

EVENINGS

AT THE BEND

SERVED FROM 3PM EVERYDAY
ASK YOUR SERVER ABOUT OUR WEEKLY FEATURES

SALADS

MAPLE BACON SALAD \$15½

MIXED GREENS TOSSED IN MAPLE
DIJON DRESSING, TOPPED WITH
AVOCADO, GREEN APPLE, RADISH,
DRIED CRANBERRIES & SHAVED PARMESAN

CLASSIC COBB SALAD \$22

GRILLED CHICKEN BREAST, SIDE BACON,
EGG, ROMAINE, AVOCADO, TOMATO,
BLUE CHEESE & FINISHED WITH
A RED WINE VINAIGRETTE

MIXED GREENS \$9

DICED CUCUMBER, TOMATO & FETA

CAESAR SALAD \$10

CRISP ROMAINE TOSSED IN HOUSE MADE
CAESAR DRESSING, FRESH PARMESAN,
CROUTON & LEMON WEDGE

ADD GRILLED CHICKEN OR SHRIMP \$7
ADD PAN SEARED SALMON \$9

ASK YOUR SERVER ABOUT GLUTEN FREE OPTIONS

MAINS

STEAK & SUSHI \$30

TATAKI STYLE STEAK WITH
CALIFORNIA ROLL

BLACKENED SALMON \$24

TOPPED WITH WARM CORN SALSA,
PAIRED WITH CHEF'S STARCH & VEGETABLE

MEATLOAF \$20

HOMEMADE MEATLOAF SERVED WITH
MASHED POTATOES & ROASTED VEGETABLES.
SERVED WITH HOMEMADE DEMI

PASTA

CHICKEN ALFREDO \$23

FETTUCINE SERVED WITH HOUSE MADE
ALFREDO SAUCE, GRILLED CHICKEN &
SERVED WITH GARLIC TOAST

RIGATONI \$18

SERVED WITH VODKA TOMATO CREAM SAUCE,
CHORIZO, CHERRY TOMATOES & PICKLED RED
ONIONS SERVED WITH GARLIC TOAST

SHRIMP & SCALLOP LINGUINE \$20

FINISHED WITH A GARLIC CREAM SAUCE
& SERVED WITH GARLIC TOAST

All menu items are subject to applicable taxes