HUNTER'S GRILLE
TAPAS, 'TINIS, AND WINE BAR

TAPAS

SPINACH ARTICHOKE DIP
ARTICHOKE HEARTS, ONION, SPINACH, MOZZARELLA, ASIAGO & WHITE CHEDDAR CHEESE WITH A HINT OF LEMON, BAKED GOLDEN BROWN. SERVED WITH PITA CRISPS. $9

ULTIMATE NACHOS
TORTILLA CHIPS PILED HIGH WITH SEASONED BEEF, CHEDDAR CHEESE, TOMATO, ONION, OLIVES & JALAPENOS TOPPED WITH SALSA & SOUR CREAM $10

YANKEE POT ROAST SLIDERS
TENDER BRAISED BEEF TOPPED WITH BISTRO SAUCE, SPICY ONION TANGLERS SERVED ON TOASTED MINI BRIOCHE BUNS $9

STEAK CAESAR SLIDERS
CHAR GRILLED CHUCK TENDERLOIN OF BEEF TOPPED WITH FRESH ROMAINE, PARMESAN CHEESE, RED ONION AND CAESAR DRESSING SERVED ON A MINI BRIOCHE BUN $10

CHIPS & SALSA
WARM CORN TORTILLA CHIPS WITH FRESH HOUSE MADE SALSA $6

POACHED SHRIMP MARTINI
POACHED JUMBO TIGER SHRIMP SERVED WITH BLOODY MARY COCKTAIL SAUCE & FRESH LEMON $9

CALAMARI
CORNMEAL DUSTED FRIED SQUID TENTACLES AND RINGS SERVED WITH SPICY ROASTED RED PEPPER DIPPING SAUCE $9

KOREAN BARBEQUE CHICKEN WINGS
JUMBO CHICKEN WINGS IN A SOY GINGER GARLIC BARBEQUE SAUCE $10

MINI REUBEN'S
SHAVED CORNED BEEF, SAUERKRAUT, AND SWISS CHEESE ON TOASTED RYE SERVED WITH HOUSE 1000 ISLAND DRESSING $8

HUMMUS DUO
FRESH GARLIC HUMMUS & ROASTED PEPPER HUMMUS SERVED WITH GRILLED FOCACCIA

HUNTER'S FLATBREADS
GRILLED NAAN BREAD TOPPED WITH SIGNATURE INGREDIENTS SLICED IN BITE SIZE PIECES PERFECT FOR SHARING…

MICHIGAN CHERRY CHICKEN
BRUSHED WITH OLIVE OIL TOPPED WITH DRIED CHERRIES, GORGONZOLA, GRILLED CHICKEN, FRESH SPINACH AND DRIZZLED WITH BALSAMIC GLAZE $9

SUNDRIED TOMATO & ROASTED GARLIC FOUR CHEESE FLATBREAD
BRUSHED WITH OLIVE OIL AND FRESH HERBS, TOPPED WITH SUNDRIED TOMATOES, ROASTED GARLIC, PROVOLONE, WHITE CHEDDAR, PARMESAN, AND MOZZARELLA $9