

Tribune

FINELY CRAFTED CONCOCTIONS

FOOD MENU

(kitchen open 5pm-9:30pm)

TRIBUNE CHEESE BOARD	16
<i>(serves two) assortment of gourmet aged cheeses with dried fruit, preserves and a variety of gourmet crackers</i>	
COCONUT SHRIMP	12
<i>(5) coated with shredded Hawaiian coconut served with Thai chili sauce</i>	
MARYLAND CRABCAKES	14
<i>(4) mix of Lump, Canadian and Snow crab served with lemon butter sauce</i>	
FARM FRESH SEARED AHI	11
<i>served with slices of California avocado, wasabi, ginger, soy</i>	
FRIED CALAMARI	10
<i>lightly breaded and served with house made marinara and tartar sauce</i>	
FILET MIGNON SKEWERS	12
<i>brushed teriyaki reduction, mushrooms, red bell, onion herb potatoes</i>	
SPINACH & ARTICHOKE DIP	10
<i>baked with parmesan cheese and served with house made corn chips</i>	
HOUSE CRAFTED SLIDERS	<i>we add hickory bacon and onion rings to ours!</i>
<ul style="list-style-type: none">• 100% ground chuck cheeseburgers (3) with fries 10• Thinly sliced deli steak (3) and fries 10• Shredded BBQ pulled pork belly (3) and fries 10	
CREAMY LOBSTER MAC-N-CHEESE	14
<i>sautéed with fresh Parmesan and shredded Cheddar cheeses</i>	
NAKED BUFFALO WINGS	10
<i>(8) with a chili picante seasoning basted in a mango-habanero glaze</i>	
SAUTEED MUSHROOMS	10
<i>with Marsala wine, butter, teriyaki reduction and garlic bread</i>	
BACON WRAPPED JALAPENOS	10
<i>(4) stuffed with cream cheese served with raspberry preserves</i>	
SHORT RIB TACOS	10
<i>(3) tender rib meat braised in a cabernet reduction, Cojita cheese, side of slaw</i>	