RESTAURANT WEEK MENU

(Available all day)

1 APPETIZER, 1 ENTREE AND COMPLIMENTARY CHOCOLATE COVERED STRAWBERRIES for \$24.24

For your Appetizer you may choice any Appetizer or Salad on this week's Specials menu <u>OR</u> our regular menu. For your Entrée you may choose any Pizza, Sandwich, Taco or Entree from this menu <u>OR</u> our regular menu up to \$20.

(Menu items over \$20 may be included as your Entrée for additional charge. *Monday & Tuesday we only offer our pizza menu and appetizers that come out of our wood fired oven. Menu is subject to change based on availability)

THIS WEEK'S SPECIALS

LOBSTER FRITTERS

Served with a side of spicy lime aioli \$13

BACON WRAPPED DATES

Dates stuffed with goat cheese, wrapped in bacon \$12

FISH TACO BOWL

Your choice of salmon or flounder w/charred cabbage, seasoned chic peas and cauliflower, red onions, avocado & salsa. Served with a side of avocado crema. \$19

SHRIMP PO'BOY

10 succulent shrimp, breaded and fried, served on a homemade roll with habanero aioli, lettuce, tomato and a side of Old Bay French fries. ~18~

TEQUILA LIME SHRIMP TACOS

Tequila marinated shrimp toppled with charred cabbage and habanero aioli. Served with a side of chips and salsa. ~\$17.50~

SPROCKET SPECIAL

Our organic pizza dough with garlic butter, light mozzarella/cheddar cheese, goat cheese, prosciutto, and caramelized onions and topped with arugula and balsamic reduction. Sm. $\sim \! 19 \sim Lg. \sim \! 26 \sim$

BOURBON GLAZED SALMON:

An 8oz pan seared salmon filet with a bourbon glaze. Served with a side of garlic mashed potatoes, fresh vegetable of the day and a side salad $\sim 26 \sim$

DESSERTS

Triple Chocolate Cupcake topped with chocolate sauce & caramel. \$6.95 Bread pudding \$7.95

EVERY DAY MENU APPETIZERS

SMOKED MOZZARELLA: Smoked Mozzarella & Prosciutto on a flour tortilla topped with arugula and balsamic glaze. \$11.75

LOBSTER FRITTERS: 10 Lobster fritters made with our own special batter.

Served with a side of spicy lime aioli \$13.25

- **CALAMARI:** Lightly battered calamari tossed with kalamata olives, oven roasted peppers and banana peppers & drizzled with balsamic glaze ~ \$16~
- **BBQ PULLED PORK NACHOS** Fresh corn tortilla chips topped with pulled pork, red onions, olives, jalapeno peppers & Monterey Jack cheese. Served with a side of house made salsa, guacamole and sour cream. \$17 Extra Salsa add \$1 Extra Guacamole add \$2.50~ w/o Pork \$13
- MEATBALL & MOZZARELLA: Homemade meatballs, marinara, and fresh mozzarella baked in a cast iron skillet and topped with fresh basil and Parmesan cheese. Served with a side of garlic bread. ~\$14~
- <u>JALAPENO FIRECRACKERS</u>— 4 Jalapeno peppers stuffed with blue cheese and Monterey Jack, wrapped in bacon & cooked in our Wood Fired Oven. For an added kick, we leave the seeds in! (<u>G.F</u>) (**There is quite a variation among the peppers, but these are often Very Spicy) ~\$11.50~
- **ARTICHOKE BRUSCHETTA:** Our homemade bread topped with smoked mozzarella, sundried tomatoes, artichoke hearts basil and truffle oil ~\$12.50~
- FIG & GOAT CHEESE BRUSCHETTA: Fig spread, goat cheese and prosciutto. ~\$12.50~
- <u>CHIPS & SALSA:</u>. Fresh corn tortilla chips served with house made salsa ~\$6.50~.

