

Starters



ARTISANAL CHEESE BOARD 12

Chef's Selection of 4 Artisanal Cheeses

MEDITERRANEAN HUMMUS PLATE 9

Crudités, Feta, Tapenade, Sea Salt Lavosh

BRUSCHETTA 5

Grilled Garlic Crostini, Tomato, Onion, Garlic, Olives, Bell Pepper, Basil, Extra Virgin Olive Oil

SPINACH + ARTICHOKE DIP 6

Toasted Crostini

PULLED PORK NACHOS 12

Garden Salsa, Guacamole, Sour Cream, Fresh Jalapeños, Scallions, Cheddar Cheese, Cilantro

WINGS 7 HALF | 12 FULL

Buffalo, Hickory Smoked BBQ, or Garlic Parmesan with Bleu Cheese + Celery

OLD BAY LOBSTER FRITES 5

Old Bay Seasoning, Lobster Sherry Cheese

SWEET POTATO FRITES 5

Maple Bourbon Caramel Dip

CRUNCHY CHICKEN TENDERS 8

Honey Mustard or Hot Sauce

TUNA TARTARE 12

Chili-Ponzu Sauce, Avocado, Cucumber, Crispy Wontons

CRAB DIP 11

Topped with Cheese, Toasted Crostini

CALAMARI 8

Flash-Fried, Pepperoncini-Garlic Butter, Marinara

SHRIMP FIRECRACKERS 8

Hot Red Pepper Dipping Sauce

Flatbreads

CLASSICO 6

Mozzarella, Red Sauce

MARGHERITA 6

Fresh Tomatoes, Mozzarella, Basil

WILD MUSHROOM + ARUGULA 8

Chevre, Black Truffle Essence

CHIPOTLE CHICKEN 8

Cilantro Pesto, Hatch Green Chili Peppers, Jack Cheese

PEPPERONI + SAUSAGE 7

Roasted Red Peppers, Mozzarella, Red Sauce

Soups

FRENCH ONION SOUP 3.5 CUP | 5 BOWL

BAKED POTATO SOUP 3.5 CUP | 5 BOWL

CRAB + ASPARAGUS BISQUE 4.5 CUP | 6.5 BOWL

SOUP OF THE DAY MKT PRICE

Salads

HOUSE CHOPPED 3.5 HALF | 6 FULL

Mixed Greens, Tomato, Cucumber, Peppers, Red Onion, Shoestring Potato Crisps, Mozzarella, House Basil Balsamic Vinaigrette

CAESAR 3.5 HALF | 6 FULL

Crisp Romaine, Garlic Croutons, Red Bell Pepper, Cracked Black Pepper, Shaved Parmesan, House Caesar Dressing

SPINACH + ARUGULA PEAR 4.75 HALF | 8 FULL

Grilled Pears, Candied Walnuts, Gorgonzola, Pomegranate Vinaigrette

APPLE + GOAT CHEESE 4.75 HALF | 8 FULL

Granny Smith Apples, Spring Mix, Walnuts, Sun-Dried Cranberries, Citrus Vinaigrette

SUPER GREENS 4.75 HALF | 8 FULL

Kale, Shaved Brussels Sprouts, Cabbage, Broccoli, Spring Mix, Quinoa, Granny Smith Apples, Sun-Dried Cranberries, Walnuts, Citrus Vinaigrette

SICILIAN CRUNCHY CHICKEN 12

Mixed Greens, Bruschetta, Avocado, Hard-Boiled Egg, Bacon, Red Onions, Black Olives, Mozzarella, Creamy Parmesan-Peppercorn Dressing

MEDITERRANEAN SEAFOOD 13

Grilled Shrimp, Crabmeat, Crisp Romaine, Diced Tomatoes, Cucumbers, Red Onions, Bell Peppers, Kalamata Olives, Feta, Red Wine Vinaigrette

