

LENTEN MENU



ZWICKEL BEER BATTERED FISH PLATE 16

Urban Chestnut Zwickel Beer Battered Fish, Hush Puppies, Corn Fritters - Served with French Fries, Tartar Sauce, and Cole Slaw.

ZWICKEL FISH SANDWICH 14.5

Fresh Cod Battered in Our Signature Zwickel Beer Batter Topped with Cole Slaw- Served on Our Signature Branded Brioche Bun with Tartar Sauce, 2 Hush Puppies and 2 Corn Fritters.

- APPETIZERS -

COCONUT SHRIMP 12

Six Large Shrimp Hand Battered in Our Civil Life Brown Batter and Fried Golden - Served with Spicy Orange Marmalade Dipping Sauce.

MAHI POPS 14.5

6oz of Grilled Glazed Mahi on Two Skewers, Pineapple, and Red Bell Pepper- Served Over a Bed of Coconut Rice.

SPINACH ARTICHOKE DIP 11

Perfectly Blended Spinach, Artichoke, Cream Cheese, Garlic, Monterey Jack and Parmesan, Garnished with Crushed Red Pepper Flakes- Served with Fresh Fried Tri-Color Tortilla Chips.

FIERY HONEY SHRIMP 12

Seven Large Shrimp Hand Battered in Our Panko Breadcrumb Blend, Fried Crisp, and Tossed in our Signature Fiery Honey Sauce- Served with Circle 7 Ranch Dressing for Dipping. *Staff Favorite.

CORN FRITTERS 10

Sweet Corn, Lightly Breaded and Fried- Served with Fiery Honey Sauce.

FIERY HONEY FRIED CAULIFLOWER..... 11

Fried Cauliflower Breaded in Our Signature Breading and Tossed in Fiery Honey Sauce- Served with Circle 7 Ranch Dressing for Dipping.

BAKED CRANBERRY AND GOAT

CHEESE DIP 13.5

Baked Goat Cheese, Cranberries, Candied Walnuts, and Honey- Served with Grilled Pita Bread.

- SALADS - Add Protein Shrimp 5 Or Salmon 8

Circle 7 Ranch, 1000 Island, Caesar, Blue Cheese, French, Italian, Citrus Vinaigrette, Balsamic Vinaigrette, Sesame Vinaigrette, Chipotle Ranch, Green Goddess.

CHIPOTLE MAHI SALAD 17

Our House Lettuce Blend, Spiced Grilled Mahi, Salsacado, Cherry Tomatoes, and Tortilla Strings- Served with Chipotle Ranch Dressing.

GRANNY SMITH SALAD 11

Fresh Spinach with Granny Smith Apple Straws, Dried Cranberries, Candied Walnuts, and Blue Cheese Crumbles- Served with Balsamic Vinaigrette.

BAJA SALAD 11

Our House Lettuce Blend, Black Bean Corn Salsa, Monterey Jack, Tortilla Strings- Served with Baja Ranch.

CAESAR SALAD 9

Romaine Lettuce, Parmesan, and Croutons- Tossed in Caesar Dressing.

HOUSE SALAD 8

Our House Lettuce Blend, Cucumber, Tomato, Red Onion, Monterey Jack, Cheddar, and Croutons.

- SANDWICHES -

**All sandwiches are served with a choice of fries or kettle chips*

SHRIMP PO'BOY 15
Our Po'Boy Loaded with Blackened Shrimp, Pepper Jack, Remoulade Sauce, Sautéed Red Bell Peppers and Onions- Served on a Hand-Crafted Roll.

BUFFALO SHRIMP PO'BOY 15
Five Jumbo Butterflied Hand Breaded Shrimp tossed in Circle 7 Buffalo Sauce, Shredded Lettuce and Tomato- Served on a Hand-Crafted Roll.

VEGGIE FAJITA WRAP 12
Avocado, Black Bean Corn Salsa, Mexican Rice, Queso Blanco, Sautéed Onions and Peppers- Served in a Flour Tortilla with Salsa Fresca.
Add Impossible Burger 5 or Shrimp 4

- PLATES -

CHIPOTLE LIME MAHI TACOS15.5
Spiced Grilled Mahi, Red Cabbage, Salsacado, Queso Cotija, and Chipotle Lime Dressing- Served in Three Flour Tortillas.

FISH TACOS15.5
Three Blackened Tilapia Tacos Topped with Fresh Slaw Tossed in Cilantro Lime Vinaigrette- Served with Salsa Fresca, Refried Black Beans and Mexican Rice- Served in Three Flour Tortillas.
Add Avocado for 1.5

IMPOSSIBLE TACOS15.5
Vegan Friendly Taco with Impossible Burger, Lettuce, Black Bean Corn Salsa, Cilantro, and Onion-Served in Three Soft Corn Tortillas.
Add Avocado for 1.5

FAJITA RICE BOWL 13
Mexican Rice, Avocado, Black Bean Corn Salsa, Queso Blanco and Sautéed Red Pepper and Onions- Served with Salsa Fresca.
Impossible Burger 5 or Blackened Shrimp 4

GRILLED SHRIMP SKEWERS15.5
Ten Grilled Shrimp with Citrus Vinaigrette- Served with Rice Pilaf and Our Vegetable of the Day.

HONEY BOURBON GLAZED SALMON 18
Flaky Salmon Glazed with a Honey Bourbon Glaze- Served With Rice Pilaf and Our Vegetable of the Day.

BLACKENED MAHI 18
6oz Blackened Mahi, Bourbon Glaze, and Salsacado, over Coconut Rice- Served With Our Vegetable of the Day.

VEGETABLE CAVATAPPI GARLIC CREAM PASTA16
Cavatappi Noodles Tossed in a Garlic Cream Sauce with Asparagus, Broccoli, Red Bell Peppers and Portabella Mushroom.
Add Protein Shrimp 4 or Salmon 8

All Through Lent - Urban Chestnut Zwickel Pints \$5.50