

APPETIZERS

Mexican Flatbread 13

Red Enchilada Sauce, Chorizo, olives, pickled Jalapeno, refried Black Beans, Red Onion, and Cheddar Jack cheese blend with fresh diced Tomato

Margarita Flatbread 11

Tomato sauce and cheese (add Peppreoni, Sausage, or Capicola Ham for \$1 ea)

Quesadilla 9

Tortilla filled with cheddar, Queso Fresco, Peppers, Onions, and Black Beans.

Served with a side of AG Salsa and Sour Cream.

Add Ground Beef, or Chicken for \$6

Duck Potstickers 12

Served with a sweet soy drizzle

Smoked Chicken Wings 9

Choice of Buffalo or Gochujang Korean BBQ sauce

Cheese Curds 7

Deep fried and served with Ranch dipping sauce

BURGERS, SANDWICHES. AND SALADS

Burgers and Sandwiches include choice of: French Fries, Sweet Potato Fries, Onion Rings, fruit, or coleslaw

AG Burger* 14

Kobe Beef burger, Lettuce, Tomato, Onion, Pickles, Roasted Garlic Aioli & Choice of Cheese on a Pretzel Bun.

Add-ons: Bacon, Sautéed Mushrooms, Grilled Onion, or Blue Cheese for \$2

Beyond Burger 16

Served with Avocado, Fried Egg, Pepper Jack Cheese, Spinach, Tomato & Garlic Aioli on a Pretzel Bun.

French Dip 16

Roast Beef, Swiss Cheese, Caramelized Onions, Horseradish Sauce. Served with Rosemary Au Jus.

Fish -OR- Shrimp 16

Battered Alaskan Cod or Six Large Hand-Breaded shrimp with Fries, Cole Slaw, House made Tartar, & lemon

Chicken -OR- Seafood Cobb Salad (gf) 17/20

Grilled Chicken Breast-OR- Crab and Shrimp, Applewood Smoked Bacon, Avocado, Hard Boiled Eggs, Diced Tomatoes, Scallions & Blue Cheese Crumbles over Romaine Hearts, Blue Cheese Dressing

Taco Salad 17

Choice of Ground Beef or Chicken over Romaine lettuce with Tomatoes, Black Beans, Roasted Peppers, Onion, Scallions, Cheddar Cheese, Sour Cream, Avocado, Tortilla strips, and Chipotle Vinaigrette

AG Salad (gf, veg) 10

Mixed Greens, Granny Smith Apples, Candied Walnuts, Blue Cheese crumbles, Dried Cranberries & Marionberry Vinaigrette (gf/veg)

Caesar Salad 11

Romaine Hearts, Parmesan Cheese, Garlic Herb Croutons

Add to any salad \$6

Grilled Chicken Breast or 3 Shrimp

Add a cup of the soup of the day or a small version of the AG, Caesar, or House salad to an entrée for \$3

ENTREES AFTER 5 O’CLOCK (Wed-Sat)

Lamb Shank (gf) 31

Slow braised Lamb shank over creamy polenta and sautéed spinach and Lamb jus

Braised Short Rib Bourguignon 29

Slow-braised Short Rib, served over mashed Potato with demi-glace & roasted vegetables

Cajun Chicken & Sausage 23

The Southern Trinity sautéed with Sausage & Chicken in a smokey Tomato base, served over Rice

Shrimp & Scallop Blackened Alfredo 27

Scallops, Shrimp, and Linguini tossed in our blackened Alfredo sauce

*Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. While we try to minimize the risk of cross contamination, we cannot guarantee that our items are safe to consume with nut, soy, milk, egg, or wheat allergies. Split Plate charge of \$3 applies to all items. Parties with 8 or more people are subject to an automatic 20% gratuity.