LUNCH MENU

GRAZING

CHEESEBURGER SLIDERS¹⁹

AMERICAN | BRIOCHE | KETCHUP | PICKLES

**SUSHI TUNA 19.

ON CRISPY WONTONS W/ AVOCADO I ASIAN SLAW I WASABI

THAI STEAK STICKS 19.

CHILI RUB | SPICY PEANUT SAUCE | COOL CUCUMBER SALAD

FRENCH ONION SOUP 13.

JARLSBERG CRUST

SHRIMP COCKTAIL 22.

SERVED CHILLED W/COCKTAIL SAUCE

ASIAGO GARLIC BREAD 13.

DRIPPING WITH ASIAGO CHEESE I MARINARA SAUCE FOR DIPPING GF JUMBO WINGS 18.

> **BUFFALO BBQ** ASIAN HOT

"PAINTED" W/ ALL THE SAUCES BLISTERED SHISHITOS¹⁴.

SEVEN-SPICE DIP

CALAMARI 18.

CHIPOTLE REMOULADE I MARINARA

GF MUSSELS 18. GARLICKY & SIZZLING IN AN IRON SKILLET

FRIED MOZZARELLA 14.

HOMEMADE MARINARA

3 BEAN 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.

HOUSE GUACAMOLE CRISPY CORN TORTILLAS

SALADS

SALADS ALSO AVAILABLE AS A WRAP ADD \$2

*ADD TUNA 21. ADD CHICKEN 12. ADD SHRIMP 16. *ADD PRIME STEAK 24. ADD LOBSTER TAIL 32.

HARVEST PANZANELLA SALAD 19.

BABY SPINACH I CORN BREAD CROUTONS I CURRY CASHEWS ROASTED BRUSSELS SPROUTS | RED ONION | GOAT CHEESE HONEY DIJON VINAIGRETTE

GF CHOPPED SALAD 18.

MESCLUN GREENS | LENTILS | TOMATOES | CARROTS ONIONS I GORGONZOLA I RED WINE VINAIGRETTE

GF MEDITERRANEAN SALAD 18.

RED QUINOA | KALAMATA OLIVES | FETA CHEESE MESCLUN MIX | RED ONION | HEIRLOOM TOMATO | CHICK PEAS | MEDITERRANEAN VINAIGRETTE

GF THE FAMOUS COBB SALAD 18.

CHOPPED ROMAINE | CHICKEN | AVOCADO | BACON | CHEDDAR | TOMATOES | BOILED EGG | VINAIGRETTE

GF MANGO AVOCADO PECAN GOAT CHEESE SALAD 18.

BABY SPINACH | RED WINE VINAIGRETTE

CAESAR 18.

HEARTS OF ROMAINE I SHAVED REGGIANO I GARLIC CROUTONS

GF ROASTED BEET & GOAT CHEESE 18. BABY ARUGULA I BALSAMIC REDUCTION

CHOMP

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

PEACH & CHICKEN QUESADILLAS 21.

GORGONZOLA CHEESE | BALSAMIC REDUCTION | **ARUGULA I PESTO**

*PRIME STEAK SANDWICH 32.

MARINATED STRIP LOIN | FRIED ONIONS | MOZZARELLA CHEESE I GARLIC CIABATTA

*AHI TUNA BLT 32.

BLACKENED AHITUNA | BACON | LETTUCE | TOMATO | AVOCADO I CILANTRO AIOLI I BRIOCHE

BUFFALO CHICKEN GRILLED CHEESE 22.

FRIED BUFFALO CHICKEN | TOMATOES | 3 CHEESES I BLEU CHEESE DIPPING SAUCE

ITALIAN BEEF 29.

BRAISED BEEF I JUS GIARDINIERA I ON A TOASTED HERO

CHICKEN CLUB 18.

CHOICE OF GRILLED/ BLACKENED/ FRIED BACONILETTUCEITOMATOIONION

QUESADILLAS

PICO DE GALLO I SOUR CREAM I 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.

MEATLOAF SANDWICH²⁴.

COUNTRY-STYLE MEATLOAF I JUS MELTED MOZZARELLA I ON A TOASTED HERO

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

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

VEGGIE BURGER 15.

