

Starters

Buffalo wings traditional hand tossed in red hot sauce, blue cheese, celery 11.99

onion rings tower beer battered , aioli 9.85

tomato & garlic bruschetta basil, mixed greens 9

xenia's shrimp cocktail 12

firewood roasted brussels sprout with bacon and garlic 9.95

crab cakes chipotle aioli 12

calamari house made cocktail sauce 12

kobe beef sliders bacon, cheddar, caramelized onions, aioli 13.50

chipotle-honey shrimp kabobs garlic, cilantro, mixed greens 12.95

potato skins cheddar cheese, bacon, green onions, sour cream 9.50

artichoke spinach dip crostini 13

fried mozzarella sticks tomato sauce 8.95

wood-fired garlic shrimp garlic, paprika, butter 13

vegetable spring rolls cabbage, carrots, mushrooms, celery, water chestnuts 8.5

soup

chicken goulash cup 5.95 bowl 7.5

soup of the day cup 5.95 bowl 7.5

salad

kale baby kale, strawberries, blue cheese crumbles and red wine vinaigrette 10

caesar chopped romaine, shaved parmesan, garlic croutons 9.95

butter lettuce candied pecans, cherry tomatoes, cucumbers, bacon, blue cheese dressing 11

mixed green balsamic dressing, red onion, kalamata olives, feta cheese 9.95

roasted beets red wine vinaigrette, goat cheese, mixed greens 9.95

caprese fresh mozzarella, tomatoes, basil, balsamic vinegar, olive oil 9.95

spinach salad red wine dressing, apples, goat cheese, red onions 9.95

iceberg slices house made thousand island, corn, bacon, tomatoes 9.95

Add grilled chicken 7.5 Add shrimp 9 Add grilled skirt steak 10 Add salmon 9

entrées

Coq au vin roasted chicken breast with red wine sauce, mushrooms, bacon, served with asparagus on roasted potatoes 21.5

cioppino clams, mussels, salmon, calamari, shrimp, crabmeat w/tomato basil broth 23.95

xenia meatloaf vegetables, mashed potatoes, tomato sauce 17.95

chicken parmesan linguine, tomato sauce, vegetables, mozzarella, parmesan 16.95

wood-fired chicken mushroom risotto, herb gravy, vegetables 17.95

chicken cordon bleu ham, mozzarella, mashed potatoes, truffle-cream sauce, vegetable 21

seafood paella andouille sausage, chicken, shrimp, salmon, clams, saffron 22.95

teriyaki chicken salad napa cabbage, red onions, cherry tomatoes, carrots, orange mandarin, with honey sesame dressing over fried crispy rice noodles 18.95

potato crusted halibut creamy lemon picatta sauce, artichokes, green beans, basil 24.5

blackened tilapia mashed potatoes, vegetables 17.95

braised beef short ribs vegetables, mashed potatoes 20.95

grilled salmon cilantro risotto, vegetables, avocado-salsa verde 21.95

grilled pork chop brandy-apple chutney, mashed potatoes, vegetables 19.95

Xenia! STEAKHOUSE *"Certified Angus Choice Cut"*

NY STEAK-10oz 'center cut' blue cheese butter sauce, mashed potatoes, vegetables 28.95

FILET MIGNON-8oz jack daniels-caramelized onion sauce, mashed potatoes, asparagus 29.95

RIBEYE-10oz/16oz creamy horseradish sauce, vegetables, mashed potatoes 26.95/29.95

SKIRT STEAK-6oz balsamic glaze, bacon mashed potatoes, vegetables 23.75

CALAMARI STEAK asparagus, risotto, lemon-butter sauce 19.95

GRILLED STEAK SALAD ranch dressing, blue cheese crumbles, tomatoes, chopped romaine, fried red onions 23.95

ADD ONS (no substitutions)

Loaded Baked Potato \$2.50

Sautéed Mushrooms \$2.00

Five Grilled Shrimp \$7

Split charge \$1.50 lunch: monday-friday 11:00-2:30; dinner: sunday-thursday 4:00-9:00, friday & saturday 4-9:30