Sour cream add .75 House made guacamole Add \$2.50. Extra Salsa \$1 Add Cheese \$2

- WINGS- 10 Spicy Buffalo, BBQ or Plain wings served with celery, carrots and bleu cheese dressing. ~\$15.50~
- STICKY WINGS: Sweet Asian sticky wings baked in a cast iron skillet in our wood fired oven. ~\$15~

FRENCH FRIES: ~\$6.50~

- **TRUFFLE FRIES:** French fries tossed with Truffle oil, Parmesan cheese and parsley. Served with a side of Horseradish Aioli. ~\$10.50~ w/BBQ Pulled Pork ~\$15.50~
- <u>CHICKEN FINGERS & FRIES:</u> 3 Chicken fingers with fries and our homemade Honey Mustard dressing. ~11~ <u>FRENCH BREAD PIZZA:</u> Our homemade roll topped with marinara and cheese \$7.00 Extra items for \$1.75 ea.

SALADS

(Dressings: Blue Cheese, Ranch, Peppercorn Parmesan, Balsamic, Honey Mustard. Extra Dressing .75 each)

- **Add Chicken \$5 ~ Add Shrimp \$6 ~ Add Salmon (60z) \$9 Add Feta \$1.50 Add Goat \$2.50
- HOUSE SALAD: Greens, tomatoes, red onions, cucumbers & kalamata olives topped with shredded carrots \$10.75
- **BEET & GOAT CHEESE SALAD:** Mesclun greens topped with fresh beets, goat cheese, pistachios & shredded carrots. \$14.50
- <u>PECAN, CRANBERRY & PEAR</u>: Mesclun greens, tomatoes & cucumbers topped with candied pecans, cranberries, pears & carrots~14.25
- **QUINOA**: Organic Quinoa mixed with tomatoes, feta, red peppers, chick peas, red onions, jalapenos, lime juice, cilantro & topped with avocado! \$10.00

TACOS

- (All Tacos available in a soft tortilla or hard shell. Substitute side salad or fries for chips & salsa add \$2)
- <u>PULLED PORK TACOS:</u> 2 barbeque pulled pork tacos topped with house made slaw. Served with a side of fresh tortilla chips & salsa. ~\$17~
- <u>VEGGIE TACOS:</u> Cauliflower, chick peas, red cabbage, diced jalapenos and avocado topped with a cilantro-lime aioli. Served with a side of chips & salsa ~\$17~ (Vegan w/o sauce)
- **FISH TACOS:** Lightly battered local Flounder topped with our mango salsa & charred cabbage. Served with a side of homemade slaw & fresh tortilla chips & salsa. ~\$17~
- **GRILLED SALMON TACOS:** Grilled salmon tacos topped with mango salsa & charred cabbage. Served with a side of homemade slaw & fresh tortilla chips & salsa ~\$17~
- * Choose your own flavor w/your choice of sauce: horseradish, cilantro-lime, habanero or spicy lime add.75
- **Veggie Tacos & Salmon Tacos are G.F. in a corn tortilla (tortilla is cooked in the same fryolator as products that contain gluten)

SANDWICHES

(All Sandwiches served with a generous side of fries. Substitute side salad for fries add \$1.75 Substitute Truffle Fries for Fries add \$2.50 Substitute **Homemade Gluten Free Bread** add \$4)

SAUSAGE & PEPPERS: Served on a house made roll with a side of fries. ~\$13.75~

MEATBALL & CHEESE Served on a house made roll with a side of fries. ~\$14.75~

HOUSE MADE PULLED PORK: Topped w/slaw. Served on a house made roll with a side of fries~ \$15.50~

VEGGIE BURGER: A flavorful burger consisting of sweet potato, brown rice & dill, breaded with Panko & served with a side of horseradish mayo & Truffle Fries. ~\$16.50~

FISH & CHIPS: Fried breaded (not battered) local flounder served with a side of fries, homemade tartar sauce & a side of cole slaw. ~\$20~

