

APPETIZERS

- OVEN BAKED BABY PEARS** WRAPPED WITH BACON AND STUFFED WITH FRESH HERBS AND GOAT CHEESE **10**
- FRESH MOZZARELLA** SERVED WITH BEEF STEAK TOMATO AND FRESH BASIL **9**
- GOLDEN FRIED MARYLAND CRABCAKES** SERVED WITH HONEY MUSTARD AND SWEETCORN SALSA **9**
- JUMBO SHRIMP COCKTAIL** SERVED WITH A SPICY HORSERADISH AND TOMATO SAUCE **10**
- VEGETARIAN SAMOSAS** TENDER ASIAN VEGETABLESWRAPPED IN DELICATE PASTRY IN A SPICYCURRY SAUCE, SERVED WITH MANGO CHUTNEY **8**

SOUPS AND SALADS

- SOUP DU JOUR** 4.50
- FRENCH ONION SOUP** 5
- HOUSE SALAD** SERVED WITH OUR HOMEMADE BALSAMIC DRESSING **6**
- GREEK TOMATO SALAD** YELLOW AND RED CHERRY TOMATO WITH FETA CHEESE, BLACK OLIVES, BASIL **7**
- CLASSIC CAESAR SALAD** CRISPY ROMAINE WITH WHOLEGRAIN CROUTONS, PARMESAN AND CREAMY CAESAR DRESSING **7**
- BABY SPINACH SALAD** WITH FRESH MOZZARELLA, RAISINS, MUSHROOMS AND SLICED APPLES **9**
- ALL AMERICAN COBB SALAD** MIXED GARDEN SALAD TOPPED WITH BACON BITS, BLACK OLIVES, CRUMBLD BLUE CHEESE, HARD BOILED EGGS AND SLICED AVOCADO SERVED IN A CRISPY TORTILLA BOWL **10**
- ADD GRILLED OR BLACKENED...**
- CHICKEN +3
- SHRIMP +7
- TUNA STEAK +10

SANDWICHES

- SLICED STEAK SANDWICH** SMOTHERED WITH MUSHROOMS, ONIONS AND MELTED CHEDDAR CHEESE ON GARLIC BREAD **13**
- MARINATED GRILLED CHICKEN BREAST** WITH ROASTED RED PEPPERS, MELTED MOZZARELLA CHEESE AND BASIL PESTO ON A KAISER ROLL **11**
- HOT OPEN PASTRAMI** WITH MELTED SWISS CHEESE ON RYE TOAST **11**
- TURKEY CLUB** THINLY SLICED TURKEY WITH LETTUCE, TOMATO, BACON, MAYONNAISE ON WHITE OR WHOLEWHEAT TOAST **11**
- BLT** CRISP AMERICAN BACON WITH LETTUCE, TOMATO & MAYONNAISE ON WHITE OR WHOLEWHEAT TOAST **10**
- *ADD IRISH BACON +1.50**

ALL SANDWICHES SERVED WITH DILL PICKLE, LETTUCE, TOMATO, ONION AND HANDCUT FRENCH FRIES

WRAPS

- TWO CHEESE QUESADILLA WITH CHICKEN AND VEGETABLE** SERVED WITH SALSA AND SOUR CREAM **11**
- GARDENER'S WRAP** ROASTED SQUASH, EGGPLANT, ZUCCHINI AND RED ONIONS WITH GOAT CHEESE, TOMATOES AND MIXED GREENS **11**
- TURKEY WRAP** WITH BABY SPINACH, CARMELIZED PEARS CRISPY BACON AND CRANBERRY SAUCE **11**
- TUNA WRAP** LBACORE TUNA WITH CELERY, ONION, SWEETCORN, LETTUCE, TOMATOES AND MAYONNAISE **11**
- *ADD MELTED CHEESE +1**

