

LUNCH MENU

GRAZING

****SUSHI TUNA** 21.
ON CRISPY WONTONS W/ AVOCADO |
ASIAN SLAW | WASABI

THAI STEAK STICKS 19.
CHILI RUB | SPICY PEANUT SAUCE |
COOL CUCUMBER SALAD

FRENCH ONION SOUP 12.
JARLSBERG CRUST
CROSTINI

ASIAGO GARLIC BREAD 13.
DRIPPING WITH ASIAGO CHEESE |
MARINARA SAUCE FOR DIPPING

GF CHICKEN WINGS 18.
BUFFALO | BBQ | ASIAN | HOT
"PAINTED" W/ ALL THE SAUCE

CHEESEBURGER SLIDERS 15.
AMERICAN | BRIOCHE |
KETCHUP | PICKLES

BLISTERED SHISHITOS 14.
SEVEN-SPICE DIP

CALAMARI 18.
CHIPOTLE REMOULADE | MARINARA

GF MUSSELS 18.
GARLICKY & SIZZLING
IN AN IRON SKILLET

FRIED MOZZARELLA 14.
HOMEMADE MARINARA

PAINTERS' NACHOS
PICO DE GALLO | SOUR CREAM | GUACAMOLE
SHREDDED CHICKEN 19.
BUFFALO CHICKEN 19.
PAINTED CHICKEN 19.
VEGETARIAN 16.
BBQ PULLED PORK 19.
STEAK NACHOS 22.
SHRIMP 22.

GF GUACAMOLE BOWL 19.
CRISPY CORN TORTILLAS

SALADS

SALADS ALSO AVAILABLE AS A WRAP ADD \$2

*ADD TUNA 21. ADD CHICKEN 12. ADD SHRIMP 16. *ADD PRIME STEAK 23. *ADD SALMON 23. ADD LOBSTER TAIL 32.

SUMMER PANZANELLA SALAD 19.
HEIRLOOM TOMATO | KALAMATA OLIVES | RED ONION | GOAT CHEESE | CAPERS |
SPRING MIX | GARLIC CROUTONS | DIJON VINAIGRETTE

GF CHOPPED SALAD 18.
MESCLUN GREENS | LENTILS | TOMATOES | CARROTS
ONIONS | GORGONZOLA | RED WINE VINAIGRETTE

GF GRILLED WATERMELON QUINOA SALAD 18.
RED QUINOA | GRILLED WATERMELON | FETA CHEESE
ARUGULA | POMEGRANATE VINAIGRETTE & BALSAMIC REDUCTION

GF THE FAMOUS COBB SALAD 18.
CHOPPED ROMAINE | CHICKEN | AVOCADO | BACON |
CHEDDAR | TOMATOES | BOILED EGG | VINAIGRETTE

CAESAR 18.
HEARTS OF ROMAINE | SHAVED REGGIANO |
GARLIC CROUTONS

GF MANGO AVOCADO PECAN GOAT CHEESE SALAD 18.
BABY SPINACH | RED WINE VINAIGRETTE

CHOMP

ALL SANDWICHES SERVED WITH A PICKLE & CHOICE OF HOUSE CUT FRIES | SWEET POTATO FRIES | COLE SLAW | POTATO SALAD

PEACH & CHICKEN QUESADILLAS 21.
GORGONZOLA CHEESE | BALSAMIC REDUCTION |
ARUGULA | PESTO

***PRIME STEAK SANDWICH** 32.
MARINATED STRIP LOIN | FRIED ONIONS |
MOZZARELLA CHEESE | GARLIC CIABATTA

***AHI TUNA BLT** 32.
BLACKENED AHI TUNA | BACON |
LETTUCE | TOMATO | AVOCADO | C
ILANTRO AIOLI | BRIOCHE

BUFFALO CHICKEN GRILLED CHEESE 22.
FRIED BUFFALO CHICKEN | TOMATOES |
3 CHEESES | BLEU CHEESE DIPPING SAUCE

PHILLY CHEESESTEAK 29.
OG PHILLY STYLE | SLICED NY STRIP |
SAUTEED ONION | MOZZARELLA |
HOUSE MADE WHIZ

CHICKEN CLUB 18.
CHOICE OF GRILLED / BLACKENED / FRIED
BACON | LETTUCE | TOMATO | ONION

QUESADILLAS
PICO DE GALLO | SOUR CREAM | GUACAMOLE
CHEDDAR JACK 14. VEGGIE 15.
BLACK BEAN 15. MARINATED STEAK 19.
PULLED CHICKEN 17. BBQ PULLED PORK 16.
FRIED BUFFALO CHICKEN 17. SHRIMP 19.
CHICKEN BACON RANCH 21.

