

## STARTERS

<b>Burrata</b> ..... 10.95 burrata, tomato and prosciutto, layered over a seasoned crostini and topped with a balsamic glaze	<b>Loaded Nachos</b> ..... 10.95 corn tortilla chips topped with chicken, black beans, pico de gallo, jalapeños, monterey & cheddar cheese, served with sour cream
<b>Disco Duck Fries</b> 🌿 ..... 12.95 house cut fries topped with shredded duck confit, smothered in brown gravy and topped with mornay	<b>Chicken Dumplings</b> ..... 7.95 steamed dumplings filled with chicken, lemongrass, vegetables drizzled with sesame and soy
<b>Edamame</b> 🌱 ..... 7.95 tossed in salt and served with soy sauce	<b>Blend Quesadilla</b> ..... 12.95 flour tortilla stuffed with chicken, pico de gallo, monterey, bacon, and cheddar cheeses, served with salsa and sour cream
<b>Guacamole</b> 🌱 ..... 9.95 avocado, pico de gallo, fresh lime juice and cilantro made to order, served with hand-cut corn tortillas	<b>Roasted Pepper Hummus</b> 🌱 🌿 ..... 8.95 fresh cut veggies served to dip in a garbanzo bean, tahini, garlic, roasted peppers and EVOO blend
<b>Island Shrimp</b> 🌿 ..... 13.95 jumbo shrimp served with a tropical mango salsa	<b>Wings</b> 🌿 ..... 14.95 choice of bone-in or boneless served with ranch dressing, celery and choice of: blend's signature sauce – buffalo – barbeque – truffle garlic
<b>Crabby Crimini</b> 🌿 ..... 12.95 broiled baby portabellas topped with crabmeat	<b>parmigiano +2 sriracha honey +2</b>
<b>Stuffed Shrimp</b> ..... 15.95 jumbo shrimp stuffed with crabmeat	<b>Crispy Idaho Potato Skins</b> ..... 10.95 loaded with melted cheddar, bacon bits, and a touch of sour cream
<b>Buffalo Empanadas</b> ..... 12.95 stuffed in house with shredded chicken, buffalo sauce, cheese, sofrito, served with ranch dressing and celery	

## LITE FARE

choice of dressings: raspberry vinaigrette, champagne vinaigrette, balsamic vinaigrette, roasted pepper vinaigrette, ranch, or blue cheese  
add chicken 4 | ahi tuna 8 | shrimp 6 | crabmeat 8 | bacon 4

<b>Del Mar Salad</b> 🌿 ..... 22.95 mixed greens, cucumbers, carrots and tomatoes topped with jumbo shrimp and lump crabmeat	
<b>Poke Bowl</b> ..... 18.95 sushi grade cubed ahi tuna, cucumbers, avocado and edamame over shredded vegetables, tossed in a cucumber wasabi dressing	
<b>Spinach Salad</b> 🌿 ..... 12.95 fresh baby spinach, red onions, dried cranberries, tomatoes and shaved parmigiano	
<b>House Salad</b> 🌿 ..... 10.95 arcadian harvest blend lettuce with cucumbers, tomato, and red onions	
<b>Mango Walnut Salad</b> 🌿 ..... 12.95 blend of arcadian harvest and spinach with mango salsa, walnuts and tomatoes	
<b>Bean Tacos</b> 🌱 🌿 ..... 10.95 blend of chickpeas, black beans, and olive oil topped with sliced avocado and a roasted pepper drizzle	
<b>Ahi Tacos</b> ..... 16.95 sushi grade ahi tuna, avocado and pico de gallo with a wasabi cucumber drizzle	

## BURGERS & SANDWICHES

(all are served with hand-cut fries & pickle )

<b>Classic American Burger</b> ..... 15.95 angus beef with american cheese served with lettuce and tomato	<b>Blackened Chicken Sandwich</b> ..... 15.95 seared with cajun dry rub seasoning, served with bbq ranch, lettuce and tomato
<b>Exit 7A Burger</b> ..... 18.95 angus beef with pork roll and bacon, topped with american cheese	<b>Crab Cake Sandwich</b> ..... 18.95 seared homemade crabcake drizzled with tarter sauce, served with lettuce and tomato
<b>Swiss Mushroom Burger</b> ..... 17.95 angus beef and wild mushrooms topped with swiss cheese	<b>Crispy Chicken Sandwich</b> ..... 16.95 crispy chicken topped with mango salsa and drizzled with sriracha infused honey
<b>Black &amp; Bleu Burger</b> ..... 16.95 blackened angus beef topped with crumbled bleu cheese, lettuce and tomato	<b>Mango Duck Sandwich</b> ..... 18.95 pulled duck topped with mango salsa
	<b>Tosceno Wrap</b> ..... 16.95 grilled chicken, spinach, aged provolone and tomato with a roasted pepper dressing

Vegan Friendly 🌱 • Gluten Free Ingredients 🌿

\*\*Please inform your server of any ALLERGIES, equipment and utensils may be shared


\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.\*

## SOUP


Soup Du Jour .....7.95    French Onion .....7.95

## FIRST COURSE



 Gluten Free penne available

**Prosecco Scampi**  .....22.95  
sautéed shrimp in a prosecco beurre blanc sauce over spiraled vegetables

**Baked Mac & Cheese** ..... 14.95  
shell pasta mixed in a blend of cheeses encrusted with panko bread crumbs


**Gnocchi**  .....17.95  
potato gnocchi, wild mushrooms, zucchini, and roasted peppers in a white wine garlic sauce

**Blackened Chicken Bucatini** .....18.95  
bucatini tossed in a light cream sauce topped with cajun seasoned chicken **substitute blackened shrimp +3**


**Vegetini**   .....18.95  
blend of spiraled vegetables tossed with tomatoes, peppers, and edamame in a champagne aioli


## MAIN


**Ahi Tuna** ..... 22.95  
sesame encrusted seared tuna over zucchini noodles seasoned with a sesame soy glaze


**Fiesta Chicken**  ..... 22.95  
enjoy pan seared chicken with bold flavors of tangy and zesty sauce topped with a refreshing mango salsa for a burst of tropical sweetness accompanied with two sides

**Crab Cakes**..... 32.95  
homemade crab cakes served over bed of sautéed spinach and a side of tartar sauce

**Pork Chop**  ..... 32.95  
savor our delectable french center cut pork chop, expertly crusted with fragrant herbs, served with your choice of two sides

**Cowboy**  ..... 42.95  
juicy and tender french cut ribeye, seasoned with aromatic rosemary, served with two sides

**Filet Mignon**  ..... 38.95  
indulge in our perfectly cooked and crowned with luxurious port wine reduction sauce, served with two sides

**Duck Leg**  ..... 32.95  
experience culinary excellence with our savory duck, braised to perfection and topped with luscious fig demiglaze, served with two sides

## SIDES

\$6.95 for all sides

Sautéed Spinach  
Zoodle Vegetables  
Mashed Sweet Potatoes

Baked Potato  
Vegetable Medley  
Side Salad

Brussel Sprouts  
Hand Cut Fries  
Tomato Salad

## SWEETS

**Lava ala Mode** ..... 8.95  
a rich dark chocolate cake served warm topped with vanilla gelato

**Apple Empanada** ..... 7.95  
cinnamon apple marmalade filling served with scoop of gelato

**Raspberry Sugar Bites**..... 6.95  
dough nuggets tossed in sugar served with raspberry sauce

## Sunday Brunch 11 – 3

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