



Sidetracks

honest food & drink



Starters

- PEI Mussels in garlic white wine or chipotle sauce with chorizo & cilantro 12/13
- Maryland Crab cakes with warm dill potato salad and honey mustard sauce 12
- Sautéed Shrimp in garlic and lemon sauce 14
- Firecracker Shrimp with chipotle dipping sauce 10
- Beef or Chicken Satay served with peanut or wasabi dipping sauce 9/8
- Trio of Dumplings- shrimp, chicken or vegetable with soy ginger sauce 10
- Mexican Style Corn on the cob with white cheese, chili and lime juice 2.5

Soup & Salad

- Soup du Jour 6
- Chicken and Vegetable Soup 5
- Classic French Onion Soup with Gruyère 6
- Mixed Field Greens with herbed balsamic vinaigrette 6
- Warm Goat Cheese Salad with roasted beets and pine nut vinaigrette 9
- Country Salad with celery, apples, raisins, blue cheese crumbles, cider vinaigrette 9
- Classic Caesar Salad with romaine, grated parmesan and herb croûtons 8
- Mediterranean Salad with feta, olives, grilled shrimp and herbed vinaigrette 17
- Lemon Pepper Chicken Salad with roasted peppers and ranch dressing 15
- Mexican Angus Steak Salad with avocado, cheddar and chipotle vinaigrette 16

Salad Toppings: Chicken 7, Crab Cake 9, Salmon 9, Shrimp 12, Beef 10

Burgers

- Sirloin Beef Burger served with French fries, lettuce and tomato 11
- Moroccan Spiced Beef & Pork Burger served w/ French fries, lettuce and tomato 11
- Iceberg Wedge Burger with blue-cheese, bacon and crispy fried onions 12
- Turkey Burger served with French fries, lettuce and tomato 11
- Veggie Burger served with sweet potato fries, lettuce and tomato 10

Pasta

- Sidetracks Fettuccine with sautéed chicken in a creamy tomato sauce 19
- Black Ink Linguine Pescatore with fresh seafood in a spicy tomato sauce 22
- Spinach Ravioli with asparagus and sun dried tomatoes in a sherry cream sauce 17
- Penne with Italian sausage, chicken, peppers and onions in garlic and olive oil 18

Entrées

- Sea**
- Shrimp Scampi with broccoli and rice pilaf 23
- Grilled Salmon Filet with shrimp ravioli, asparagus and tomato caper sauce 24
- Sautéed Filet of Sole with lemon butter sauce, spinach and fingerling potatoes 24
- Glazed Chilean Sea Bass with stir fried vegetables and ginger scallion rice 31

Land

- Oven Roasted New Zealand Rack of Lamb in Irish whiskey sauce 32
- Pan Seared Filet Mignon in bordelaise sauce 32
- Grilled 8/12 oz Black Angus Steak with crispy fried onions au poivre sauce 23 or 30
- Grilled Balsamic Glaze Pork Chop with red onion confit 22
- Sidetracks Chicken in a sherry wine sauce 20
- Roast French Cut Chicken Breast with apple chicken sausage 20.

All Land Entrees served with fresh seasonal vegetables and a choice of:
Buttermilk Mashed Potatoes, Baked Potato, Rice Pilaf, Potato Croquettes,
French Fries or Sweet Potato Fries. Extra sides 5

Hibachi Platters

- Land 20
- Chicken Satay
- Beef Satay
- Buffalo Wings
- Chicken Tenders

- Sea 30
- Salmon Satay
- Blackened Shrimp
- Bacon Wrapped Scallops
- Crab Cakes

Classics

- Fresh Cod filet beer battered with chips 15
- Traditional Shepherd's Pie with buttermilk mashed potatoes 15
- Chicken, Steak or Shrimp Fajitas with all the fixings 14/16/18
- Chicken and Mushroom Quesadilla with all the fixings 13
- Sautéed Chicken in Curry Sauce with rice and/or fries 13
- Chicken Parmesan with linguine, mozzarella cheese, roast tomato and basil sauce 18

Pizza

- Traditional
- Traditional chopped tomato, basil and mozzarella 10
- Bianci
- Garlic, Olive oil, rosemary, pecorino romano cheese 8
- Vegetarian
- Spinach, sun dried tomato, peppers, mushroom and feta 12
- Inferno
- Pepperoni, Italian sausage, jalapeños and mozzarella 13
- Hawaiian
- Pineapple, ham and mozzarella 11
- Buffalo
- Buffalo Style Chicken with blue cheese, peppers and onions 12