



## APPETIZERS

### House-Made Hummus

Grilled Pita, Feta Cheese, Kalamata Olives, Cucumber, Carrot, Sweet Red Pepper, Cherry Tomatoes **12**

### New Orleans BBQ Shrimp

Spicy Ale, Worcestershire, Crystal Hot Butter Sauce, Side of French Bread **15**

### Rare Seared Sesame Encrusted Tuna

Asian Vegetable Slaw, Wasabi Aioli, Pickled Ginger **15**

### House-Smoked Chicken Wings

Served with Spicy Jalapeño and Bleu Cheese-Ranch Dipping Sauces **14**

### Spinach & Artichoke Dip

Served with Crisp Pita Chips **11**

### Buttermilk Fried Chicken

Hand Breaded Buttermilk-Brined Chicken Breast Strips, Side of Honey Hot Sauce **14**

### Sugarfire® Smoked Pork Sliders

Slaw, St. Louie Sweet BBQ Sauce, American Cheese on Cyrano's Special Rolls **12**

### Chesapeake Style Crab Cakes

served with remoulade sauce and slaw **16**

## Cheese Board

### Brie, Manchego, Aged Cheddar

Served with Grapes, Apples, Brandied Fig Jam, Port-Bloomed Dried Cherries, Walnuts, Assorted Crackers **15**

## Soup

### Tomato Bisque

CUP 5 | BOWL 7

### French Onion au Gratin

CROCK 8

## SALADS add chicken breast or shrimp to any salad for \$4. salmon for \$6.

### House

Mixed Greens, Asiago Cheese, Cucumber, Red Onion, Cherry Tomato, Balsamic Vinaigrette **7**

### Baby Iceberg Wedge

Crisp Bacon, Blue Cheese, Cherry Tomato, Hard Cooked Egg, Buttermilk Ranch Dressing **12**

### Greek

Mixed Greens, Roasted Red Peppers, Kalamata Olives, Feta Cheese, Cucumbers, Chickpeas, Cherry Tomato, Oregano Dressing **14**

### Sugarfire® Smoked Turkey Cobb

Mixed Greens, Sugarfire Smoked Turkey, Bacon, Avocado, Hard Cooked Egg, Blue Cheese, Cherry Tomato, Buttermilk Ranch **16**

### Caesar

Served with Tapenade and Goat Cheese Toast **8**

### Roasted Beet

Truffled Goat Cheese, Toasted Walnuts, Pesto, Pickled Onions, Balsamic Vinaigrette **12**

### Baby Spinach

Dried Cherries, Candied Walnuts, Strawberries, Pineapple, Grapes, Feta, Citrus-Poppyseed Dressing **14**

## SANDWICHES served with your choice of slaw or french fries.

### Grilled Four Cheese & Tomato Bisque

Provolone, Mozzarella, Cheddar, Swiss and Local "Tony Tomato" Tomato, on Thick Cut Companion Brioche **13** add bacon or ham \$2

### Sugarfire® Smoked Turkey Reuben

Sugarfire Smoked Turkey Breast, Bavarian Kraut, Russian Dressing, Swiss Cheese on Companion® Seeded Rye Bread **15**

### Hi-Pointe Burger

Lettuce, Tomato, Onion, Pickle

Single **11** Double **14** add Cheese 0.50

### House-Made Veggie Burger

Lettuce, Tomato, Onion, Pickle, Side of Russian Dressing **12**

add Cheese 0.50

### Classic Triple Decker Turkey Club

Sugarfire® Smoked Turkey, Ham, Bacon, Cheddar Cheese, Lettuce, Tomato, Mayonnaise, on White Bread **14**

### Cyrano's Special Roast Beef

With Mortadella and Swiss on Cyrano's Special Rolls (Horseradish & Au Jus Upon Request) **14**