LOBSTER B.L.T.: 4oz. of Lobster (claws & knuckles) on a homemade roll and topped with lettuce, tomato and Applewood Bacon. Served with a side of fries and a spicy lime aioli. \$30

BURGER: Aon 8oz. Burger with American Cheese, mixed greens and tomato. Served on a grilled house made roll with a side of fries. ~\$14.50~ (This is a thin burger patty served medium well)

Extra toppings (Avo \$2, bacon \$2, bbq pork \$4, onions \$1, roasted peppers \$1, mushrooms \$1)

Add a side of any of our sauces for .50. Sub Goat Cheese Add \$2 Add a side of any of our sauces (Habanero, Spicy Lime, Horseradish, BBQ or Ranch +.50)

GRILLED CHEESE: Grilled homemade bread loaded with American & Cheddar cheese. Served with a side of Fries. ~\$15~ Additional toppings available (Tom, onions, roasted peppers, jalapenos \$1 each, w/avocado, bacon or chicken add \$2, Sub Goat Cheese Add \$2)

LOBSTER GRILLED CHEESE: Our homemade grilled cheese loaded w/lobster.

Served w/a side of fries. \$30 w/bacon \$32

BBQ PULLED PORK GRILLED CHEESE~ Served with a side of French fries ~\$18~

BURGER & A BEER SPECIAL

Offered Weds through Sunday 12-6

An a la carte burger with American Cheese, mixed greens and tomato served on a homemade roll with your choice of draft beer \$16 w/Fries \$18 Add a side of any of our sauces +.50 (Habanero, Spicy Lime, Horseradish, BBQ or Ranch) (Combo deal also available for a la carte Meatball & Cheese or Sausage and Peppers)

ENTREES

(All Entrees Served with a side salad)

LOBSTER MAC & CHEESE: Penne pasta with a creamy béchamel cheese sauce topped with lobster and buttered Ritz crumbs & baked in a cast iron skillet. ~\$32~ Add Bacon ~2~

MAC & CHEESE: Our Mac & Cheese baked in a cast iron skillet ~\$18~ kids size \$7 (children under 12only)
Add Bacon \$4~ Add BBQ Pulled Pork \$5~ Add Buffalo Chicken \$5

<u>CHIPOTLE CHICKEN:</u> Grilled chicken with a smoky chipotle cream sauce served over penne pasta & topped with cilantro \$19.75

PAD THAI NOODLES: Pan fried rice noodles, bean sprouts, purple cabbage, carrots, egg, peanuts, cilantro & scallions in a tasty Thai sauce. ~\$17.75 ~w/ Chicken ~\$21.75~ w/Shrimp \$23.75 **Gluten Free!**

PASTA ALFREDO: ~19~ w/Chicken ~22~ w/Shrimp ~22~ w/ Lobster 30

DINNER FOR TWO SPECIAL

Offered all Day Sun-Thurs and from 12-5 Friday & Saturday (some restrictions apply)
2 Appetizers, 2 Entrees, 1 Dessert \$49.95

<u>ALLERGY WARNING</u>: Although we have gluten free options, they are not prepared in a gluten free environment. Please alert your Server to any allergies. (Our Pork & BBQ sauce are not gluten free. All gluten free bread is cooked on the same grill as products which contain gluten) **We can only accept <u>2 CREDIT CARDS per table</u>. We reserve the right to add gratuity (although we seldom exercise this right)

WOOD FIRED PIZZA

(Hand stretched organic dough Sm. 12 inch \$14 Lg.16 inch \$18.75. Additional Toppings: Sm. \$1.75/Lg \$2.75)

TOPPINGS: Artichokes, Arugula, Bacon, Banana Peppers, Black Olives, Caramelized Onions, Chicken, Garlic,

Jalapeno, Kalamata Olives, Meatball, Mesclun Greens, Mushrooms, Pork, Prosciutto, Red Onion, Pepperoni, Roasted Peppers, Sausage, Spinach or Sundried Tomatoes

SAUCES: Pizza Sauce, Buffalo, BBQ or Garlic Butter, Ranch or Pepper Parmesan n/c.