MEATLOAF SANDWICH 24.
COUNTRY-STYLE MEATLOAF | JUS
MELTED MOZZARELLA |
ON A TOASTED HERO

BURGERS

SERVED WITH A PICKLE & CHOICE OF HOUSE CUT FRIES | SWEET POTATO FRIES | COLE SLAW | POTATO SALAD

***THE BETTER'OLE BURGER - MARINATED OR SEASONED** 21.

***DOUBLE SMASH BURGER** 21.

VEGGIE BURGER 15.

ADD \$1.50 EACH

CHEDDAR AMERICAN BLEU SWISS GOAT CHEESE FETA MOZZARELLA
BACON AVOCADO SAUTEED ONIONS FRIED ONIONS CHILI MUSHROOMS PULLED PORK JALAPENOS

***THE FRIDA KAHLO** 23.
BLACKENED BURGER | GUACAMOLE | PICO DE GALLO |
CHIPOTLE MAYO | CHEDDAR | MONTEREY JACK

***THE FRANCIS BACON** 23.
SAUTEED ONIONS | MUSHROOMS | BACON |
HORSERADISH SAUCE

***THE NORMAN ROCKWELL** 23.
DOUBLE SMASH BURGER | BBQ PORK BELLY |
AMERICAN CHEESE
LETTUCE & TOMATO | SPECIAL SAUCE

***THE DIEGO RIVERA** 23.
BLACKENED BURGER | JACK CHEESE | FRIED JALAPENOS
CHARRED CORN SALSA | PULLED PORK | CILANTRO AIOLI

***THE EDWARD HOPPER**
DOUBLE SMASH BURGER | BLEU CHEESE |
BACON | CARAMELIZED ONION | NIGHTHAWK SAUCE

***THE GEORGIA O'KEEFE** 23.
MARINATED BURGER | SWISS | BACON | FRIED ONIONS

LUNCH PLATES

GRILLED FLATBREADS:

WHITE PIZZA 16.
ROASTED GARLIC | RICOTTA | MOZZARELLA |
BLEU CHEESE CRUMBLES | TRUFFLE OIL |
CRISPY ARUGULA

MARGHERITA PIZZA 15.
TOMATO SAUCE | FRESH BASIL | FRESH
MOZZARELLA | ROASTED GARLIC

SWEET HEAT PIZZA 17.
HOUSE MARINARA | SOPPRESATTA | FRESH MOZZ
| SPICY HONEY DRIZZLE |

QUESADILLAS:
PICO DE GALLO | SOUR CREAM | GUACAMOLE
CHEDDAR JACK 14. VEGGIE 15.
BLACK BEAN 15. MARINATED STEAK 19.
PULLED CHICKEN 17. BBQ PULLED PORK 16.
FRIED BUFFALO CHICKEN 17. SHRIMP 19.

FRESH MAHI-MAHI FISH TACOS 31. CHOICE OF
PANKO CRUSTED FRIED / BLACKENED / GRILLED
SERVED WITH RICE & BEANS TOPPED WITH
GUACAMOLE | PICO DE GALLO | CHIPOTLE SAUCE
[ALSO AVAILABLE VEGETARIAN WITH BEETS 16.]

THE DRAGON BOWL 27.
ADD CHICKEN 12. ADD SHRIMP 16. ADD LOBSTER TAIL 32.
BROWN RICE STIR-FRY | MUSHROOMS | MIXED LOCAL VEGGIES |
SRIRACHA SAUCE | SOY SAUCE

DONBURI RICE BOWLS
VEGETARIAN 27. GRILLED CHICKEN 31.
SHRIMP 36. GRILLED AHI TUNA 39.
GRILLED NY STRIP 48. GRILLED FILET MIGNON 48.
JAPANESE STYLE RICE BOWL | SUSHI RICE
GARLIC BRASIED BABY BOK CHOY | AVOCADO
PICKLED CUCUMBER & GINGER | JAPANESE SLAW |
SESAME SOY AIOLI

GF ARROZ CON POLLO 29.
ADD SHRIMP 16. ADD LOBSTER TAIL 32.
THE CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE |
BLACK BEANS | YELLOW RICE | PEAS | CARROTS | CORN

A SIMPLE LINGUINE 25.
ADD CHICKEN 12. SHRIMP 16. LOBSTER TAIL 32.
BABY HEIRLOOM TOMATOES | MOZZARELLA |
BASIL | GARLIC & OIL

***MARINATED SKIRT STEAK** 42.
HOUSE FRIES | MIXED VEGGIES

FAJITAS
CHICKEN 23. SHRIMP 25.
STEAK 28.
PEPPERS | ONIONS | GUACAMOLE |
PICO DE GALLO | YELLOW RICE

*THIS MENU ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY** ** RAW GF GLUTEN FREE

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS

ALL MENU PRICES REFLECT THE CREDIT CARD PRICE.