### Sugarfire® Cubano

Sugarfire Smoked Pork, Ham, Swiss, Pickles, Mustard, Mayo **15**

### Curried Chicken Salad

With Grapes, Walnuts, Young Greens, Tomatoes, Served on Cyrano's Special Rolls **13**

### Vegetarian

Goat Cheese Spread, Avocado, Local "Tony Tomato" Tomato, Baby Spinach, Roasted Sweet Pepper, English Cucumber, Sweet Onion on Griddled Companion® Five-Grain Bread **12**

## ENTRÉES

### Beef Tenderloin Steak (6oz.)

Bearnaise Butter, Bordelaise Sauce, Crispy Tobacco Onions with Choice of Garlic Mashed Potatoes Or French Fries **28**

### Seafood Ravioli

Rose Tomato Cream Sauce, Sauteed Shrimp, Chiffonade of Spinach, Asiago **24**

### Lemon Rosemary Chicken

Panko Breaded Chicken Breast Cutlets, Lemon White Wine Caper Sauce with Choice of Linguine with Spinach & Grape Tomatoes or Garlic Mashed Potatoes **22**

### Pan Roasted Salmon Fillet

Three Mustard Balsamic Herb Glaze, Garlic Mashed Potatoes, Roasted Broccoli **24**

### Bacon Wrapped Meatloaf

Garlic Mashed Potatoes, Roasted Broccoli, Bordelaise Sauce **20**

### Chicken Parmesan

Herb Crumb Breaded Chicken Breast Cutlets, Marinara Sauce, Melting of Provolone & Mozzarella Cheese Over Linguine **22**

## VEGETABLES

### Pomme Frites...5

### Roasted Broccoli...5

### Sauteed Spinach...5

### Garlic Mashed Potatoes...5

### Crispy Brussels Sprouts...8

with Pomegranate Molasses-Citrus Glaze, Bacon, Walnuts, Mint

### Flash Fried Zucchini...8

with Dusting of Parmesan, Garlic Aioli



## ○ RED

	GLASS	BOTTLE
<b>Cabernet Sauvignon, Justin</b> Paso Robles, California	13	50
<b>Cabernet Sauvignon, Pavette</b> California	8	30
<b>Merlot Blend, Ammunition "The Equalizer"</b> Sonoma, California	9	34
<b>Zinfandel, Rubus Old Vines</b> Lodi, California	10	38
<b>Malbec, Zolo</b> Mendoza, Argentina	8	30
<b>Barbera D'Asti, Bricchi Astigiani</b> Italy	10	38
<b>Grenache/Syrah, Chapoutier "Belleruche"</b> Cotes du Rhone, France	9	34
<b>Tempranillo Unoaked, Venta Morales</b> Castilla, Spain	8	30
<b>Pinot Noir, District 7</b> Monterey, California	8	30
<b>Pinot Noir, Boen</b> Tri-County, California	12	46
<b>Featured Red Wine</b> Please Ask Your Server for Details	9	34

## ○ BY THE BOTTLE

<b>Barolo, Bric Cenciurio "Pittatore" 2018</b> Italy	78
<b>Bordeaux, Chateau Blaignan 2016</b> Medoc, France	46
<b>Burgundy, Joseph Drouhin "La Foret" 2019</b> Bourgogne, France	38
<b>Cabernet Sauvignon, Oberon 2020</b> Napa, California	54
<b>Cabernet Sauvignon, Substance 2018</b> Columbia Valley, Washington	36
<b>Cabernet Sauvignon, Organic, Gerard Bertrand "Naturae" 2021</b> France	34
<b>Chianti Classico, Savignola Ora 2015</b> Italy	42
<b>Chateauneuf-du-Pape, Cristia Collection 2020</b> France	68
<b>Merlot, Provenance 2018</b> Napa, California	44
<b>Pinot Noir, Ken Wright Cellars 2018</b> Willamette, Oregon	42
<b>Pinot Noir, Carbonic Maceration, The Marigny 2021</b> Willamette, Oregon	48
<b>Syrah, Klinker Brick "Farrah" 2019</b> Lodi, California	36

