# DINNER MENU

# GRAZING

#### **BRAISED PORK BELLY** BAO BUN 17.

HOISIN I PICKLED ONION & CUCUMBER BRAISED CHASHU PORK BELLY

ASIAGO GARLIC BREAD 13. ASIAGO CHEESE I MARINARA SAUCE

\*\*SUSHI TUNA 19. ON CRISPY WONTONS W/ AVOCADO I ASIAN SLAW I WASABI

CLAMS CASINO 18.

SIX WHOLE CLAMS | PANCETTA COMPOUND BUTTER

GF FRENCH FRIES

BIG PLATTER 9. MELTED CHEDDAR 11. CHILI CHEDDAR 12. CHEDDAR BACON 12. TRUFFLE PARMESAN 13. SWEET POTATO 11.

FRIED MOZZARELLA 14. **HOUSE MARINARA** 

FRENCH ONION SOUP 12. JARLSBERG CRUST

SHRIMP BISOUE 19. GARLIC CROSTINI AND JARLSBERG GF JUMBO WINGS 18.

BUFFALO | BBQ | ASIAN | HOT | "PAINTED"

GF MUSSELS 18.

GARLICKY & SIZZLING IN AN IRON SKILLET GF SHRIMP COCKTAIL 22.

CHILLED SERVED W/ COCKTAIL SAUCE

THAI STEAK STICKS 19.

CHILI RUB | SPICY PEANUT SAUCE | PICKLED ONION & CUCUMBER

GF GUACAMOLE BOWL 19.

**HOUSE GUACAMOLE** CRISPY CORN TORTILLAS

VEGETARIAN 16. BBO PULLED PORK 19.

PAINTED CHICKEN 19. STEAK NACHOS 22. SHRIMP 22.

**PAINTERS'** 

3 BEAN NACHOS

PICO DE GALLO SOUR CREAM GUACAMOLE SHREDDED CHICKEN 19.

BUFFALO CHICKEN 19.

JUMBO LUMP CRAB CAKES 19.

SPICY REMOULADE

CALAMARI 18.

CHIPOTLE REMOULADE I HOUSE MARINARA

# SALADS

ADD GRILLED CHICKEN 12. **ADD FRIED CHICKEN 12.** \*ADD PRIME STEAK 21. \*ADD TUNA 21. ADD LOBSTER TAIL 32. ADD SHRIMP 16.

GF SIMPLE GREENS 14.

MESCLUN GREENS I CHERRY TOMATOES I HOUSE BALSAMIC DRESSING

CAESAR 18.

HEARTS OF ROMAINE I SHAVED REGGIANO I GARLIC CROUTONS

GF ROASTED BEET & FRIED GOAT CHEESE 18.

BABY ARUGULA I BALSAMIC REDUCTION

GF CHOPPED SALAD 18.

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

HARVEST PANZANELLA SALAD 19.

ROASTED SWEET POTATOES | BRUSSEL SPROUTS | RED ONION | FETA CHEESE | CURRY CASHEWS | FRESH SPINACH | CORNBREAD CROUTONS | MAPLE MUSTARD VINAIGRETTE

GF MANGO AVOCADO PECAN GOAT CHEESE SALAD 18.

BABY SPINACH I RED WINE VINAIGRETTE

GF HOUSE WEDGE SALAD 18.

ICEBERG LETTUCE | CRISPY BACON | HEIRLOOM TOMATO | RED ONION CREAMY GORGONZOLA I BACON FAT VINAIGRETTE

GF BOWL OF 3BEAN CHILI 16.

SOUR CREAM I CHEDDAR JACK ADD PRIME STEAK 21. ADD CHICKEN 12.

QUESADILLAS

PICO DE GALLO I SOUR CREAM I GUACAMOLE CHEDDAR JACK 14. MARINATED STEAK 19. PULLED CHICKEN 17. BBQ PULLED PORK 16. FRIED BUFFALO CHICKEN 17. SHRIMP 19.

LETTUCE WRAPS 24.

CHICKEN | PEPPERS | ZUCCHINI | ONIONS SAUTÉED IN A HOISIN SAUCE | BIB LETTUCE I JULIENNED CARROTS I PICKLED ONIONS & CUCUMBERS I PEANUT SAUCE | SRIRACHA

# CHOMP

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

CHICKEN CLUB 18.

CHOICE OF GRILLED/BLACKENED/FRIED BACON | LETTUCE | TOMATO | ONION

\*PRIME STEAK SANDWICH 29.

MARINATED STRIP LOIN | FRIED ONIONS MOZZARELLA CHEESE I GARLIC CIABATTA

PULLED PORK SANDWICH 17.

BBQ PULLED PORK | FRIED ONIONS | JALAPENOS

**BUFFALO CHICKEN GRILLED CHEESE 22.** 

FRIED BUFFALO CHICKEN I TOMATOES 3 CHEESES I BLEU CHEESE/RANCH DIPPING SAUCE

\*AHI TUNA BLT 32.

**BLACKENED AHITUNA I BACON ILETTUCE | TOMATO | AVOCADO** I CILANTRO AIOLI I BRIOCHE

MEATLOAF SANDWICH 24.

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

CHICKEN TOES AND FRIES 18.

A GROWN-UP PORTION OF THE KIDDIE MENU CLASSIC

PEACH & CHICKEN QUESADILLAS 21.

GORGONZOLA CHEESE | BALSAMIC REDUCTION | ARUGULA PESTO

FISH TACOS 31.