ALL WRAPS SERVED WITH CHOICE OF SALAD OR HANDCUT FRENCH FRIES

BURGERS

- 1/2 LB BLACK ANGUS BURGER** 9
- GENESIS BURGER** TOPPED WITH BLEU CHEESE, CHORIZO SAUSAGE AND FRIZZLED ONIONS **11**
- GAELIC BURGER** TOPPED WITH MELTED CHEDDAR CHEESE, IRISH BACON AND SAUTÉED ONIONS **11**
- ITALIAN BURGER** TOPPED WITH PANCETTA AND MELTED MOZZARELLA CHEESE, DRIZZLED WITH A BASIL PESTO **11**
- 4 POINTS BURGER** BLACK ANGUS BEEF TOPPED WITH THREE CHEESE ON CHOICE OF WHITE OR WHOLEWHEAT TOAST **11**
- BULLS-EYE BURGER** DRIZZLED WITH BULLS-EYE STEAK SAUCE, TOPPED WITH SAUTÉEDONIONS AND JALAPENO PEPPERS **11**
- REUBEN BURGER** TOPPED WITH SAUERKRAUT, MELTED SWISS CHEESE AND RUSSIAN DRESSING **11**
- HAWAIIAN BURGER** DRIZZLED WITH BARBEQUE SAUCE, TOPPED WITH HAM, GRILLED PINEAPPLE AND MELTED SWISS CHEESE **11**
- TURKEY BURGER** SERVED WITH CHIPOTLE AIOLI **10**
- GARDEN VEGETABLE BURGER** TOPPED WITH PORTOBELLO MUSHROOMS AND MONTEREY JACK CHEESE **10**
- *ADD TOPPINGS +1**

ALL BURGERS SERVED WITH LETTUCE, TOMATO, ONION, DILL PICKLES AND HANDCUT FRENCH FRIES

TRADITIONAL DISHES

- GENESIS FISH & CHIPS** ALE BATTERED COD SERVED WITH HANDCUT FRENCH FRIES AND TARTAR SAUCE **13**
- SHEPHERD'S PIE** GROUND SIRLOIN WITH GARDEN VEGETABLES TOPPED WITH FRESHLY WHIPPED POTATOES AND BAKED TO GOLDEN BROWN **13**
- CHICKEN POT PIE** TENDER CHUNKS OF CHICKEN & GARDEN VEGETABLE IN A HERB CREAM SAUCE UNDER BAKED PUFF PASTRY **13**
- BANGERS & MASH** IRISH RECIPE SAUSAGES WITH MASHED POTATOES, SAUTÉED ONIONS AND HOUSE GRAVY **13**
- IRISH BREAKFAST** IRISH SAUSAGE AND BACON, BLACK AND WHITE PUDDING, GRILLED TOMATO AND TWO EGGS ANY STYLE SERVED WITH HOME FRIES (AVAILABLE ALL DAY) **12**
- *ADD IRISH BAKED BEANS +2**

ENTREES

GENESIS SIZZLING STEAK SPICE CRUSTED NEW YORK SIRLOIN, FINISHED WITH A ROUGEFORT BLEU CHEESE CRUST, SERVED ON A SIZZLING HOT PLATTER **21**

FLAME GRILLED 16OZ SIRLOIN STEAK SERVED WITH A CRACKED PEPPERCORN AND BRANDY CREAM SAUCE **20**

CAJUN STYLE FILET OF RED SNAPPER TOPPED WITH CHIPOTLE AIOLI & SWEETCORN SALSA **16**

OVEN BAKED FILET OF ATLANTIC SALMON SERVED WITH CUCUMBER AND DILL SAUCE **16**

DOUBLE CENTER CUT PORK CHOP PAN-SEARED SPICE CRUSTED PORK CHOP, OVER SAUTÉED SPINACH, SMOTHERED WITH A BOURBON PAN GRAVY **15**

GENESIS CHICKEN PAN SEARED DOUBLE BREAST OF CHICKEN IN A CHAMPAGNE AND GRAPE CREAM SAUCE **16**

ALL ENTREES SERVED WITH CHOICE OF BAKED, MASHED POTATO, HANDCUT FRENCH FRIES, OR RICE AND GARDEN VEG

PASTA

PENNE A LA VODKA WITH CHICKEN, BACON BITS AND WILTED SPINACH **15**

HOMEMADE RAVIOLI OF THE DAY PLEASE ASK SERVER **15**

LINGUINI PRIMAVERA ZUCCHINI, YELLOW SQUASH, RED PEPPERS, TOMATO AND BASIL, TOASTED IN OLIVE OIL **15**

DESSERTS - 5.50

TORTA TIRAMISU WITH KAHLUA

NY CHEESECAKE

KEYLIME PIE

MOLTEN CHOCOLATE CAKE

BANANA CARAMEL CHEESECAKE XANGOS

BIG APPLE PIE GRANOLA'D CRUMBS

A LA MODE +1