

# DINNER MENU

## GRAZING

**BRAISED PORK BELLY BAO BUN** 17.  
HOISIN | PICKLED ONION & CUCUMBER  
BRAISED CHASHU PORK BELLY

**ASIAGO GARLIC BREAD** 12.  
ASIAGO CHEESE | MARINARA SAUCE

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

**CLAMS CASINO** 18.  
SIX WHOLE CLAMS | PANCETTA  
COMPOUND BUTTER

**GF FRENCH FRIES**  
BIG PLATTER 9.  
MELTED CHEDDAR 10.  
CHILI CHEDDAR 11.  
CHEDDAR BACON 11.  
TRUFFLE PARMESAN 12.  
SWEET POTATO 10.

**FRIED MOZZARELLA** 13.  
HOUSE MARINARA

**FRENCH ONION SOUP** 12.  
JARLSBERG CRUST

**LOBSTER BISQUE** 18.  
GARLIC CROSTINI AND JARLSBERG

**GF JUMBO WINGS** 18.  
BUFFALO | BBQ | ASIAN | HOT | "PAINTED"

**GF MUSSELS** 17.  
GARLICKY & SIZZLING IN AN IRON SKILLET

**GF SHRIMP COCKTAIL** 21.  
CHILLED SERVED W/ COCKTAIL SAUCE

**THAI STEAK STICKS** 17.  
CHILI RUB | SPICY PEANUT SAUCE |  
PICKLED ONION & CUCUMBER

**GF GUACAMOLE BOWL** 18.  
HOUSE GUACAMOLE  
CRISPY CORN TORTILLAS

**PAINTERS' 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.

**JUMBO LUMP CRAB CAKES** 18.  
SPICY REMOULADE

**CALAMARI** 17.  
CHIPOTLE REMOULADE | HOUSE MARINARA

## SALADS

**ADD GRILLED CHICKEN** 11.  
**ADD FRIED CHICKEN** 11.  
**\*ADD PRIME STEAK** 19.  
**\*ADD TUNA** 19. **ADD LOBSTER TAIL** 29.  
**ADD SHRIMP** 15.

**GF SIMPLE GREENS** 13.  
MESCLUN GREENS | CHERRY TOMATOES |  
HOUSE BALSAMIC DRESSING

**CAESAR** 17.  
HEARTS OF ROMAINE | SHAVED REGGIANO | GARLIC CROUTONS

**GF ROASTED BEET & FRIED GOAT CHEESE** 17.  
BABY ARUGULA | BALSAMIC REDUCTION

**GF GRILLED WATERMELON QUINOA SALAD** 17.  
RED QUINOA | GRILLED WATERMELON | FETA CHEESE |  
ARUGULA | POMEGRANATE VINAIGRETTE |  
BALSAMIC REDUCTION

**GF CHOPPED SALAD** 17.  
MESCLUN GREENS | LENTILS | TOMATOES | CARROTS  
ONIONS | GORGONZOLA | RED WINE VINAIGRETTE

**SUMMER PANZANELLA SALAD** 18.  
HEIRLOOM TOMATO | KALAMATA OLIVES  
RED ONION | GOAT CHEESE | CAPERS  
BABY ARUGULA | MESCLUN MIX | GARLIC CROUTON  
CREAMY MUSTARD 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 | BACON FAT VINAIGRETTE

**GF BOWL OF 3BEAN CHILI** 16.  
SOUR CREAM | CHEDDAR JACK  
ADD PRIME STEAK 19. ADD CHICKEN 11.

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

## CHOMP

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

**CHICKEN CLUB** 17.  
CHOICE OF GRILLED / BLACKENED / FRIED  
BACON | LETTUCE | TOMATO | ONION

**\*PRIME STEAK SANDWICH** 27.  
MARINATED STRIP LOIN | FRIED ONIONS  
MOZZARELLA CHEESE | GARLIC CIABATTA

**PULLED PORK SANDWICH** 16.  
BBQ PULLED PORK | FRIED ONIONS | JALAPENOS

**BUFFALO CHICKEN GRILLED CHEESE** 21.  
FRIED BUFFALO CHICKEN | TOMATOES  
3 CHEESES | BLEU CHEESE / RANCH DIPPING SAUCE

**\*AHI TUNA BLT** 31.  
BLACKENED AHI TUNA | BACON  
| LETTUCE | TOMATO | AVOCADO  
| CILANTRO AIOLI | BRIOCHE

**MEATLOAF SANDWICH** 23.  
COUNTRY-STYLE MEATLOAF | JUS  
MELTED MOZZARELLA | ON A TOASTED HERO

**CHICKEN TOES AND FRIES** 17.  
A GROWN-UP PORTION OF THE KIDDIE MENU CLASSIC

**PEACH & CHICKEN QUESADILLAS** 19.  
GORGONZOLA CHEESE | BALSAMIC REDUCTION | ARUGULA PESTO

**FISH TACOS** 29.  
FRESH MAHI MAHI CHOICE OF PANKO CRUSTED & FRIED / BLACKENED / GRILLED  
GUACAMOLE | PICO DE GALLO | CHIPOTLE SAUCE  
[ALSO AVAILABLE VEGETARIAN WITH BEETS 18.]

