

STARTERS

FOOD WORKS CHIPS & DIP

HOUSE MADE SWEET POTATO CHIPS TOSSED IN OUR OWN SPICE BLEND
SERVED WITH BLEU CHEESE FONDUE \$8

CALAMARI

FLASH FRIED WITH BANANA PEPPERS SERVED WITH AIOLI & MARINARA \$9

BLACKENED FRIED GREEN TOMATOES

ON A PROSCIUTTO, TOMATO & GOAT CHEESE SALAD TOSSED IN LEMON VINAIGRETTE \$8

STEAMED ASIAN DUMPLINGS

CHICKEN, CASHEWS & ASIAN VEGETABLE DUMPLING SERVED IN A BAMBOO STEAMER BASKET WITH
CITRUS PONZU \$8

CANDIED GULF SHRIMP

GULF SHRIMP FRIED & TOSSED IN SWEET & SPICY SAUCE \$9

BRUSCHETTA

TOASTED CIABATTA, BOURSIN & FRESH MOZZARELLA TOPPED WITH BALSAMIC TOMATOES \$7

SMOKED CHICKEN SPRING ROLLS

OVER CHIPOTLE SLAW WITH HOUSE BARBECUE SAUCE \$8

RIVERSIDE CRAB CAKE

SAUTÉED LUMP CRAB CAKE OVER OKRA SUCCOTASH WITH SHERRY REMOULADE \$10

AHI TUNA

CHILI CRUSTED AHI TUNA SERVED WITH CUCUMBER KIMCHEE & CITRUS PONZU \$10

SOUP OF THE DAY \$5

SALADS

FOOD WORKS HOUSE SALAD

FRESH GREENS, TOMATOES, SMOKED BACON & CANDIED PECANS TOSSED IN HOUSE HONEY
BALSAMIC VINAIGRETTE \$5.5

CAESAR

HEARTS OF ROMAINE, HOUSE CAESAR DRESSING, PARMESAN, CRACKED PEPPER
& HOUSE MADE CROUTONS \$5.5

ENTRÉE SIZE \$9 ADD SALMON \$4 ADD GRILLED CHICKEN \$2

RIVERSIDE COBB SALAD

SMOKED TURKEY, AVOCADO, BACON, EGG, TOMATOES, ASPARAGUS, BLEU CHEESE & CRISP GREENS
SERVED WITH A HOUSE BLEU CHEESE VINAIGRETTE \$11

SOUTHWEST STEAK SALAD

RED CHILI STEAK, BLACK BEANS, TOASTED CORN, CILANTRO, TOMATOES, GREEN ONIONS, & HONEY
TOASTED PEANUTS SERVED WITH HOUSE HONEY PEANUT LIME DRESSING \$11

SIDES

YUKON GOLD MASHED POTATOES \$4

BRAISED RED CABBAGE \$4

FRESH DAILY VEGETABLE \$4

BEER BRAISED TURNIP GREENS \$4

FRESH GRILLED ASPARAGUS \$5

FRIES \$4

CHIPOTLE SLAW \$4

PENNE N' RED SAUCE \$4

LOW COUNTRY RED RICE \$4

WHITE RICE \$4

DINNER SELECTIONS

THE CHOP

MAPLE GLAZED GRILLED PORK CHOP SERVED WITH YUKON GOLD MASHED POTATOES & BRAISED RED CABBAGE \$18

BLACK ANGUS NEW YORK STRIP

TOPPED WITH DEMI GLAZE & SERVED WITH YUKON GOLD MASHED POTATOES & VEG OF THE DAY \$19

MUSTARD BATTERED CATFISH

LOW COUNTRY RED RICE & CHIPOTLE SLAW \$14

BLACKBERRY CHICKEN

TANGLEWOOD FARMS FRENCH CUT CHICKEN BREAST SERVED WITH PARMESAN RISOTTO, HARICOT VERT & TOPPED WITH BLACKBERRY-BALSAMIC GLAZE \$17

GRILLED AHI TUNA

SERVED ON A COCONUT-SCALLION RICE CAKE, ASIAN VEGETABLES & SERVED IN A GINGER-LEMONGRASS BROTH \$20

CANDIED CRUSTED SCALLOPS

ORANGE & WHITE PEPPER CRUSTED SCALLOPS SERVED WITH TWO POTATO PAVE, SAUTEED BABY SPINACH, ARUGULA & TOPPED WITH SHERRY BACON VINAIGRETTE \$19

FOOD WORKS FILET

CENTER CUT BEEF TENDERLOIN SEASONED & GRILLED TOPPED WITH DEMI GLAZE & SERVED WITH YUKON GOLD MASHED POTATOES & VEG OF THE DAY \$23