FRESH MAHI MAHII CHOICE OF PANKO CRUSTED & FRIED / BLACKENED / GRILLED GUACAMOLE I PICO DE GALLO I CHIPOTLE SAUCE [ALSO AVAILABLE VEGETARIAN WITH BEETS 18.]

PHILLY CHEESESTEAK 29.

OG PHILLY STYLE I SLICED NY STRIP I SAUTEED ONION I MOZZARELLA I HOUSE MADE WHIZ

# BURGERS

SERVED WITH LETTUCE | TOMATO | RED ONION | 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 JALAPENOS

# GENIUS BURGERS 23.

\*NO SUBSTITUTIONS ON GENIUS BURGERS\*

\*THE FRIDA KAHLO

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

> \*THE ANDY WARHOL I MOZZARELLA CHEESE I

SHRIMP SCAMPI I CHIPOTLE MAYO

\*THE FRANCIS BACON

SAUTÉED ONIONS I MUSHROOMS I BACON I HORSERADISH SAUCE

\*THE DIEGO RIVERA

BLACKENED BURGER | SHREDDED JACK | FRIED JALAPENOS | CHARRED CORN SALSA | PULLED PORK | CILANTRO AIOLI

\*THE NORMAN ROCKWELL

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

\*THE GEORGIA O'KEEFFE

MARINATED BURGER | SWISS | BACON | FRIED ONIONS

\*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

# PERSONAL GRILLED PIZZAS

ADD SHRIMP 16. ADD PULLED CHICKEN 12. \*ADD TUNA 21. \*ADD PRIME STEAK 21. ADD LOBSTER TAIL 32. ADD FRIED BUFFALO CHICKEN 12. ADD PULLED BBQ CHICKEN 12.

#### SWEET HEAT PIZZA 17.

HOUSE MARINARA | SOPPRESSATA | FRESH MOZZARELLA | SPICY HONEY DRIZZLE

#### WHITE PIZZA 16.

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

#### MARGHERITA PIZZA 15.

HOUSE MARINARA | FRESH BASIL | MOZZARELLA | ROASTED GARLIC

# ARGE PLATES

ADD SHRIMP 16. ADD CHICKEN 12. \*ADD PRIME STEAK <sup>21.</sup> \*ADD TUNA <sup>21.</sup> ADD LOBSTER TAIL <sup>32.</sup>

## GF IRON SKILLET ROASTED CHICKEN 33.

ORGANIC FREE RANGE CHICKEN SPLIT ROASTED IN AN IRON SKILLET I LEMON & ROSEMARY PAN JUICES | GRILLED LOCAL SEASONAL VEGGIES | ROASTED POTATOES

## BUTTERMILK FRIED CHICKEN 29.

HOME BATTERED FRIED CHICKEN | BROWN GRAVY | POTATO SALAD | PARMESAN PEPPER CORN ON THE COB

## GF ARROZ CON POLLO 29.

ADD SHRIMP 16. ADD LOBSTER TAIL 32. CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE | BLACK BEANS | YELLOW RICE | PEAS | CARROTS | CORN

#### **DONBURI RICE BOWLS**

VEGETARIAN <sup>27.</sup> GRILLED CHICKEN <sup>31.</sup> GRILLED AHI TUNA <sup>36.</sup> GRILLED NY STRIP <sup>41.</sup> GRILLED FILET MIGNON <sup>45.</sup> JAPANESE STYLE RICE BOWL | SUSHI RICE | GARLIC BRASIED BABY BOK CHOY | AVOCADO PICKLED CUCUMBER & GINGER | JAPANESE SLAW | SESAME SOY AIOLI

#### THE DRAGON BOWL <sup>27</sup>.

ADD CHICKEN 12. ADD SHRIMP 16. ADD LOBSTER TAIL 32. BROWN RICE STIR-FRY I MUSHROOMS I MIXED LOCAL VEGGIES I SRIRACHA I SOY SAUCE

## A SIMPLE LINGUINE 25.

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

#### GF \*GRILLED 18 OZ. PRIME NY STRIP STEAK 48.

SCALLOPED POTATOES I SAUTÉED SPINACH

## CABERNET BRAISED BONELESS SHORT RIBS 38.

HORSERADISH MASHED POTATOES I FRENCH BEANS

#### \*MARINATED SKIRT STEAK 42.

MASHED POTATOES | ROASTED BROCCOLI | CRISPY FRIED ONIONS

#### CHICKEN MARSALA 32.

ROASTED MUSHROOM MARSALA WINE SAUCE I BREADED CUTLETS I CAPELLINI CAKE I HARICOT VERT

# BAKED GNOCCHI MAC & CHEESE 29.

ADD SHRIMP 16. ADD LOBSTER TAIL 32. CHEDDAR JACK CHEESE | PARMESAN CHEESE | SPINACH | BACON

### PAN SEARED SALMON 38.

SEVEN SPICE CRUST I SUSHI RICE I GARLIC GINGER VEGETABLE STIR-FRY

## SACCHETTI IN PARMA ROSA 31.

ADD CHICKEN 12. ADD SHRIMP 16. ADD LOBSTER TAIL 32. HAND MADE 5-CHEESE STUFFED PASTA | TRADITIONAL PINK SAUCE W/FRESH BASIL

## \*SESAME ENCRUSTED AHI TUNA 38.

ROASTED SWEET POTATOES | GARLIC SPINACH | HOISIN BBO I HOT MUSTARD SAUCE

# BUTTERNUT SOUASH RAVIOLI 27.

ADD CHICKEN 12. ADD SHRIMP 16. ADD LOBSTER TAIL 32. SAGE BROWN BUTTER I REGGIANO CHEESE

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