## ○ 1/2 BOTTLES

<b>Cabernet Sauvignon, Hess "Allomi" 2018</b> Napa Valley, California	32	×
<b>Chianti Classico, Felsina 2018</b> Italy	28	
<b>Pinot Noir, Martin Ray 2019</b> Sonoma Coast, California	24	
<b>Zinfandel, Wild Thing 2017</b> Mendocino, California	26	

## ○ WHITE

<b>Gruener Veltliner, Hugel Weine</b> Austria	8	30
<b>Pinot Blanc Blend, Kuentz-Bas</b> Alsace, France	10	38
<b>Sauvignon Blanc, La Petite Perriere</b> France	9	34
<b>Pinot Grigio, Collevento 921</b> Delle Venezie, Italy	9	34
<b>Chardonnay, Sea Sun</b> California	8	30
<b>Chardonnay, Crossbarn</b> Sonoma, California	13	50
<b>Unoaked Chardonnay, Chehalem</b> Willamette, Oregon	10	38
<b>Riesling, Proust</b> Mosel, Germany	8	30
<b>Rose, Rotating Selection</b> Please Ask Your Server For Details	8	30
<b>Featured White Wine</b> Please Ask Your Server For Details	9	34

## ○ BY THE BOTTLE

<b>Chardonnay, Rombauer 2020</b> Carneros, California	70
<b>Chardonnay, La Spinona 2018</b> Langhe, Italy	46
<b>Chardonnay, Nicolas Potel Macon-Villages 2020</b> France	40
<b>Chardonnay, Raeburn 2020</b> Russian River Valley	40
<b>Pinot Grigio, Antonutti 2020</b> Friuli, Italy	40
<b>Sancerre, Saget Domaine de la Perriere 2019</b> France	60

## ○ 1/2 BOTTLES

<b>Chardonnay, MacRostie 2019</b> Sonoma, California	30	×
<b>Pinot Grigio, Alois Lageder 2020</b> Dolomitti, Italy	20	

## ○ SPARKLING

<b>Prosecco, Scarpetta</b> Italy	8	30
<b>Moscato D'Asti, Blengio "La Morosa"</b> Italy	8	30
<b>Cava, Segura Viudas (187 ML)</b> Spain	9	×

## ○ BY THE BOTTLE

<b>Cava Brut, Mercat</b> Barcelona, Spain	30
<b>Pinot Noir Cava Brut, Gelida</b> Spain	34
<b>Blanc de Blanc, Gruet "Sauvage"</b> New Mexico	38
<b>Cremant de Limoux Brut, Gerard Bertrand</b> France	38
<b>Champagne, Besserat de Bellefon Grande Tradition</b> France	70
<b>Champagne (375ML), Billecart-Salmon Brut Reserve</b> France	64

## LOCAL BREWS

—○

**Zwickel Lager**  
Urban Chestnut 6

**City Wide Pilsner**  
4 Hands 6

**Southside Blonde**  
Perennial 6

**Citrapolis IPA**  
Modern 6

**Art of Neurosis IPA**  
2nd Shift 6

**Irish Red**  
Six Mile Bridge 6

**Brown Ale**  
Civil Life 6

**Organic Porter**  
Old Bakery 6

## MICROS &amp; IMPORTS

—○

**Breakfast Stout**  
Founder's 6

**Hefe-Weiss**  
Weihestephaner 6

**Saison**  
Dupont 8

**Triple Trappist**  
Chimay 9

## CIDER

—○

**Cornerstone**  
Brick River 6

**Pear-Apple**  
Stem 6

## DOMESTIC

—○

**Budweiser** 4

**Bud Light** 4

**Bud Select** 4

## NON-ALCOHOLIC

—○

**Golden Wheat**  
Well-Being 4



## FULL BAR AVAILABLE

Including House-Crafted  
Martinis & Cocktails