ADD GRILLED CHICKEN TO ANY SALAD 4

ADD GRILLED SALMON OR SHRIMP TO ANY SALAD 6

Burgers & Sandwiches

Choice of Sea Salt Frites, Chips, Super Slaw or Fresh Fruit Salad

NAKED BURGER 10

Lettuce, Tomato, Onion, Ketchup on a Brioche

ADD CHEESE 0.50

BISTRO BURGER 11

Provolone, Sautéed Mushrooms, Fried Onion Straws, Bacon, BBQ Sauce on a Brioche

BLACK 'N BLEU BURGER 11

Applewood Bacon, Avocado, Gorgonzola Fondue on a Brioche

PRIME RIB FRENCH DIP PANINI 12

Spicy Pepper Jack, Mushrooms, Fried Onion Straws, Au Jus

HICKORY-SMOKED PULLED PORK BBQ 10

Smoked Cheddar, Crispy Onion Straws on a Brioche

CHICKEN AVOCADO BLT 11

Applewood Bacon, Fried Green Tomatoes, Arugula, Lemon Aioli on Texas Toast

CHICKEN CAPRESE PANINI 10

Fresh Mozzarella, Tomato & Basil Bruschetta with Basil Balsamic Vinaigrette

CRAB CAKE SANDWICH 12

Lettuce, Tomato, Lemon Aioli on a Brioche

HICKORY GRILLED SALMON CLUB 11

Avocado, Applewood Bacon, Mixed Greens, Herb Aioli on Texas Toast

Main Entrées

Choice of Soup, House Chopped Salad or Caesar Salad

HICKORY GRILLED

with Fresh Herb-Seasoned Broccoli + Garlic-Parmesan Whipped Potatoes

7-OZ TENDER STEAK 15

10-OZ NY STRIP 21

8-OZ FILET 28

CHICKEN BREAST 14

SALMON 17

ADD 5-OZ. COLD-WATER LOBSTER TAIL 10

ADD SAUTÉED MUSHROOMS OR ONIONS 1.5

SLOW-ROASTED 12-OZ. PRIME RIB 20

Medium Rare to Medium Well, served with Fresh Herb-Seasoned Broccoli, Garlic-Parmesan Whipped Potatoes

HICKORY SMOKED SHORT RIB 21

Gorgonzola-Rosemary Farro, Cremini Mushrooms, Cabernet Jus

MEAT LOAF WELLINGTON 13

Marsala Mushroom Sauce served with Garlic-Parmesan Whipped Potatoes

FRENCH COUNTRY CHICKEN PIE 12

Roasted Chicken, Potatoes, Carrots, Peas, Mushrooms, Fresh Herbs, Cream, Topped with a Flaky Pastry Crust

HERB-ENCRUSTED CHICKEN 15

Fettuccine Alfredo, Grated Parmesan, served with Sautéed Fresh Vegetables

MEDITERRANEAN STUFFED CHICKEN 15

Spinach, Tomatoes, Feta Over Wild Rice + Orzo Pilaf, Light Basil Cream Sauce, served with Herb-Seasoned Fresh Broccoli

MAPLE-BACON CHILEAN SEA BASS 25

MAPLE-BACON SALMON 18

Maple-Bacon Glaze, Spinach, Wild Rice + Orzo, Leeks, Served with Sautéed Fresh Asparagus

SWEET POTATO-ENCRUSTED SALMON 18

Sun-Dried Cranberries, Apples, Walnuts, Amaretto Sauce, served with Sautéed Fresh Vegetables

CRAB CAKES WITH LEMON AIOLI 21

Wild Rice + Orzo Pilaf, served with Sautéed Fresh Vegetables

SEAFOOD MAC + CHEESE 20

Grilled Shrimp, Lump Crab, Rotini Pasta, Lobster Sherry Cheese Sauce, Parmesan, Cherry Tomatoes, Fresh Herbs, Panko Bread Crumbs

HOUSE-MADE 4-CHEESE LASAGNA 12

Ricotta, Mozzarella, Provolone, Parmesan, Marinara Sauce

PENNE BRAVO A LA VODKA 14

Spinach, Tomatoes, Toasted Sunflower Seeds, Gorgonzola, Vodka Sauce

ADD GRILLED CHICKEN 4

ADD GRILLED SHRIMP OR SALMON 6

Sides

FRESH BROCCOLI 3.5

with Herb-Seasoned Olive Oil

SAUTÉED FRESH VEGETABLES 3.5

SAUTÉED FRESH ASPARAGUS 4.5

GARLIC-PARMESAN WHIPPED POTATOES 3.5

SEA SALT FRITES + HERB AIOLI 3.5

WILD RICE + ORZO PILAF 3.5

FRESH FRUIT SALAD 4.5

SUPER SLAW 4.5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.