A CASH DISCOUNT OF 3% WILL BE APPLIED.

ALL GRATUITIES PAID IN CASH WOULD BE GREATLY APPRECIATED. THANK YOU

BRUNCH

Served Saturday & Sunday 11am-3pm

OMELETTES ^{18.} GF

ADD LOBSTER ^{29.} ADD SHRIMP ^{15.}

CHOICE OF COUNTRY-STYLE POTATOES OR A SIMPLE SALAD

CHOOSE OURS OR BUILD YOUR OWN!

PRIMAVERA

CHORIZO
JALAPENOS
FRESH CILANTRO
QUESO FRESCO
SALSA VERDE

BIG WEST

BELL PEPPER
WHITE ONION
GROUND SAUSAGE
ROASTED MUSHROOMS
AMERICAN CHEESE

MEDITERRANEAN

SPINACH & BASIL
BABY HEIRLOOM
TOMATO & RED ONION
FETA
AVOCADO

*BREAKFAST PIZZA ^{18.}

FLATBREAD PIZZA TOPPED W/ 2 EGGS OVER EASY | PROSCIUTTO |
FRESH MOZZARELLA | ROASTED TOMATOES | ARUGULA

*EGGS BENEDICT ^{17.}

ENGLISH MUFFIN | TWO POACHED EGGS | CANADIAN BACON |
HOLLANDAISE SAUCE SERVED W/ COUNTRY STYLE POTATOES

FRENCH TOAST ^{17.}

WHIPPED CREAM | STRAWBERRIES | MAPLE SYRUP

PANCAKES ^{16.}

PLAIN
STRAWBERRY
CHOCOLATE CHIP

PECAN
BANANA
WALNUT

BANANA PECAN
APPLE CINNAMON
S'MORES

*EGGS FLORENTINE ^{17.}

ENGLISH MUFFIN TOPPED W/ SPINACH | FETA CHEESE | POACHED EGGS |
HOLLANDAISE SAUCE SERVED W/ COUNTRY STYLE POTATOES

*CRAB CAKE BENEDICT ^{25.}

TWO CRAB CAKES TOPPED W/ POACHED EGGS | HOLLANDAISE SAUCE
SERVED W/ COUNTRY STYLE POTATOES

*HUEVOS RANCHEROS ^{18.} GF

SUNNY SIDE EGGS

CRISPY CORN TORTILLAS | JALAPENO AVOCADO SAUCE | QUESO FRESCO | PICO DE GALLO
BLACK BEANS | SLICED AVOCADO | SERVED W/ COUNTRY-STYLE POTATOES

*STEAK & EGGS ^{32.} GF

EGGS OVER EASY | PRIME STRIP LOIN | HOLLANDAISE |
GRILLED ASPARAGUS | COUNTRY-STYLE POTATOES

*COUNTRY STYLE CORNED BEEF HASH & EGGS ^{21.} GF

TWO EGGS OVER EASY SERVED W/
CRISPY CORNED BEEF | BELL PEPPERS | ONIONS | POTATOES |
IN A SIZZLING SKILLET

ACAI JAR ^{12.} GF

ACAI PUREE | BLUEBERRIES | STRAWBERRIES |
BANANA | GRANOLA | COCONUT | PEANUT BUTTER

ORANGE PECAN FRENCH TOAST ^{18.}

WHIPPED CREAM | MAPLE SYRUP

CLASSIC BURRITO ^{19.}

SCRAMBLED EGGS | CHORIZO | RICE | BEANS | JALAPENOS | AVOCADO
TOPPED W/ CHEDDAR CHEESE SERVED W/ COUNTRY STYLE POTATOES

SIDE OF BACON \$5 SIDE OF SAUSAGE \$5 COUNTRY STYLE POTATOES \$5 CORNED BEEF HASH \$7

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