

MEAL PLAN PACKAGES INCLUDE:

Soup or salad, entrée and dessert.

Appetizers are not included with meal plans, however, feel free to add on to your meal.

APPETIZERS

FREE RANGE WINGS 9.00 (GF)

Tossed with our Buffalo sauce, served with carrots, celery and Bleu cheese.
Also available in BBQ and Sweet Chili.

CRISPY CALAMARI 9.00 (GF)

Fried and tossed in fresh herbs, finished with spicy marinara and a sweet balsamic reduction.

SUMMER MUSSELS 12.00 (GF)

Cooked in a citrus, white wine basil broth and served with grilled bread.

TRADITIONS TRUFFLE FRIES 5.00 (GF)

Tossed in fresh herbs, truffle oil, served with garlic aioli.

CAPRESE 7.00 (GF)

Fried fresh Mozzarella, freshly sliced tomatoes, fresh basil and finished with a blueberry balsamic reduction.

SOUPS & SALADS

CREAMY GORGONZOLA TOMATO SOUP - 5.00 (GF)

*** CAESAR - 11.00** (GF)

Our house-made Caesar dressing tossed with Romaine lettuce and finished with grilled croutons and Asiago cheese.

*** MIXED GREENS SALAD - 12.00**

Tossed in Sesame soy dressing, topped with grape tomatoes, Mandarin oranges, snow peas and carrots.
Add: Grilled Chicken \$5, Beef \$9, Grilled Shrimp \$6

LITE FARE

*** TRADITIONS BURGER - 12.00** (GF)

Local ground beef, greens, tomatoes and red onion on a house-made roll with our hand-cut fries and house-made pickles. *Make it a house-made, Veggie Burger - just ask!

Add cheese on burger for an additional \$1 each: Cheddar, Pepperjack, American, Blue, or Havarti Dill, Bacon, Sautéed Onions, Mushrooms or Jalapeños.

THE PURITY PANINI - 13.00

Turkey, bacon, Havarti dill cheese, tomato, onion, mixed greens and garlic aioli on hearty Italian bread.
Served with our hand-cut fries and house-made pickles.

MEDITERRANEAN PANINI - 13.00

Garlic herb marinated Portabella mushroom, fresh mozzarella, roasted red peppers, mixed greens and sweet balsamic reduction. Served with our hand-cut fries and house-made pickles.

CHICKEN AND BRIE PANINI - 13.00

Grilled chicken, Brie cheese, prosciutto, red onion, mixed greens and balsamic aioli. Served with our hand-cut fries and house-made pickles.

HOUSE MAC AND CHEESE - 10.00

Cavatappi pasta tossed in house-made cheese sauce.
Add: Shrimp \$6, Chicken \$5, Bacon \$3.

*** CHIPOTLE NACHOS - 12.00**

Tortilla chips dressed with a light chipotle sauce, cheddar cheese, tomatoes, onions, green peppers, jalapeños and black beans served with sour cream and salsa.
Add: Smoked Chicken \$5, Ground Beef \$6

ENTRÉES

* 10 OZ. STRIP LOIN 22.00 

Encrusted with a pepper blend, grilled with seared snow peas, red bliss potatoes and served with house-made steak sauce.

SQUASH PARMESAN 15.00

Summer squash and zucchini, fried crispy and served over linguini with house-made marinara, Mozzarella, Parmesan cheese and finished with a balsamic reduction.

* PORK TENDERLOIN MEDALLIONS 17.00 

Brined and seared, served with herbed rice and grilled broccolini. Finished with a spicy peach sauce.

BOURBON FRIED CHICKEN 16.00

Brined, smoked, fried and topped with Bourbon honey, served with our fries and coleslaw.

VEGETABLE STIR FRY 15.00 

Pan-seared vegetables tossed in coconut stir fry sauce and served over rice.
Add Chicken \$5 or Shrimp \$6

FISH AND CHIPS 15.00 

Coated in our corn flour blend, fried and served with garlic pickle aioli, our hand-cut fries and cole slaw.

GARLIC MARINATED GRILLED CHICKEN 15.00 

Grilled and served over rice with grilled broccolini and finished with a balsamic reduction.

DESSERTS

All desserts are house-made daily by our Pastry Chef.

Be sure to save room for a decadent and delightful way to end your meal. \$6 each.

 MENU ITEMS WITH THIS SYMBOL CAN BE MADE GLUTEN FREE.
PLEASE LET YOUR SERVER KNOW IF THERE ARE ANY ALLERGIES IN YOUR PARTY.

*** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.**