

## APPETIZERS

### Pan Seared Calamari

*coriander and dill, lemon beurre blanc* 12 *Ask for it spicy!*

Mussels ~ *our chef's daily creation* 14 *\*Add frites 3*

### Sherry Foie Gras Ganache

*french toast, maple grilled stone fruit, candied hazelnuts, spiced apple chutney, nitro espresso* 17

### Tempura Maki Rolls

*julienne vegetables, cream cheese and hijiki sauce* 12 *\* half order 7*

### Roasted Butternut Squash Soup

*basil oil and chives* 10

### Tom Khaa Soup

*sweet and spicy tom yum with coconut milk, shrimp, mushrooms, coriander, tomato, tofu* 13

### Sesame Tempura Shrimp

*radish and cabbage slaw, wasabi cream, soy caramel, scallion, crispy spicy wonton* 15

### Spiced Orange Pork Belly and Scallops

*vanilla and cauliflower puree, leek and orange marmalade, mushrooms, aged balsamic* 17

### Kimchi Baby Back Ribs

*BGE slow roasted back ribs with a sweet soy glaze on top of a mild house made kimchi* 15

### Poke Tacos

*fresh tuna, kimchi, green onion, soy, sesame, lime, cucumber salsa verde, corn tortillas* 17

### Honey Beet Salad

*Slegers greens, gorgonzola, toasted walnuts, green goddess, roasted shallot and orange vinaigrette* 12

### Grilled Stone Fruit Salad

*Slegers Greens, toasted almonds, golden quinoa, roasted prosciutto, spiced rum and vanilla vinaigrette* 12

### Caesar Salad

*house made bacon, grano padano, herbed croutons, creamy lemon garlic dressing* 11

*\* Add Grilled Chicken Breast, Salmon or Shrimp to Any Salad: 9*

## ENTREES

### **Mediterranean Pizza**

*grilled chicken, roasted red peppers, artichoke hearts, confit garlic, chevre, feta, basil pesto base* 14

### **Bacon and Caramelized Onion Pizza**

*house cured bacon, caramelized onion, oven roasted tomatoes, mozzarella, BBQ drizzle* 14

### **Roasted Garlic and Mushroom Pizza**

*alfredo sauce, wild mushrooms, roasted garlic, chevre cheese, spinach, mixed herbs* 13

### **Grilled Chicken Club Ciabatta**

*roasted garlic aioli, mozzarella, crispy calabrese salami, oven roasted tomato, arugula* 16

### **Poke Bowl**

*creamy soy marinated fresh tuna, saffron rice, seaweed, avocado, pickled vegetables, kimchi* 19

### **BGE Brisket Sandwich**

*house smoked brisket, crispy fried onions, green goddess sauce, cabbage slaw, pretzel bun* 16

### **Maple Pork Belly Bao Buns**

*pickled vegetables, bacon aioli, fresh coriander leaves, crisp lettuce* 16

### **Bison Burger**

*celery and carrot blue cheese aioli slaw, chorizo crumble, spicy sriracha sauce* 16

### **Honey Mustard Salmon**

*house made mustard, Israeli couscous salad, seasonal vegetables, creamy wasabi, soy caramel* 18

### **Steak Frites**

*10oz grilled AAA striploin, pommes frites, demi glace* 19

### **Green Curry Chicken Buddha Bowl**

*dressed quinoa, avocado, golden sauerkraut, kale, radish, tomato, fennel, poached egg  
lemon tahini vinaigrette, mixed seeds* 17

### **Spicy Buttermilk Fried Chicken**

*chicken marinated and tossed in our own blend of herbs and spices, maple bourbon drizzle* 16

### **Seafood Linguine**

*sautéed shrimp, scallops, mussels, spinach, tomatoes, white wine dill cream sauce* 18

### **Edamame and White Bean Falafel Wrap**

*tzatziki sauce, slivered red onion, oven roasted tomatoes, baby greens, chevre and feta cheese* 16