

DINNER MENU

GRAZING

BAR PRETZEL W/ GUINNESS

BEER CHEESE 15.

WHOLE GRAIN MUSTARD SAUCE

ASIAGO GARLIC BREAD 13.

ASIAGO CHEESE | MARINARA SAUCE

**SUSHI TUNA 21.

ON CRISPY WONTONS W/ AVOCADO | ASIAN SLAW | WASABI

CHEESEBURGER SLIDERS 15.

AMERICAN | BRIOCHE | KETCHUP | PICKLES

GF FRENCH FRIES

BIG PLATTER 9.

CHEDDAR 11.

CHEDDAR BLACK BEAN 12.

CHEDDAR BACON 12.

TRUFFLE PARMESAN 13.

SWEET POTATO 11.

FRIED MOZZARELLA 14.

HOUSE MARINARA

FRENCH ONION SOUP 12.

JARLSBERG CRUST

GF CHICKEN WINGS 18.

BUFFALO | BBQ | ASIAN | HOT | "PAINTED"

GF MUSSELS 18.

GARLICKY & SIZZLING IN AN IRON SKILLET

THAI STEAK STICKS 19.

CHILI RUB | SPICY PEANUT SAUCE | PICKLED ONION & CUCUMBER

GF GUACAMOLE BOWL 19.

HOUSE GUACAMOLE
CRISPY CORN TORTILLAS

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.

FRIED CALAMARI 18.

CHIPOTLE REMOULADE | HOUSE MARINARA

SALADS

ADD GRILLED CHICKEN 12.

ADD FRIED CHICKEN 12.

ADD SHRIMP 16.

*ADD PRIME STEAK 23.

*ADD SALMON 23.

*ADD TUNA 25. ADD LOBSTER TAIL 32.

HOUSE CAESAR 18.

HEARTS OF ROMAINE | SHAVED REGGIANO | GARLIC CROUTONS

GF MANGO AVOCADO PECAN GOAT CHEESE SALAD 18.

BABY SPINACH | RED WINE VINAIGRETTE

GF GRILLED WATERMELON QUINOA SALAD 18.

RED QUINOA | GRILLED WATERMELON | FETA CHEESE
ARUGULA | POMEGRANATE VINAIGRETTE & BALSAMIC REDUCTION

GF CHOPPED SALAD 18.

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

SUMMER PANZANELLA SALAD 19.

HEIRLOOM TOMATO | KALAMATA OLIVES | RED ONION | GOAT CHEESE |
CAPERS | SPRING MIX | GARLIC CROUTONS | DIJON VINAIGRETTE

GF HOUSE WEDGE SALAD 18.

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

QUESADILLAS

PICO DE GALLO | SOUR CREAM | GUACAMOLE

CHEDDAR JACK 14. MARINATED STEAK 19.

VEGGIE 15. BLACK BEAN 15.

PULLED CHICKEN 17. BBQ PULLED PORK 16.

FRIED BUFFALO CHICKEN 17. SHRIMP 19.

CHICKEN BACON RANCH 21.

CHOMP

ALL SANDWICHES SERVED WITH A PICKLE &

CHOICE OF

HOUSE CUT FRIES | SWEET POTATO FRIES
COLE SLAW | 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 | GARLIC CIABATTA

BUFFALO CHICKEN GRILLED CHEESE 22.

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

*AHI TUNA BLT 32.

BLACKENED AHI TUNA | BACON

| LETTUCE | TOMATO | AVOCADO

| CILANTRO AIOLI | BRIOCHE

MEATLOAF SANDWICH 24.

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

CHICKEN TOES AND FRIES 18.

A GROWN-UP PORTION OF THE KIDDIE MENU CLASSIC

FISH TACOS 31.

FRESH MAHI MAHI CHOICE OF PANKO FRIED / BLACKENED / GRILLED

GUACAMOLE | PICO DE GALLO | CHIPOTLE SAUCE | CORN TORTILLA

PHILLY CHEESESTEAK 29.

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

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 21.

*DOUBLE SMASH BURGER 21.

VEGGIE BURGER 15.

TOPPINGS - ADD \$1.50 EACH - CHEDDAR AMERICAN BLEU SWISS GOAT CHEESE FETA MOZZARELLA

BACON AVOCADO SAUTEED 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 | CHEDDAR | MONTEREY JACK

*THE EDWARD HOPPER

DOUBLE SMASH BURGER | BLEU CHEESE |
BACON | CARAMELIZED ONION | NIGHTHAWK SAUCE

*THE FRANCIS BACON

SAUTEED 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

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

GRILLED FLATBREADS

SWEET HEAT ^{17.}

HOUSE MARINARA | SOPPRESSATA | FRESH MOZZARELLA | SPICY HONEY DRIZZLE

WHITE ^{16.}

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

MARGHERITA ^{15.}

HOUSE MARINARA | FRESH BASIL | MOZZARELLA | ROASTED GARLIC

PEAR AND GORGONZOLA ^{16.}

PROSCIUTTO | CARAMELIZED ONION | BALSAMIC GLAZE | ROASTED GARLIC

LARGE PLATES

ADD SHRIMP ^{16.} ADD CHICKEN ^{12.}

*ADD PRIME STEAK ^{23.} *ADD SALMON ^{23.} *ADD TUNA ^{25.} ADD LOBSTER TAIL ^{32.}

GF IRON SKILLET ROASTED CHICKEN ^{33.}

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

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

VEGETABLE ^{27.} GRILLED CHICKEN ^{31.} SHRIMP ^{31.} GRILLED AHI TUNA ^{39.}
GRILLED NY STRIP ^{48.} GRILLED FILET MIGNON ^{48.}

JAPANESE STYLE RICE BOWL | SUSHI RICE | GARLIC SEARED BABY BOK CHOY | AVOCADO
PICKLED CUCUMBER & GINGER | JAPANESE SLAW | SESAME SOY AIOLI

THE DRAGON BOWL ^{27.}

ADD CHICKEN ^{12.} ADD SHRIMP ^{16.} ADD LOBSTER TAIL ^{32.}

BROWN RICE STIR-FRY | MUSHROOMS | MIXED LOCAL VEGGIES | SRIRACHA | SOY SAUCE

A SIMPLE LINGUINE ^{25.}

ADD CHICKEN ^{12.} ADD SHRIMP ^{16.} ADD LOBSTER TAIL ^{32.}

BABY HEIRLOOM TOMATOES | MOZZARELLA | BASIL | GARLIC & OIL

CABERNET BRAISED BONELESS SHORT RIBS ^{38.}

HORSERADISH MASHED POTATOES | FRENCH BEANS

*MARINATED SKIRT STEAK ^{42.}

MASHED POTATOES | ROASTED BROCCOLI | CRISPY FRIED ONIONS

CHICKEN MARSALA ^{32.}

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

BAKED GNOCCHI MAC & CHEESE ^{29.}

ADD SHRIMP ^{16.} ADD LOBSTER TAIL ^{32.}

CHEDDAR JACK CHEESE | PARMESAN CHEESE | SPINACH | BACON

ROCCO'S SHRIMP ^{34.}

SAUTEED SHRIMP | GORGONZOLA | LEMON | CAPERS | HEIRLOOM TOMATO | ANGEL HAIR

*SESAME ENCRUSTED AHI TUNA ^{38.}

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

CHICKEN BRUSCHETTA ^{32.}

BREADED CHICKEN CUTLET | HOUSE BRUSCHETTA W/ HEIRLOOM TOMATO |
BALSAMIC REDUCTION

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