ADD BLEU OR BOURSIN CHEESE \$2 ADD GRILLED PORTOBELLOS \$2

HORSERADISH CRUSTED SALMON

FRESH FARM RAISED SALMON WITH FOOD WORKS HORSERADISH CRUST, YUKON GOLD MASHED POTATOES & BRAISED RED CABBAGE \$16

BACON WRAPPED TROUT

PICKETT'S FARM WHOLE FILETS WRAPPED WITH BACON, SERVED OVER OKRA SUCCOTASH & TOPPED WITH CRAWFISH VINAIGRETTE \$18

CHICKEN FRIED CHICKEN

HAND-BATTERED & FLASH-FRIED WITH CRACKED PEPPER GRAVY, YUKON GOLD MASHED POTATOES & VEG OF THE DAY \$15

CHOO-CHOO CHICKEN & SHRIMP

SAUTÉED WITH BROCCOLI, CARROTS, RED ONIONS & SNOW PEAS IN A COCONUT CURRY SAUCE OVER WHITE RICE \$16

SHRIMP N' GRITS

SAUTÉED GULF SHRIMP, TOMATOES & GREEN ONIONS OVER A SMOKED CHEDDAR GRIT CAKE SERVED WITH A TASSO SCAMPI CREAM SAUCE \$16

CHICKEN PICATTA

BREAD CRUMB SEASONED CHICKEN BREAST CUTLET SAUTÉED WITH MUSHROOMS, TOMATOES, CAPERS & BASIL WITH WHITE WINE LEMON BUTTER, TOPPED WITH PARMESAN CHEESE. SERVED WITH YUKON GOLD MASHED POTATOES & VEGETABLE OF THE DAY \$15

THE WORKS MAC & CHEESE

SMOKED GOUDA MAC & CHEESE WITH CHORIZO SAUSAGE, COLA-GLAZED BRAISED PORK BELLY TOPPED WITH ONION RINGS \$14

ROASTED RED PEPPER ALFREDO

A MEDLEY OF MUSHROOMS & GARLIC TOSSED WITH PENNE PASTA IN ROASTED RED PEPPER ALFREDO \$12
ADD GRILLED CHICKEN \$2 ADD GRILLED SHRIMP \$4

LOBSTER MANICOTTI

A BLEND OF FIVE CHEESES & FRESH HERBS BAKED IN FRESH PASTA WITH SAFFRON PERNOD TOMATO SAUCE \$16

BBQ CHICKEN PIZZA

GRILLED CHICKEN, GRILLED RED ONIONS, MOZZARELLA, SMOKED GOUDA, CILANTRO & HOUSE BBQ SAUCE ON HOUSE MADE PIZZA CRUST \$11

GRILLED VEGGIE PIZZA

GRILLED ZUCCHINI, RED PEPPERS, ARTICHOKE HEARTS, TOMATOES, GRILLED RED ONIONS & FRESH MOZZARELLA WITH MARINARA ON HOUSE MADE PIZZA CRUST \$11

BLACK ANGUS BURGER

AN 8OZ GRILLED ANGUS BURGER GRILLED TO ORDER WITH GREEN LEAF LETTUCE, GRILLED RED ONIONS, TOMATOES, KOSHER PICKLES & AIOLI ON KAISER ROLL WITH FRIES \$9

ADD BLEU, SWISS, CHEDDAR OR PROVOLONE CHEESE \$1 ADD GRILLED PORTOBELLOS \$2 ADD BACON \$1

BREAD SERVICE AVAILABLE UPON REQUEST

DESSERTS

COFFEE BREAD PUDDING

HOUSE MADE HEATH BAR BREAD PUDDING WITH
COFFEE CRÈME ANGLAISE \$5 ALA MODE \$1

SOMETHING CHOCOLATE

A FRESHLY MADE ROCKY ROAD COOKIE SUNDAE WITH
CLUMPIES FRENCH SILK ICE CREAM, TOPPED WITH
GANACHE, CARAMEL & WHIPPED CREAM \$ 6.5

CRÈME BRULEE

HOUSE MADE CRÈME BRULEE SERVED WITH A FRESH BAKED ORANGE-PISTACHIO MACAROON COOKIE
\$6

CHOCOLATE BOURBON PECAN PIE

HOUSE MADE WITH CHOCOLATE & A TOUCH
OF BOURBON \$5 ALA MODE \$1

HOUSEMADE CHEESECAKE SELECTION

FLAVORS HAND SELECTED BY THE CHEF & BAKED
IN HOUSE DAILY \$6