

STARTERS

BEEF SAMOSAS

Served with our jalapeño dipping sauce. *11*

STUFFED PEPPADEW PEPPERS

South African native peppadew peppers stuffed with mild herbed goat cheese. *10*

CALAMARI

Served with spicy marinara sauce. *9*

SOUTHWEST CALAMARI

Garnished with fresh sliced jalapeños and served with chipotle aioli. *9*

ZUCCHINI CRISPS

Thinly sliced, lightly fried, lightly salted zucchini crisps. *6*

SAN ANTONIO TRIO

Guacamole, queso, and salsa served with tortilla chips. *12*

MEDITERRANEAN PLATTER

Hummus and Greek cucumber salad with feta and kalamata olives. Served with pita triangles. *12*

GLAZED BRIE

Wedge of Brie glazed with brown sugar and whiskey-infused pecans. Served with fresh apple slices and warm french bread. *13*

SLIDERS

Three sliders topped with our savory sauce and caramelized onions. *9*

PULLED PORK SLIDERS

Three slow-roasted pulled pork sliders topped with our house made barbeque sauce and fresh slaw. *9*

SOUPS

Our soups are made from scratch daily. CUP *4* BOWL *7.5*

ROASTED POBLANO PEPPER

Open flame-roasted poblano peppers make this soup unforgettable!

TOMATO BASIL

Loaded with fresh basil and red ripe tomatoes.

CHICKEN TORTILLA

Served with avocado, and Monterrey jack cheese.

SALADS

ADD CHICKEN *3* ADD SALMON *4* ADD SHRIMP *5*

COBB SALAD

Romaine, field greens, grilled chicken breast, avocado, tomato, bacon, bleu cheese, egg, green onion, and our vinaigrette dressing. *14*

VERMONT SALAD

Field greens, crisp apples, roasted pecans, dried cranberries, feta, and our Vermont maple dressing. *12*

ASIAN SALAD

Romaine, shredded napa cabbage, carrots, snow peas, green onion, cilantro, edamame, peanuts, and our red chili peanut dressing. *10*

SOUTHWESTERN SALAD

Romaine, black beans, tomato, red onion, avocado, corn, monterrey jack cheese, tortilla strips, and our cilantro lime dressing. *11*

GREEK SALAD

Romaine, field greens, feta, red onion, cucumber, kalamata olives, green pepper, tomato, and our Mediterranean dressing. *10*

CAESAR SALAD

Romaine, imported Parmesan, croutons, and our caesar dressing. *9*

CHEF SALAD

Romaine, field greens, smoked turkey breast, ham, cheddar cheese, swiss cheese, eggs, tomato, cucumber, and our ranch dressing. *13*

DINNER ENTREES

Served with your choice of: house salad, caesar salad, or cup of soup.

MO'S PORK CHOP

double bone-in pork chop slow-cooked and seared to perfection,
served with sweet potato purée. 27

BALSAMIC GLAZED SALMON

served with roasted pistachio cous cous and sautéed spinach
with kalamata olives and golden raisins. 22

LAMB CHOPS

served with a fresh mint pepper glaze, Asparagus and crisp polenta cake. 28

MUSHROOM & LEEK MEATLOAF

made with Angus beef and served with mushroom gravy, creamy mashed potatoes,
and fresh vegetable of the day. 18

BLACK ANGUS BEEF TENDERLOIN

pepper-crusting with a merlot reduction, served with rosemary potato gratin
and fresh vegetable of the day. 29

ASIAN-STYLE BABY BACK RIBS

slow-cooked for 24 hours and glazed with our housemade ginger and peach infused BBQ sauce,
served with Sriracha mashed potatoes and garnished with fresh slaw. 20

CHICKEN OR SALMON PICCATA

served with julienne of fresh vegetables and roasted red new potatoes.

CHICKEN 18 SALMON 22

CHICKEN MARSALA

Served with mushrooms and Gorgonzola, over a bed of fettuccini 18

ANDRE'S PASTA

penne tossed with sundried tomato, basil pesto, white wine and
shallot cream sauce and a hint of feta cheese. 14

ADD CHICKEN 3 ADD SHRIMP 5

CAPE MALAY BEEF CURRY

served over yellow rice spiced with cinnamon, cardommon, and golden raisins,
garnished with fresh cilantro, chutney, coconut, and banana. 18

SPLIT ITEM CHARGE 2

THE GRILLE

Served with our hand-cut french fries. For sweet potato fries, add *1.5*

ADD CHEESE OR JALAPEÑOS *0.5*

ADD BACON, MUSHROOMS, OR GRILLED ONIONS *1*

ADD AVOCADO *1.5*

CLASSIC HAMBURGER

Lettuce, tomato, pickles, onion, mayo, and mustard. *10*

CHEESEBURGER

Cheese, lettuce, tomato, pickles, onion, mayo, and mustard. *11*

SOUTHWESTERN BURGER

Pepper jack cheese, caramelized onions, roasted poblano peppers, tomato, and chipotle aioli. *11*

MUSHROOM & SWISS BURGER

Swiss, sautéed mushrooms, lettuce, tomato, and mayo. *12*

BLEU CHEESE BACON BURGER

Bleu cheese, bacon, lettuce, tomato, and our house made bleu cheese dressing. *12*

SOUTHWESTERN CHICKEN

Grilled chicken breast, pepper jack cheese, caramelized onions, roasted poblano peppers, tomato and chipotle aioli. *11*

PICNIKINS CHICKEN CLUB

Grilled chicken breast, swiss cheese, bacon, grilled red onions, lettuce, tomato, mayo, and mustard. *11*

PICNIKINS CHEESE STEAK

Thinly sliced prime beef, caramelized onions, provolone, lettuce, tomato, cherry peppers, and mayo. *11*

PULLED PORK SANDWICH

Slow-roasted pulled pork and our house made barbeque sauce, topped with fresh slaw. *11*

PASTRAMI & SWISS ON RYE

Freshly sliced pastrami, aged swiss cheese, and dijon mustard on marbled rye. *11*

SIDES

FRESH VEGETABLE OF THE DAY *3.5*

ROASTED PISTACHIO COUS COUS *3.5*

MASHED POTATOES

Sour Cream and Chive or Bleu Cheese *3.5*

HAND-CUT FRENCH FRIES *3*

HAND-CUT SWEET POTATO FRIES *4*

HOUSE SIDE SALAD

Mixed greens with goat cheese, candied walnuts, shaved red onion, and sherry vinaigrette. *4*

CAESAR SIDE SALAD *4*

DESSERTS

Our desserts are made from scratch daily.

CRÈME BRÛLÉE

A classic vanilla bean crème brûlée. *7*

CHOCOLATE POT DE CRÈME

Dark chocolate with a hint of orange. *6*

MALVA PUDDING

A traditional South African dessert served warm with crème anglaise. *6*

CHOCOLATE LAVA CAKE

A rich chocolate cake with molten center, served warm with vanilla ice cream. *6*

LEMON POSSET

A creamy British dessert served with ginger crisps. *4.5*

RUM CAKE

A Picnikins tradition since 1988! *5*