LUNCH MENU

GRAZING

JUMBO LUMP CRAB CAKES 18.

SPICY REMOULADE

**SUSHI TUNA 19.

ON CRISPY WONTONS W/ AVOCADO I ASIAN SLAW | WASABI

THAI STEAK STICKS 17.

CHILI RUB | SPICY PEANUT SAUCE | COOL CUCUMBER SALAD

FRENCH ONION SOUP 13.

JARLSBERG CRUST

SHRIMP COCKTAIL ^{21.}

SERVED CHILLED W/COCKTAIL SAUCE

ASIAGO GARLIC BREAD 12.

DRIPPING WITH ASIAGO CHEESE I MARINARA SAUCE FOR DIPPING

GF JUMBO WINGS 18.

BUFFALO BBQ ASIAN HOT SALT & VINEGAR "PAINTED" W/ ALL THE SAUCES **BRAISED PORK BELLY** BAO BUN 17.

HOISIN | PICKLED ONION & CUCUMBER

CALAMARI 18.

CHIPOTLE REMOULADE I MARINARA

GF MUSSELS 17. GARLICKY & SIZZLING IN AN IRON SKILLET

FRIED MOZZARELLA 13.

HOMEMADE MARINARA

3 BEAN NACHOS

PICO DE GALLO SOUR CREAM GUACAMOLE SHREDDED CHICKEN 18. **BUFFALO CHICKEN 18.** PAINTED CHICKEN 18. VEGETARIAN 15. BBQ PULLED PORK 18. STEAK NACHOS 21.

SHRIMP 21. GF GUACAMOLE BOWL 18.

> HOUSE GUACAMOLE CRISPY CORN TORTILLAS

SALADS

SALADS ALSO AVAILABLE AS A WRAP ADD \$2 *ADD TUNA 19. ADD CHICKEN 11. ADD SHRIMP 15. *ADD PRIME STEAK 19. ADD LOBSTER TAIL 29.

HARVEST PANZANELLA SALAD 18.

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

GF CHOPPED SALAD 17.

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

CAESAR 17.

HEARTS OF ROMAINE | SHAVED REGGIANO | **GARLIC CROUTONS**

GF THE FAMOUS COBB SALAD 17.

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

GF MANGO AVOCADO PECAN GOAT CHEESE SALAD 17.

BABY SPINACH | RED WINE VINAIGRETTE

GF HOUSE WEDGE SALAD 17.

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

> GF ROASTED BEET & GOAT CHEESE 17. BABY ARUGULA I BALSAMIC REDUCTION

CHOMP

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

PEACH & CHICKEN QUESADILLAS 19.

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

*PRIME STEAK SANDWICH 27.

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

*AHI TUNA BLT 31.

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

BUFFALO CHICKEN GRILLED CHEESE 21.

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

BBQ PULLED PORK SANDWICH 16. FRIED ONIONS I JALAPENOS I BRIOCHE BUN

CHICKEN CLUB 16.

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

QUESADILLAS

CHEDDAR JACK 14. CHICKEN 16. SHRIMP 19. STEAK 17. BBQ PULLED PORK 15. PICO DE GALLO I SOUR CREAM I TORTILLA CHIPS

MEATLOAF SANDWICH 23.

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 19.

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**

*THE FRIDA KAHLO 21.

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

*THE DIEGO RIVERA 21.

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

*THE FRANCIS BACON 21.

SAUTÉED ONIONS I MUSHROOMS I BACON I HORSERADISH SAUCE

*THE ANDY WARHOL 21.

SEASONED BURGER | MOZZARELLA CHEESE | SHRIMP SCAMPI I CHIPOTLE MAYO

*THE NORMAN ROCKWELL

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

*THE GEORGIA O'KEEFFE 21.

MARINATED BURGER | SWISS | BACON | FRIED ONIONS

LUNCH PLATES

WHITE PIZZA 16.

PERSONAL GRILLED

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 | SPICY HONEY DRIZZLE |

FRESH MAHI-MAHI FISH TACOS 29. 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 25.

ADD CHICKEN 9. ADD SHRIMP 13. ADD LOBSTER TAIL 25. BROWN RICE STIR-FRY I MUSHROOMS I MIXED LOCAL VEGGIES I SRIRACHA SAUCE I SOY SAUCE

GF COLOMBIAN 1/2 CHICKEN PLATTER 28.

GRILLED 1/2 CHICKEN | BLACK BEANS | YELLOW RICE | HOUSE MADE FRIED GREEN PLANTAIN

LETTUCE WRAPS 23.

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

SRIRACHA SAUCES FOR DIPPING

GF ARROZ CON POLLO 27.

ADD SHRIMP 15. ADD LOBSTER TAIL 29. THE CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE I BLACK BEANS | YELLOW RICE | PEAS | CARROTS | CORN

A SIMPLE LINGUINE 25.

ADD CHICKEN 11. SHRIMP 15. LOBSTER TAIL 29. BABY HEIRLOOM TOMATOES I MOZZARELLA I BASIL I GARLIC & OIL

*MARINATED SKIRT STEAK 38.

HOUSE FRIES I MIXED VEGGIES

FAJITAS

CHICKEN 21. SHRIMP 23. STEAK 26. 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 ** RAW **GF** GLUTEN FREE BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY MEDICAL CONDITIONS. 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS

DUE TO AN INCREASE IN CREDIT RATES. THERE WILL BE A CONVENIENCE FEE FOR ALL CREDIT TRANSACTIONS. WE DO NOT PROFIT FROM THIS FEE, THE FEE IS TAKEN BY THE CREDIT CARD COMPANY. ALL GRATUITIES PAID IN CASH WOULD BE GREATLY APPRECIATED. THANK YOU

BRUNCH

Served Saturday & Sunday Ilam-3pm

OMELETTES 17. GF

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

SALSA VERDE AMERICAN CHEESE AVOCADO

PRIMAVERABIG WESTMEDITERRANEANCHORIZOBELL PEPPERSPINACH & BASILJALAPENOSWHITE ONIONBABY HEIRLOOMFRESH CILANTROGROUND SAUSAGETOMATO & RED ONIONQUESO FRESCOROASTED MUSHROOMSFETA

*BREAKFAST PIZZA 17.

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

*EGGS BENEDICT 16.

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

FRENCH TOAST 16.

WHIPPED CREAM | STRAWBERRIES | MAPLE SYRUP

PANCAKES 15.

PLAIN STRAWBERRY CHOCOLATE CHIP

PECAN BANANA **BANANA** WALNUT

BANANA PECAN **APPLE CINNAMON** S'MORES

*EGGS FLORENTINE 16. GF

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

*CRAB CAKE BENEDICT ²³.

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

*HUEVOS RANCHEROS 16. GF

SUNNY SIDE EGGS

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

*STEAK & EGGS 25. GF

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

*COUNTRY STYLE CORNED BEEF HASH & EGGS 19. GF

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

ACAI JAR 11. GF

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

ORANGE PECAN FRENCH TOAST 17.

WHIPPED CREAM I MAPLE SYRUP

CLASSIC BURRITO 17.

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