

STARTERS

TheraFlu Soup :: Grandmas Chicken Noodle, Bread.	7
Chili Con Carne :: Sour Cream, Cheddar, Green Onion, Bread.	8
Potato Skins :: Cheddar, Bacon, Sour Cream, Green Onion, Jalapeno	10
Vegan Skins :: Daiya Cheese, Vegan Bacon Bits, Green Onion, Jalapeno	10
Guacamole and Chips (vgn/df)	8
Spinach Artichoke Dip :: Brick Oven Baked with Flat Bread.	12
Chicken Quesadilla :: Corn Tortilla with Cheddar, Onions, Guacamole, Sour Cream, Salsa (gf)	12
Banana Peppers :: Stuffed with Three Cheeses, Sausage, Marinara, Garlic Toast	12
Wings :: Hot, Medium, Mild	5 Wings 8
Wood Fired BBQ or Suicidal [1]	10 Wings 15
Chicken Fingers :: Served Plain, Hot sauce, Bleu Cheese, French Fries	13
Baked Nachos :: Chili Con Carne, Cheddar, Guacamole, Sour Cream, Salsa, Jalapeno	12
Nacho Baby :: Half-Size Classic Nachos	8
Calamari :: Fried Baby Squid, Banana Pepper, Chili Lime Sauce	12
Shrimp Cargot :: Baked Shrimp, Butter, Garlic, Parmesan Garlic Bread Loaf	15

SALADS Kick Up Your Salad

Add Grilled Chicken	7
Add Shrimp, Mahi Mahi or Ahi Tuna	10
Add Grilled Black Angus NY Strip	12
1] House :: Mixed Baby Greens, Romaine, Tomato, Carrot, Onion, Cucumber, Croutons	10
2] Grilled Caesar :: Hearts of Romaine, Garbanzo Croutons, Parmesan, Caesar Dressing	12
3] Griddled Goat Cheese :: Beets, House Greens, Tomato, Carrot, Onion, Cucumber, Croutons, Cranberry Vinaigrette	14
4] Make It A Topless Burger :: Any Burger, Any Style [Choose from "Bad Ass" Burgers] On Top of a Balsamic Dressed House Salad Add 2 for THE BEYOND BURGER ®	18

vgn = Vegan // gf = Gluten Free // df = Dairy Free // nf=Nut Free

WOOD FIRED PIZZA

Served on Traditional or Gluten Free Crust Add 2 Bucks

1] Caprese :: Buffalo Mozzarella, Red Sauce, Tomato, Fresh Basil, Balsamic Reduction	11
2] Classic :: Pepperoni, Aged Provolone, Red Sauce	12
3] Sausage :: Buffalo Mozzarella, Red Sauce, Broccoli	14
4] Chicken :: Artichokes, Aged Provolone, Red Sauce, Banana Peppers, Fresh Basil	14
5] Vegan Sausage :: Beyond Meat, Daiya Mozzarella, Red Sauce, Banana Peppers, Fresh Basil (vgn/df)	14
6] Black & Blue :: Steak, Spinach, Bleu Cheese, Alfredo Sauce, Aged Provolone	15

SIDES

Large Fresh Cut Fries (vgn/gf)	5
Sweet Potato Fries (vg/gf)	5
Garbanzo Tots (vgn/gf)	7
Steamed Broccoli	5
Whipped Potatoes	6
Loaded Mashed Potatoes	7
Vegan Mashed Potatoes (vgn/gf/df)	6
Vegan Loaded Mashed (vgn/gf/df)	7
Small House Salad	6
Small Traditional Ceasar	6
Seasonal Vegetable	7
Mac and Cheese	7

Choose a **"BAD ASS BURGER"** :
10oz Black Angus Beef : Chicken Breast
or "Buddah" Burger (Barley, Beans, Herbs) (vgn/df)
Gluten Free Roll Add 2 Bucks

