

STARTERS

CRAB AND AVOCADO SALAD

A layering of ripe avocado, Dungeness crab, roasted tomatoes and corn drizzled with a house-made basil vinaigrette served with grilled Tuscan bread 13.00

ZUCCHINI FRIES

Freshly cut and hand battered served with house-made buttermilk ranch dipping sauce 7.50

WOOD FIRED FLATBREAD

Wood fired flatbread with Gorgonzola cheese, tart apples, organic honey and pecans 11.00

MEDITERRANEAN HUMMUS PLATE

House-made hummus served with vegetables, feta cheese and wood fired flat bread 9.50

SEARED AHI TUNA

Seared ahi* lightly spiced with togarashi chili pepper served atop Asian greens 10.50

HOUSE SALAD

Organic greens, carrots, tomatoes and cucumbers with your choice of dressing 4.00

ICEBERG WEDGE

Crisp iceberg wedge topped with bacon, diced roma tomatoes, blue cheese crumbles and dressing 6.50

AX BILLY CLAM CHOWDER

cup 4.00 bowl 5.50

SOUP OF THE DAY

cup 3.50 bowl 5.00

SALADS

AHI ROMAINE

Ahi tuna* with shaved ricotta and a house-made kalamata olive dressing* served atop grilled romaine 12.50

AX BILLY SALAD

Organic greens with dried cranberries, green apples, fresh chèvre and candied hazelnuts tossed in a house-made vinaigrette 10.00
add grilled chicken 5.00

CAESAR SALAD

Crisp romaine tossed in a house-made Caesar dressing* with croutons and fresh Parmesan 9.50
add grilled chicken or blackened salmon 5.00

CHICKEN SESAME SALAD

Crisp romaine with grilled chicken breast, candied almonds, Mandarin oranges and fried wontons tossed in a sesame dressing 11.50

ENTREES

BEEF TENDERLOIN MEDALLIONS

Cast iron seared beef tenderloin medallions with Gorgonzola demi-glace, mashed potatoes and seasonal vegetables 17.50

BOLOGNESE

Fresh tagliatelle pasta served with classic Italian meat sauce, freshly grated Parmesan cheese and grilled Tuscan bread 14.50

PORK MEDALLIONS

Cast iron seared pork loin medallions with a basil and balsamic reduction and mascarpone cheese served with white wine braised spinach and mashed potatoes 16.75

WILD SALMON

Pan seared salmon with a red wine pear reduction sauce served along side orchard wild rice pilaf and seasonal vegetables 16.75

RAVIOLI

Three cheese ravioli with a sweet pepper tomato basil sauce, freshly grated Parmesan cheese and grilled Tuscan bread 13.50

WOOD FIRED CHICKEN MARSALA

Wood fired chicken breast with a mushroom Marsala wine sauce served with mashed potatoes and seasonal vegetables 16.00

PIZZAS

MARGHERITA

Marinara, fresh basil and tomato 12.00

BBQ CHICKEN

House-made bbq sauce, red onions, cilantro and mozzarella 14.00

GREEK

White sauce, kalamata olives, feta, artichoke hearts, sun-dried tomatoes, spinach and mozzarella 13.00

GIARDINIERA

Marinara, fresh garden vegetables, mozzarella and feta 13.00

COMBO

Marinara, pepperoni, Italian sausage, mushrooms, red onion, black olives and mozzarella 14.00

PEPPERONI

Marinara, pepperoni and mozzarella 13.00