

BIRDLAND

EST. 1949

STARTERS

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| Cheese and Fruit Plate
<i>Select Cheeses with Seasonal Fruits and Nuts</i> | 19. | Crispy Cajun Cauliflower
<i>Topped with Chipotle Aioli Sauce</i> | 14. |
| Guacamole
<i>Served with Plantain Chips</i> | 14. | Fried Calamari
<i>Sweet Thai Chili Sauce and a Ginger Soy Reduction</i> | 16. |
| Homemade Salsa
<i>Served with Tortilla Chips</i> | 13. | P.E.I. Mussels
<i>In a Chipotle Butter and Garlic Sauce served with Homemade Cornbread</i> | 18. |
| BBQ Chicken Wings
<i>Glazed in a Hot and Smokey BBQ Sauce</i> | 16. | Crispy Smoked Pork Belly
<i>Green Apple, Cabbage, Red Pepper Slaw with a Balsamic Syrup Drizzle</i> | 16. |
| Hummus & Pita Bread
<i>Drizzled with Olive Oil & Pine Nuts</i> | 14. | Spinach & Artichoke Dip
<i>Served with Pita Chips</i> | 14. |
| Herbed Parmesan Meatballs
<i>With Fresh Ricotta and Parmesan Crostini</i> | 17. | | |

Soup of the Day 12.

Chefs homemade selection

SALADS

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| Warm Goat Cheese and Spinach Salad
<i>Warm Breaded Goat Cheese on a bed of Spinach, with Candied Walnuts, Roasted Apples, tossed in a Balsamic Vinaigrette</i> | 21. | Roasted Beet Salad
<i>Roasted Beets on a bed of Arugula with crumbled Blue Cheese & Toasted Pistachios with a Lemon Thyme Vinaigrette</i> | 20. |
| Classic Caesar Salad
<i>Bed of Romaine with shaved Parmesan & Croutons In a classic Caesar Dressing</i>
Add: Chicken \$8, Salmon \$10, Shrimp \$12 | 15. | BBQ Salmon Salad
<i>Roasted Salmon served over Arugula, Asparagus, Cucumber and Grape Tomato with a Cherry Vinaigrette</i> | 22. |

SANDWICHES

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| Birdland Burger
<i>Lettuce, Tomato, Red Onion and French Fries</i>
Add: Sauteed Onions, Cheese, Avocado, Mushrooms or Bacon \$3 | 20. | Impossible Burger (vegan)
<i>Lettuce, Tomato, Red Onion and French Fries</i>
Add: Sauteed Onions, Vegan Cheese, Avocado, Mushrooms \$3 | 22. |
| Grilled Free Range Chicken Sandwich
<i>Topped with Melted Pepper Jack Cheese & served with Fries & Chipotle Pepper Aioli</i> | 18. | Birdland Sliders
<i>Served with Homemade Slaw</i>
Add American or Cheddar Cheese \$3 | 16. |

\$20 MINIMUM PER PERSON PER SET
18% Gratuity is added to parties of 8 or more



MAIN COURSES

Southern Style Macaroni and Cheese <i>Topped with fresh Toasted Bread Crumbs</i>	20.
Rigatoni and Meatballs <i>Slowly braised Beef Meatballs with Fresh Ricotta served in a rich Tomato Sauce</i>	22.
Cavatappi Primavera <i>Seasonal Vegetables tossed with fresh Garlic and Extra Virgin Olive Oil</i>	21.
Penne <i>Andouille Sausage and Shrimp in a Roasted Pepper Cream Sauce</i>	25.
Mushroom Risotto Cakes <i>With Grilled Asparagus and a White Truffle Fondue</i>	20.
Southern Fried Chicken <i>Served with Roasted Potatoes and Sautéed Spinach</i>	27.
Baby Back Ribs <i>With Shoestring Potatoes, Sautéed Spinach and Homemade Coleslaw</i>	32.
Roasted Free-Range Chicken <i>Served with Roasted Potatoes and Asparagus in a Rosemary Sauce</i>	28.
12 oz. New York Strip Steak <i>Served with Sautéed Spinach and Roasted Potatoes In a Barolo Wine Sauce</i>	35.
Vegetarian Platter <i>Grilled Asparagus, Mushroom Risotto, Roasted Tomatoes, and Grilled Eggplant</i>	20.
Cajun Jambalaya <i>With Chicken, Crawfish, Andouille Sausage, Bacon and Cajun Rice</i>	29.
New Orleans Style Seafood Gumbo <i>Fresh Seafood simmered in a rich spicy stew with Vegetables and Cajun Rice</i>	32.
Fresh Grilled Salmon <i>With Grilled Asparagus, and Cajun Rice in a Lemon Butter Caper Sauce</i>	30.

Thin Crust Pizza (13-inch)

Margherita 15.

Homemade Tomato sauce and shredded Mozzarella

***Add toppings: \$3 Each Pepperoni, Meatballs, Mushrooms,
Peppers**

Artichokes, Black Olives, Onions, Ricotta, Bacon

Sides: French Fries, Sweet Potato Fries, Cajun Fries, Grilled Asparagus, and Mushroom Risotto **10.**