

MAPLES

BAR & BISTRO

STARTERS

CHICKEN ALFREDO EGGROLLS 	15
filled with chicken breast, spinach, and alfredo sauce, served with house palomino sauce	
FROMAGE DU JOUR  GFO	18
chef's selection of artisanal cheeses, gourmet crackers with seasonal fruit	
STEAK BITES 	19
sweet and savory steak bites with whipped potatoes and caramelized onions, served with toasted French bread	
HOUSE CALAMARI	15
served as rings & tentacles, battered and fried with lemon beurre blanc, sweet drops, & micro greens	
STUFFED ZUCCHINI BLOSSOMS	14
filled with mascarpone, and ricotta cheese, lightly battered and fried, served with house palomino sauce	
CRISPY WINGS	15
choice of original, spicy-maple, buffalo, barbeque or cajun dry rub	
SOUTHWEST CHICKEN POTSTICKERS	14
filled with spinach, chicken, cheese, corn, red pepper, cilantro, black beans, served with pickled slaw & spicy mayo	
ROASTED MAPLES BRUSSELS GF veg	15
lightly fried Brussels tossed with dried cranberries, roasted sunflower seeds & honey maple sauce	
QUESO, SALSA & CHIPS TRIO 	12
house made pita chips, served with salsa verde, salsa roja, and queso cheese	
MAPLES MAC & CHEESE 	10
baked in rich mornay, five blend cheeses, and crispy Italian breadcrumbs	
SWEET' N SPICY SHRIMP 	16
sauteed jumbo shrimp tossed in our house made sweet & spicy sauce	



SOUP OF THE DAY 7

MAPLES DIPS

RASTA STEAK & CHEESE 14	WILD MUSHROOM BRIA 12
rasta seasoned, cheesy dip, served with house made pita chips	6 oz creamy garlic mushroom served with French bread

SALADS GFO

ADD PROTEIN TO YOUR SALAD

GRILLED SALMON 9	GRILLED OR FRIED CHICKEN 6	GRILLED SHRIMP 8
MAPLES POWERGREEN  GFO v veg		16
kale, arugula mix, quinoa, chickpeas, edamame, tossed in house balsamic vinaigrette dressing		
GRILLED CAESAR SALAD  GFO		14
lightly grilled romaine, shaved parmesan and garlic streusel with our signature caesar dressing		
HOUSE SALAD GFO v veg		13
mixed greens, cucumber, tomato, red onion, and croutons, served with champagne vinaigrette		

TACOS GFO

three tacos with queso fresco, lime crema, crispy pickled slaw, fresh guacamole on flour or corn tortillas, served with chips and salsa








GRILLED SHRIMP 17	GRILLED or FRIED CHICKEN 16	STEAK 19
--------------------------	------------------------------------	-----------------

 = Maples Signature Dish GFO=Gluten Free Option GF= Gluten Free V= Vegan VEG= Vegeiterian  = 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.

MAPLES SIGNATURE ENTREES

DIVERS SCALLOPS 	34
seared scallops with whipped potatoes, sauteed garlic mushrooms, artichoke, leeks & balsamic glaze	
MAPLES CHICKEN   GF	29
seared half chicken with zesty maple glaze, marbled potato, haricot verts & shiitake mushrooms	
GRILLED BARRAMUNDI  GF	29
8oz Sea bass filet, marbled potatoes, artichoke hearts, cherry tomatoes, lemon beurre Blanc	
SALMON PRIMAVERA GF	29
7oz salmon filet, whipped potatoes, cherry tomatoes, artichoke hearts, haricot verts, carrot maple sauce	
CHEF KARL’S “RASTA PASTA”   add chicken +6, add shrimp +8, add salmon* +9	17
rigatoni pasta in a cajun parmesan cream sauce, bell peppers, tomato, fresh herbs	
PENNE PALOMINO  add chicken +6, add shrimp +8, add salmon* +9	16
penne pasta tossed in our house palomino sauce- marinara, cream, parmesan and spinach	
LEMON SUMAC CHICKEN	26
marinated sumac chicken served with garlic Mediterranean veggie mix & whipped potatoes	
CHICKEN ALFREDO	23
fettuccine pasta tossed in house Alfredo sauce with cherry-tomatoes, then topped with grilled chicken breast	

FROM THE GRILL

Pick two sides with any “From the Grill” menu item

STEAKS AND CHOPS

12oz RIBEYE GF	49
8oz FILET MIGNON GF	45
8oz LAMB CHOPS GF	34

ENHANCEMENTS

SHRIMP SCAMPI GF	9
SEARED DIVER SCALLOPS (3) GF	16

SIDES

- GARLIC WHIPPED POTATOES GF
- CRISPY BATTERED FRIES
- MARBLED POTATOES GF
- FRENCH CUT GREEN BEANS GF
- STEAMED ASPARAGUS GF
- STEAMED BROCCOLINI GF
- SAUTÉED MUSHROOMS GF
- SAUTÉED ONIONS GF




HANDHELDS

all handhelds are served with **crispy battered fries**
or **side salad (house or caesar)**




turn any sandwich into a lettuce wrap upon request

ADD BACON +3

ADD CHEESE +2

DOUBLE PATTY SMASH  GFO	17
two beef patties seared to perfection, with American cheese, grilled onion, dill pickle, and Zip mayo	
CLASSIC BURGER GFO	18
8oz patty cooked to your liking, lettuce, tomato, red onion, dill pickles, and your choice of cheese	
CHICKEN CLUB BURGER GFO	16
6oz chicken breast, grilled -or- fried, with lettuce, tomato, dill pickle, bacon, and spicy mayo	
SPICY MAPLE CHICKEN RANCH WRAP   GFO	15
grilled -or- crispy fried chicken tossed in our spicy-maple glaze, romaine, tomato, red onion and ranch drizzle	

FLATBREAD

ITALIAN CHEESE BREAD 	14
cheese-bread style served with our house palomino sauce	
PHILLY CHEESESTEAK FLATBREAD 	18
marinated steak with mornay sauce, mixed bell peppers, white onion and four-cheese blend	
MEDITERRANEAN FLATBREAD 	17
palomino sauce with Mediterranean veggi mix, feta cheese, black olives, mushrooms, red onion and garlic whip dipper	



= Maples Signature Dish

GFO=Gluten Free Option

GF= Gluten Free

V= Vegan

VEG= Vegeitarian



= 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.