Pesto Sauce Sm. Add \$1/Lg Add \$2. Side of Ranch Add \$1, Side of Bleu Cheese Dressing Add \$1.50

CHEESES (Sm. \$1/Lg \$2): Add Fresh Mozz, Feta, Bleu Cheese, Provolone, Parmesan.Add Goat (Sm. \$2/Lg \$4)

**Sub Vegan Cheese Sm. \$2.75 /Lg \$5. Sub <u>GLUTEN FREE/VEGAN CRUST</u> \$3 (small only)

CALZONE: \$13 Served with cheese \$1.75 per topping (4 toppings max) Blue Cheese/Ranch Add \$1

THE CARB LOADER: A baked ziti calzone with penne pasta, sausage, meatball, sauce & cheese. ~\$14.50~

SPECIALTY PIZZAS

(All Pizzas Made with *organic* flour. Additional Toppings: Sm. \$1.75/Lg \$2.75

VEGGIE: Mushrooms, caramelized onions, oven roasted peppers, olives, tomatoes,

sauce & cheese. Sm \$18/Lg \$25.00

HAWAIIAN: Pulled pork w/pineapple, sauce & cheese Sm \$17.50~/Lg \$23.25

** Switch it up a little & top it with BBQ Sauce!!

TRUFFLE OIL: With a garlic butter sauce & topped w/mozzarella cheese, kalamata olives, mushrooms, blue cheese & truffle oil. Sm ~18~/Lg ~25~

TOMATO, BASIL & FRESH MOZZARELLA: Simply good... w/pizza sauce & cheese. Sm. \$18/Lg \$25 Delicious w/Sausage or Chicken (Add 1.50 sm/\$2.25g)

THE LOBSTER PIZZA: Garlic butter, lobster, tomato and red onions topped with mozzarella, cheddar & parmesan cheese. Large Only \$32 Make it all little more delicious and add some bacon! Add \$2

THE COMMON MAN: Barbeque sauce topped with house made, slow cooked pulled pork, mozzarella cheese & slaw. Sm \$18/Lg \$23.75

<u>THE RUNNING MAN:</u> Chicken smothered in barbeque sauce, bacon, caramelized onions & cheese (no red sauce) Sm \$18/Lg \$25

THE SALAD PIZZA: Garlic butter, mozzarella/cheddar cheese, roasted chicken, banana peppers and red onions topped with mesclun greens, tomatoes & ranch dressing. Sm \$18/Lg \$25

THE POWER SLIDE: Sausage, garlic, caramelized onions & goat cheese. Sm: \$18/Lg. \$25

<u>THE TRI MOM:</u> Our take on a Greek Pizza with mozzarella, cheddar, provolone, feta & parmesan cheeses topped with tomato & spinach. Sm. \$18/Lg. \$25

THE DOWN HILLER: Mozzarella/cheddar cheese, roasted chicken, buffalo sauce, kalamata olives, red onions and blue cheese topped w/ranch dressing. Sm.\$18/Lg \$25

<u>MEATLOVERS</u> pizza sauce, mozzarella/cheddar cheese, pepperoni, sausage, prosciutto & bacon. Sm. \$18/Lg \$25

<u>PESTO</u>: Our organic pizza dough topped with homemade pesto, mozzarella/cheddar cheese, oven roasted chicken, mushrooms and sundried tomatoes. Sm. \$18/Lg \$25

PIZZA & A PINT

Small 1 Topping Pizza & a Draft Beer for \$14. Offered Sun-Thurs 12-6 & Fri & Sat 12-5

BREAKFAST PIZZA

Our organic pizza dough topped with eggs & cheese. Add any additional toppings you like! Also available gluten free. Offered Tuesday through Sunday 12-4

