



### Pizzas

All cooked in an authentic wood-burning oven

**Lobster B.L.T. Pizza** – Lobster, applewood smoked bacon, wild lettuces and tomatoes baked on dijon crust and topped with smoked gouda cheese. 14

**Sausage Pizza** – Our homemade chorizo sausage with spicy red sauce and a trio of cheeses. 10

**Mushroom Love Pizza** – Shiitake, portobello, crimini, button mushrooms, pesto cream, brie, and Parmesan cheese. 11

**Spicy Barbecue Chicken Pizza** – Smoked chicken, gouda cheese, red and green onions with cilantro and chipotle juniper barbecue sauce. 10

### Salads

**Bound'ry Salad** – Romaine hearts with country ham, diced tomato, Belgian endive, red radish and crispy black-eyed peas. 5  
With Entrée 4

Choice of fresh made dressings: Ginger Miso, Tomato Blue Cheese, Balsamic Vinaigrette, Cucumber Garden Garlic  
Also available: Extra Virgin Olive Oil and Red WineVinegar

**Bound'ry Caesar** – Crisp romaine tossed with garlic croutons, Parmesan cheese and creamy Caesar dressing. 6

Add Chicken 4  
Add Shrimp or Scallop 7

**Calamari Tuscan Bread Salad** – Baby greens, roasted red peppers, cherry tomatoes, roasted olives, chickpeas, capers, feta cheese and grilled garlic bread. (Your choice- fried or sautéed) 9

**Le Cou Rouge** – Grilled shrimp, mixed greens, Tennessee style prosciutto, shaved fennel, olives, Parmesan and white balsamic vinaigrette. 11

### Global Specialties

**Crayfish Stuffed Trout** – Wrapped in Benton Farms Tennessee bacon, served with spanish rice and an andouille vinaigrette. 19

**Australian Ostrich** – Marinated in a sweet pomegranate molasses, lightly smoked, topped with currant sauce and served with almond sweet potato tart and grilled squash. 24

**Blue Ribbon Chicken** – ½ a Chicken, beer-brined hickory smoked served with chipotle smashed potatoes, country style collard greens and mushroom herb sauce. 18

**Double Pork Chop** – 16-ounce double chop, lightly smoked and grilled, glazed with a rosemary honey tamarind sauce, served with applesauce and grilled macaroni and cheese. 22

**Flash-Roasted New Zealand Rack of Lamb** – Served with Israeli couscous risotto, roasted petite summer vegetables and a light curry broth. 28

**Alder Planked Wild Salmon** – Served with an artichoke tomato sauce and accompanied by sea salt roasted fingerling potatoes, caramelized shallots, and green beans. Cooked in our wood-burning oven. 21

**Crispy Seared Duck Breast and Confit Leg** – With roasted potato corn hash and Tennessee bacon bourbon sauce. 24

**Tellicherry Peppercorn Seared Rare Yellowfin Tuna** – With ratatouille, smoked yellow tomato coulis and a crab and lobster relish. 25

### Certified Black Angus

**16 oz. New York Strip Au Poivre** - 28

**18 oz. Ribeye** - 33

**Filet** -  
**6 oz.** - 24      **10 oz.** - 29

### Accompaniments

Mushroom Bordelaise,  
Herbes de Provence Maître d' butter, Gorgonzola or Brie

*à la Carte Sides*  
4

Cheddar Chive Mashed Potatoes, Spinach,  
Asparagus, Macaroni & Cheese, Pommes Frites,  
Grilled Squash, Sweet Potato Soufflé

### Vegetarian & Pasta

**Panella** – Layers of chickpea polenta, portobella mushrooms, squash, roasted peppers, breaded eggplant with provolone, harissa cheese, Madeira Sangrita, topped with sun-dried tomato chutney and basil pesto. 15