**LETTUCE WRAPS** 23.  
CHICKEN | PEPPERS | ZUCCHINI | ONIONS SAUTÉED IN A HOISIN SAUCE |  
BIB LETTUCE | JULIENNE CARROTS | PICKLED ONIONS & CUCUMBERS |  
PEANUT SAUCE | SRIRACHA

## BURGERS

SERVED WITH LETTUCE | TOMATO | RED ONION | PICKLE  
CHOICE OF HOUSE CUT FRIES | SWEET POTATO FRIES | COLE SLAW | 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

## GENIUS BURGERS 21.

**\*NO SUBSTITUTIONS ON GENIUS BURGERS\***

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

**\*THE ANDY WARHOL**  
| MOZZARELLA CHEESE |  
SHRIMP SCAMPI | CHIPOTLE MAYO

**\*THE FRANCIS BACON**  
SAUTÉED ONIONS | MUSHROOMS | BACON | HORSERADISH SAUCE

**\*THE DIEGO RIVERA**  
BLACKENED BURGER | SHREDDED JACK | FRIED JALAPENOS |  
CHARRED CORN SALSA | PULLED PORK | CILANTRO AIOLI

**\*THE NORMAN ROCKWELL**  
DOUBLE SMASH BURGER | BBQ 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

**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**

# PERSONAL GRILLED PIZZAS

ADD SHRIMP <sup>15</sup>. ADD PULLED CHICKEN <sup>11</sup>. \*ADD TUNA <sup>19</sup>.  
\*ADD PRIME STEAK <sup>19</sup>. ADD LOBSTER TAIL <sup>29</sup>.  
ADD FRIED BUFFALO CHICKEN <sup>11</sup>. ADD PULLED BBQ CHICKEN <sup>11</sup>.

## SWEET HEAT PIZZA <sup>17</sup>.

HOUSE MARINARA | SOPPRESSATA | FRESH MOZZARELLA | SPICY HONEY DRIZZLE

## WHITE PIZZA <sup>16</sup>.

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

## MARGHERITA PIZZA <sup>15</sup>.

HOUSE MARINARA | FRESH BASIL | MOZZARELLA | ROASTED GARLIC

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# LARGE PLATES

ADD SHRIMP <sup>15</sup>. ADD CHICKEN <sup>11</sup>.  
\*ADD PRIME STEAK <sup>19</sup>. \*ADD TUNA <sup>19</sup>. ADD LOBSTER TAIL <sup>29</sup>.

## GF IRON SKILLET ROASTED CHICKEN <sup>32</sup>.

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

## BUTTERMILK FRIED CHICKEN <sup>28</sup>.

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

## GF ARROZ CON POLLO <sup>27</sup>.

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

## DONBURI RICE BOWLS

VEGETARIAN <sup>25</sup>. GRILLED CHICKEN <sup>29</sup>. GRILLED AHI TUNA <sup>34</sup>. GRILLED NY STRIP <sup>38</sup>. GRILLED FILET MIGNON <sup>42</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>25</sup>.

ADD CHICKEN <sup>11</sup>. ADD SHRIMP <sup>15</sup>. ADD LOBSTER TAIL <sup>29</sup>.  
BROWN RICE STIR-FRY | MUSHROOMS | MIXED LOCAL VEGGIES | SRIRACHA | SOY SAUCE

## A SIMPLE LINGUINE <sup>25</sup>.

ADD CHICKEN <sup>11</sup>. ADD SHRIMP <sup>15</sup>. ADD LOBSTER TAIL <sup>29</sup>.  
BABY HEIRLOOM TOMATOES | MOZZARELLA | BASIL | GARLIC & OIL

## GF \*GRILLED 18 OZ. PRIME NY STRIP STEAK <sup>45</sup>.

SCALLOPED POTATOES | SAUTÉED SPINACH

## CABERNET BRAISED BONELESS SHORT RIBS <sup>35</sup>.

HORSERADISH MASHED POTATOES | FRENCH BEANS

## \*MARINATED SKIRT STEAK <sup>38</sup>.

MASHED POTATOES | ROASTED BROCCOLI | CRISPY FRIED ONIONS

## CHICKEN MARSALA <sup>29</sup>.

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

## BAKED GNOCCHI MAC & CHEESE <sup>25</sup>.

ADD SHRIMP <sup>15</sup>. ADD LOBSTER TAIL <sup>29</sup>.  
CHEDDAR JACK CHEESE | PARMESAN CHEESE | SPINACH | BACON

## PAN SEARED SALMON <sup>35</sup>.

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

## ROCCO'S SHRIMP <sup>34</sup>.

SAUTÉED SHRIMP | GORGONZOLA | LEMON | CAPERS | FRESH TOMATO | ANGEL HAIR

## \*SESAME ENCRUSTED AHI TUNA <sup>34</sup>.

ROASTED SWEET POTATOES | GARLIC SPINACH | HOISIN BBQ | HOT MUSTARD SAUCE

## CHICKEN BRUSCHETTA <sup>29</sup>.

BREADED CHICKEN CUTLET | TOMATOES | FRESH MOZZARELLA | RED ONIONS | FRESH BASIL | ROASTED GARLIC | OLIVE OIL | BALSAMIC REDUCTION

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