% gratuity is added to parties of 6 or more*