Choose an Option . . . and tell us how you like it cooked

1] Classic :: Lettuce, Tomato, Onion Add Cheese 1 Bacon 2	12
2] Philly :: Aged Provolone Blend, Caramelized Onions, Hot Pepper, Mushroom	13
3] Katrina :: Cajun Spiced , Caramelized Onions, Blue Cheese Crumbles	14
4] Memphis :: Smoked Bacon, BBQ Sauce, Cheddar	14
5] Hot Mama :: Banana Peppers with Stuffing, Aged Provolone	15

Cheese Selection :: Cheddar, Swiss, American, Aged Provolone Blend, Crumbly Bleu, Goat Cheese, or Fresh Mozzarella add 2

THE BEYOND BURGER® :: Daiya Cheese, Lettuce, Tomato, Onion, Pickle, Ketchup, Mustard (vgn/df) 14

SIGNATURE SANDWICHES

Pulled Pork Sandwich :: With Crispy Onions, Aged New York Cheddar, BBQ Sauce	12
Lamb Kofta :: Grilled Lamb Meatball, Cucumber, Tomato, Onion, Tzatziki on Fresh Flat Bread	12
Knuckle Sandwich :: Braised Beef Brisket, Kimmelweck Baquette, Horseradish Sauce, Au Jus	15
Po Boy :: Grilled Mahi, Fried Shrimp, Lettuce, Tomato, Onion, Chipotle Mayo on House Baquette	18
3151 :: Charbroiled NY Strip Steak, Aged Provolone Blend, Spinach, Crispy Onions, Garlic Baquette	20

LITTLE BUCKAROOS [12 and Under]

Grilled Cheese w/ Fries :: Chicken Fingers w/ Fries :: Cheese Pizza :: Pasta with Butter or Marinara	8
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ENTREES

Mushroom Carbonara :: "Veganized," Cashew Cauliflower Cream Sauce, Mushrooms, Peas Over Linguine (vgn/gf/df)	20
Cajun Chicken Alfredo :: Creamy Linguine, Sweet Peas. Substitute Cajun Shrimp Add 6	22
Lentil Meatloaf :: Vegan Loaf made with Lentils, Mushrooms, Tangy Tomato Brown Sugar Glaze, Mashed Potato Seasonal Vegetable (vgn/gf/df/nf)	20
Butternut Squash Steak :: Herbed Wild Rice, "Vegan Ricotta", Mashed Potato, Seasonal Vegetable.	22
Pickled Red Onion, Dried Cherries. (vgn/gf/df/nf)	
Wood Fired Chicken :: Bone-In Half Bird over Mediterranean Greens, Lettuce, Tomato, Cucumber, Olive, Celery, Onion, Sweet Potato Fries, Dried Cherries	22
Apple Cider Pork Chop :: Grilled Frenched Chop with Cider Demiglace, Whipped Mash, Seasonal Vegetable.	24
Lamb Kofta Dinner :: Ground Lamb, Mediterranean Greens, Lettuce, Tomato, Onion, Cucumber, Olive, Tzatziki, Sweet Potato Fries, Dried Cherries, Pistachio	22
Stuffed Chicken :: Wood Fired Breast, 3 Cheeses, Artichoke, Spinach, Over Pesto Linguine Pasta with Arugula	22
Tuna :: Sesame Seared Tuna Steak, Over Stir Fry Rice	26
NY Strip :: Charbroiled, Rosemary Demi Glace, Seasonal Vegetable, Choice of Side	32
Twin Filet Of Beef :: Charbroiled, Mushroom Demi Glace, Seasonal Vegetable, Choice of Side	34
Rib Eye :: Chili Ginger Rubbed with Cilantro Butter, Seasonal Vegetable, Choice of Side	36

Gluten Free Zitti Pasta Available Add 2

Dessert

Cheesecake :: Fresh Strawberry, Whipped Cream	7
Vegan Cheesecake :: Fresh Strawberry, Cashew Crust	8
Chocolate Cake :: Double Fudge Frosted	7

Friday Fish

Haddock Filet Beer Batter Fried or Lemon Butter Broiled	16
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