ADD \$1.50 EACH

CHEDDAR AMERICAN BLEU SWISS GOAT CHEESE FETA MOZZARELLA

BACON AVOCADO SAUTÉED ONIONS FRIED ONIONS CHILI MUSHROOMS PULLED PORK

*THE FRIDA KAHLO 23.

BLACKENED BURGER | GUACAMOLE | PICO DE GALLO | CHIPOTLE MAYO | CHEDDAR | MONTEREY JACK

*THE DIEGO RIVERA 23.

BLACKENED BURGER I JACK CHEESE I FRIED JALAPENOS CHARRED CORN SALSA I PULLED PORK I CILANTRO AIOLI *THE FRANCIS BACON 23.

SAUTÉED ONIONS I MUSHROOMS I BACON I HORSERADISH SAUCE

*THE NAM JUNE PAIK

KIMCHI I GOCHUJANG AIOLI I CRISPY LETTUCE CHEDDAR CHEESE | BRAISED PORK BELLYI | FRIED EGG *THE NORMAN ROCKWELL 23.

JALAPENOS

DOUBLE SMASH BURGER I BBQ PORK BELLY I AMERICAN CHEESE LETTUCE & TOMATO | SPECIAL SAUCE

*THE GEORGIA O'KEEFFE 23.

MARINATED BURGER | SWISS | BACON | FRIED ONIONS

PERSONAL GRILLED

WHITE PIZZA 16.

ROASTED GARLIC | RICOTTA | MOZZARELLA | BLEU CHEESE CRUMBLES | TRUFFLE OIL | **CRISPY ARUGULA**

MARGHERITA PIZZA 15.

TOMATO SAUCE | FRESH BASIL | FRESH MOZZARELLA I ROASTED GARLIC

SWEET HEAT PIZZA 17.

HOUSE MARINARA | SOPPRESATTA | FRESH MOZZ I SPICY HONEY DRIZZLE I

FRESH MAHI-MAHI FISH TACOS 31. CHOICE OF

PANKO CRUSTED FRIED / BLACKENED / GRILLED SERVED WITH RICE & BEANS TOPPED WITH GUACAMOLE I PICO DE GALLO I 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 I MUSHROOMS I MIXED LOCAL VEGGIES I SRIRACHA SAUCE I SOY SAUCE

DONBURI RICE BOWLS

VEGETARIAN 27. GRILLED CHICKEN 31. KARAAGE 31. SHRIMP 36. GRILLED AHLTUNA 36.

GRILLED NY STRIP 52. GRILLED FILET MIGNON 51. JAPANESE STYLE RICE BOWL I SUSHI RICE GARLIC BRASIED BABY BOK CHOY I 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 I BLACK BEANS | YELLOW RICE | PEAS | CARROTS | CORN

A SIMPLE LINGUINE 25.

ADD CHICKEN 12. SHRIMP 16. LOBSTER TAIL 32. BABY HEIRLOOM TOMATOES | MOZZARELLA | BASIL I GARLIC & OIL

*MARINATED SKIRT STEAK 42.

HOUSE FRIES I MIXED VEGGIES

FAJITAS

CHICKEN ²³. SHRIMP ²⁵. STEAK 28. PEPPERS I ONIONS I GUACAMOLE I 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 ** RAW GF GLUTEN FREE BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

> 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

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



Served Saturday & Sunday 11am-3pm

OMELETTES 18. G

ADD LOBSTER 29. ADD SHRIMP 15. CHOICE OF COUNTRY STYLE POTATOES OR A SIMPLE SALAD

PRIMAVERA CHORIZO JALAPENOS SALSA VERDE

AMERICAN CHEESE AVOCADO

BIG WESTMEDITERRANEANBELL PEPPERSPINACH & BASILWHITE ONIONBABY HEIRLOOM FRESH CILANTRO GROUND SAUSAGE TOMATO & RED ONION QUESO FRESCO ROASTED MUSHROOMS FETA

*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 I JALAPENO AVOCADO SAUCE I QUESO FRESCO I PICO DE GALLO BLACK BEANS I 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 I MAPLE SYRUP

CLASSIC BURRITO 19.

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

SIDE OF BACON \$3

SIDE OF SAUSAGE \$4

COUNTRY STYLE POTATOES \$5

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 BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY ** RAW **GF** IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **GLUTEN FREE**