We try very hard to keep our menu prices low, however due to the increasing cost of supplies, energy and labor we have had to make some changes to our pricing. It is our goal to provide you with the best possible service and freshest ingredients. Please understand that our kitchen is very small. When it is busy there can be a wait. It is our promise that we will not sacrifice quality for speed. If you are ever unsatisfied with your meal, please bring it to our attention so that we can have the opportunity to correct the problem. **Prices and menu subject to change NOW BOOKING PRIVATE PARTIES!! Inquire within or send us a message via social media or email to thebikestopcafe@gmail.com

"APPY" HOUR MENU

Sunday – Thursday 4-6pm / Friday & Saturday 3-5pm (Dine in only. Can't be combined with any other discounts, coupons or specials)

SMOKED MOZZARELLA: Smoked Mozzarella & prosciutto on a flour tortilla, topped with arugula and balsamic reduction \$8

<u>JALAPENO FIRECRACKERS:</u> 3 Jalapenos stuffed with blue cheese & Monterey Jack, wrapped in bacon. Served with a side of ranch dressing \$8

STICKY WINGS (6) Sweet Asian sticky wings baked in a cast iron skillet in our wood fired oven. \$9

BACON WRAPPED DATES: Dates stuffed with goat cheese & wrapped in bacon \$10

MEATBALL & MOZZARELLA. Homemade meatballs topped the marinara, fresh mozzarella, Parmesan cheese & basil. Served with a side of garlic bread \$10

FRENCH BREAD PIZZA (2): Topped with marinara & cheese \$7 Add additional toppings for \$1.75 each

FIG & GOAT CHEESE BRUSCHETTA: Fig spread, goat cheese & prosciutto \$8

<u>CAPRESE BRUSCHETTA</u>: House made fresh mozzarella topped with sliced tomatoes, basil, EVOO & balsamic reduction \$8

ARTICHOKE BRUSCHETTA: Sun dried tomatoes, smoked mozzarella & artichoke hearts drizzled with truffle oil. \$8

AVOCADO "TOAST": Grilled bruschetta bread topped with our guacamole \$8.50

CHEESE QUESADILLA: Served with a side of salsa \$8

BBQ PULLED PORK QUESADILLA: Pork, caramelized onions, barbeque sauce and cheese. Served with a side of sour cream \$8

<u>BUFFALO CHICKEN QUESADILLA</u>: Chicken, red onions, buffalo sauce and cheese. Served with a side of ranch. \$8

CHICKEN BACON RANCH QUESADILLA: Chicken, cheese, bacon and scallions. Served with a side of ranch dressings. \$8

QUINOA QUESADILLA: Monterey Jack, our quinoa salad, avocado and banana peppers. Served with a side of sour cream \$9.

(The items below are not available Monday & Tuesday)

BEET & GOAT CHEESE SALAD: Mixed greens topped with fresh beets, goat cheese, pistachios & shredded carrots \$10

QUINOA SALAD: Quinoa mixed w/tomatoes, feta, red peppers, chick peas, red onions & jalapenos. Topped with avocado \$9

LOBSTER FRITTERS: Lobster fritters made w/our own special batter. Served with a side of spicy lime aioli \$10

CHIPS WITH SALSA & GUAC: Fresh tortilla chips served w/a side of salsa & guacamole. \$8

TRUFFLE FRIES: French fries tossed with truffle oil, parmesan cheese & parsley. Served with a side of Horseradish Aioli \$8

GARLIC SHRIMP: 12 Shrimp cooked with a garlic white wine sauce. Served on a bed of greens and topped with parmesan cheese \$8.50

BUFFALO, BBQ or PLAIN WINGS (6): Your choice of 6 Buffalo, BBQ or Plain wings. \$8

TACOS: Your choice of Fish Tacos or Salmon Tacos. Served a la carte. 2 tacos per order \$10