








# MAPLES

## BAR & BISTRO



### SUMMER MENU

#### STARTERS

<b>CHICKEN ALFREDO EGGROLLS</b> 	<b>12</b>
filled with chicken, spinach, and alfredo sauce, with house palomino sauce	
<b>CHEESE AND CHARCUTERIE</b>  GFO	<b>17</b>
chef's selection of meats and cheeses, with seasonal accoutrements	
<b>CALAMARI FRIES</b>	<b>13</b>
served with lemon beurre blanc and house palomino	
<b>STUFFED ZUCCHINI BLOSSOMS</b>	<b>14</b>
filled with mascarpone and ricotta cheeses, lightly battered and fried, with house palomino sauce	
<b>CRISPY WINGS -or- CHICKEN TENDERS</b>	<b>13</b>
choice of zesty maple, buffalo, barbeque, cajun dry rub, or plain	
<b>CHICKEN LEMONGRASS POTSTICKERS</b>	<b>11</b>
served with scallion ponzu	
<b>CLASSIC SHRIMP COCKTAIL</b> GF	<b>13</b>
cocktail sauce, lemon	
<b>CHIPS AND SALSA TRIO</b> 	<b>10</b>
house-made tortilla chips, salsa verde, salsa rojo, fresh guacamole	

## SALADS

### ADD PROTEIN TO YOUR SALAD



CHICKEN BREAST grilled <b>-or-</b> fried <b>6</b>	GRILLED SALMON* <b>8</b>	GRILLED SHRIMP <b>7</b>	
<b>STRAWBERRY FETA SALAD</b>  GFO			<b>13</b>
arugula and kale with strawberries, red onion, avocado, tortilla strips, feta, poppy seed vinaigrette			
<b>CLASSIC WEDGE SALAD</b> GF			<b>13</b>
romaine wedge topped with bacon lardons, bleu cheese crumbles, cherry tomatoes, ranch dressing			
<b>GRILLED CAESAR SALAD</b>  GFO			<b>12</b>
lightly grilled romaine, with our signature caesar dressing, shaved parmesan and crouton streusel			
<b>HOUSE SALAD</b> GFO			<b>10</b>
mixed greens, cucumber, tomato, red onion, and croutons, served with champagne vinaigrette			
<b>SIDE CAESAR OR HOUSE SALAD</b> GFO			<b>5</b>

## TACOS GFO

CHOOSE YOUR PROTEIN- all tacos topped with crispy pickled slaw, fresh guacamole, queso fresco, lime crema, cilantro, on flour **-or-** corn tortillas, with chips and salsa

<b>GRILLED SHRIMP</b>	<b>18</b>	<b>AL PASTOR</b>	<b>17</b>	<b>GRILLED STEAK</b>	<b>19</b>
<b>FRIED CHICKEN</b>	<b>16</b>	<b>MUSHROOM BLEND</b>	<b>17</b>		

## FLATBREADS

<b>PHILLY CHEESESTEAK FLATBREAD</b> 	<b>18</b>
mornay sauce, marinated steak, mixed bell peppers, white onion, 5-cheese blend	
<b>VEGGIE FLATBREAD</b>	<b>16</b>
our house palomino sauce, mushrooms, tomatoes, mixed bell peppers, black olives, 5-cheese blend	
<b>STRAWBERRY CHÈVRE FLATBREAD</b>	<b>18</b>
crumbled goat cheese, strawberries, bacon lardons, arugula, lemon zest, honey drizzle	
<b>MEDITERRANEAN FLATBREAD</b> 	<b>16</b>
house palomino, tomatoes, cucumbers, feta cheese, red onion, garlic whip dipper	

 = Maples Signature Dish   GF= Gluten Free   GFO=Gluten Free Option    = Spicy

Parties of 6 or more subject to 22% gratuity

\*Contains raw or undercooked ingredients.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# SANDWICHES

**all sandwiches served with crispy battered fries,  
or small house or caesar salad**  
*turn any sandwich into a lettuce wrap upon request*

ADD BACON +2    ADD CHEESE +1

- DOUBLE PATTY SMASH\***  **GFO** 16
- two beef patties seared to perfection, with american cheese, grilled onion, dill pickle, and zip mayo
- CLASSIC BURGER\*** **GFO** 17
- 8oz patty cooked to your liking, lettuce, tomato, red onion, dill pickles, and your choice of cheese
- CHICKEN CLUB** **GFO** 16
- 6oz chicken breast grilled **-or-** fried, with lettuce, tomato, dill pickle, bacon, and spicy mayo
- SPICY MAPLE CHICKEN RANCH WRAP**  **GFO** 14
- crispy fried chicken tossed in our zesty maple glaze, romaine, tomato, red onion, ranch drizzle

# FROM THE GRILL

*all items served a la carte*

## STEAKS AND CHOPS

- 12 OZ RIBEYE\*** **GF** 39
- 8 OZ FILET MIGNON\*** **GF** 36
- 10 OZ BONE-IN PORK CHOP\*** **GF** 28
- 8 OZ LAMB CHOPS\*** **GF** 34

## ENHANCEMENTS






- SHRIMP SCAMPI** **GF** 8
- SEARED DIVER SCALLOPS (3)** **GF** 15
- JUMBO LUMP CRAB OSCAR** **GF** 14

## SIDES

- GARLIC WHIPPED POTATOES** **GF** 5
- CRISPY BATTERED FRIES** 5
- MARBLED POTATOES** **GF** 6
- FRENCH CUT GREEN BEANS** **GF** 5
- GRILLED ASPARAGUS** **GF** 7
- ROASTED BROCCOLINI** **GF** 7
- SAUTÉED MUSHROOMS** **GF** 5
- SAUTÉED ONIONS** **GF** 3

ADD ZIP SAUCE +1    ADD RED WINE DEMI GLACE +3



# MAPLES FAVORITES

- MAPLES SIGNATURE BRICK CHICKEN**  **GF** 27
- brick-seared half chicken with zesty maple glaze, marbled potato, haricot verts, shitake mushrooms
- GRILLED BARRAMUNDI**  **GF** 29
- 8oz sea bass filet, marbled potatoes, artichoke hearts, cherry tomatoes, lemon beurre blanc sauce
- SALMON PRIMAVERA\*** **GF** 26
- 6oz salmon filet, whipped potatoes, cherry tomatoes, artichoke hearts, hericot verts, carrot maple purée
- CHICKEN CORDON BLEU**  24
- chicken breast stuffed with ham and swiss cheese, breaded and baked, whipped potatoes and asparagus
- SEARED DIVER SCALLOPS** **GFO** 34
- dry-boat diver scallops, lemon-artichoke cream, whipped potatoes, bacon lardons, cherry tomatoes
- CHEF KARL'S "RASTA PASTA"**  17
- rigatoni pasta in a cajun parmesan cream sauce, bell peppers, onion, fresh herbs  
add chicken +6, add shrimp +7, add salmon\* +7
- PENNE PALOMINO**  16
- penne pasta tossed in our house palomino sauce- marinara, cream, parmesan  
add chicken +6, add shrimp +7, add salmon\* +7

# DESSERTS

- TRIPLE-BERRY BASQUE CHEESECAKE** 13
- FUNNEL CAKE FRIES** 8
- HOUSE-MADE ICE CREAM COOKIE SANDWICH** 12
- ULTIMATE CHOCOLATE CAKE** 12
- MADAGASAR VANILLA BEAN ICE CREAM** 5 **GF**
- WILDBERRY SORBET** 5 **GF/DF**



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