**Iron Baked Ravioli** - Stuffed with spinach ricotta mousse, served with puttanesca sauce and fried leeks. 14

**Shrimp & Scallop Pasta** – With fettuccine, basil leaf, evoo, vine ripe tomatoes, grana padano, cracked black pepper and lemon butter. 23

**Smoked Chicken Penne** – With applewood bacon, sweet peas, tomato, spinach, oregano and sweet corn cream. 17

2 Ounce Pour On All Premium Malts

SCOTCHES

Springbank	10 yr.	Campbeltown	19
Aberlour	10 yr.	Speyside	12
Glenfiddich	12 yr.	Speyside	13
Glenlivet	12 yr.	Speyside	13
Glenlivet	18 yr.	Speyside	20
Macallan	10 yr.	Speyside	17
Macallan	12 yr.	Speyside	18
Macallan/ Hart Brothers	25 yr.	Speyside	25
Glenmorangie	10 yr.	N Highland	15
Glenmorangie Port Wood	12 yr.	N Highland	20
McClelland's (Glen Garioch)	16 yr.	Highland	18
Ardbeg	10 yr.	Islay	17
Bowmore	12 yr.	Islay	15
Laguvalin	16 yr.	Islay	20
Talisker	10 yr.	Skye	18
Dewars	12 yr.	Blend	10
Chivas	18 yr.	Blend	20
Johnny Walker Black	12 yr.	Blend	12
Johnny Walker Red		Blend	9

WHISKEYS

Baker's	7 yr.	107 proof	13
Basil Hayden	8 yr.	80 proof	12
Bernheims Wheat		90 proof	14
Booker's Single Barrel	7 yr.	125 proof	16
Buffalo Trace		90 proof	6
George Dickel #12		90 proof	6
Ridgemont Res 1792	8 yr.	93.7 proof	9
Gentleman Jack Daniels		80 proof	9
Jack Daniels Single Barrel		94 proof	15
Jim Beam Black	8 yr.	86 proof	6
Knob Creek	9 yr.	100.4 proof	10
Woodford Reserve		90 proof	10
Old Overholt Rye		80 proof	5
Canadian Club Classic	12 yr.	80 proof	7
Crown Royal Reserve		80 proof	14
Jameson		80 proof	7
Bushmill's		80 proof	7
Black Bush		80 proof	10
James Collins		80 proof	8
James Collins Single		80 proof	14

6/15/07

*The Phoenician* - A large tasting platter of marinated mozzarella, sesame feta cheese, sun-dried tomato chutney, lemon-scented roasted red peppers, pesto, mixed olives, cherry tomatoes, cashew hummus, raita, roasted garlic, warm flat bread and foccacia biscotti. 13

*Korean Style BBQ* – Hoisen-marinated filet thinly sliced on a bed of butter lettuce with coconut rice and spicy pepper sambal. 8

*Calamari Fritti* - Fried with puttanesca 9

*Lobster Spring Roll*–With mango sambal and napa cabbage slaw. 7

*Panéed Diver Sea Scallops* - Buttermilk grits with brie, tomato jam and Scotch Bonnet chow chow. 10

*Wood Roasted Artichoke* – Stuffed with brie fondue and lump crab. 11

*Tuna Nori Roll* – 3 oz. Sesame tempura tuna with pickled vegetables, poblano soy sauce and wasabi 10

*Prince Edward Island Mussels* - Steeped in Madeira with basil and tomatoes served sizzling with grilled French bread. 9

*Shrimp and Grits* – Ancho dusted shrimp with jalapeño blue stone ground grits and sorghum butter. 9

*Pan-Seared Giant Lump Crab Cake* – With mango glaze and roasted sweet potato frites. 10

**There is a place on Earth that is both North and South... East and West. A place where golden ales and lagers abound from the finest grains in the world. Where delicate whites and robust reds flow from the most esteemed vineyards on the globe. A place where the spices and flavors of the cuisine represent the best the planet has to offer. Welcome to this place. Allow us to paint a global picture for your palate...**

**BOUND'RY**

**Where all ends of the Earth come together...**