

APPETIZERS / TAPAS

Create your own Cheese Platter

see table tent for selections & pricing

Baked Brie en Croute served with mango apricot chutney and seasonal fresh fruit...\$12.95

Crab Meat & Andouille Dip served warm with jalapeno jack cheese and Yukon chips...\$12.95

Firecracker Shrimp served on a bed of Asian slaw with a Mae Ploy sauce...\$12.95

Calamari Fritti served with our Thai chili aioli and sour papaya relish...\$12.95

Spinach and Artichoke Dip served warm with sharp white cheddar, romano cheese and warm tortilla chips...\$8.95

Smoked Chicken Blue Corn Quesadilla served with avocado, sour cream and mango black bean salsa...\$8.95

Swiss Gruyere Beignet served warm on a bed of Romaine, tomatoes, onions and sweet pickles...\$9.95

Terrine 208 layers of crepes, prosciutto ham mousse, gruyere cheese served warm.\$6.95

Asian Vegetable Rolls rolled in rice paper with Thai tiger, sesame peanut and sweet shoyu dipping sauces...\$6.95

Duck and Shiitake Spring Rolls with sweet Ponzu and mango mustard sauces...\$6.95

Thai Peanut Chicken Satay served with cool Asian noodles and a lime dipping sauce...\$8.95

Beef Tenderloin Satay served with Asian slaw and a Wasabi lime -cilantro sauce...\$12.95

Maui Chicken Fingers served with pineapple chutney and honey mustard ...\$8.95

Roma Tomato Brushetta served on grilled crostini with basil oil and balsamic paint drizzle...\$6.95

Spicy Cilantro Fries Yukon gold potatoes tossed w/ creole spices & cilantro; served with a chipotle chili dipping sauce...\$7.95

Bilbo's Burger ground sirloin served on a toasted English muffin with choice of fresh fries or house salad...\$9.95

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