

LUNCH MENU

GRAZING

JUMBO LUMP CRAB CAKES 18.
SPICY REMOULADE

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

GF THAI STEAK STICKS 17.
CHILI RUB | SPICY PEANUT SAUCE |
COOL CUCUMBER SALAD

FRENCH ONION SOUP 13.
JARLSBERG CRUST

SHRIMP COCKTAIL 18.
CHILLED SERVED W/ COCKTAIL SAUCE

ASIAGO GARLIC BREAD 12.
DRIPPING WITH ASIAGO CHEESE |
MARINARA SAUCE FOR DIPPING

FRIED MOZZARELLA 13.
HOMEMADE MARINARA

**CHEDDAR BACON JALAPENO
POPPERS** 16.
CILANTRO LIME CREMA

JUMBO WINGS 18.

BUFFALO BBQ
ASIAN HOT
"PAINTED" W/ ALL THE SAUCES

CALAMARI 18.

CHIPOTLE REMOULADE

GF MUSSELS 17.

GARLICKY & SIZZLING IN AN IRON SKILLET

CLAMS CASINO 16.

SIX WHOLE CLAMS | PANCETTA
PEPPERS BREADCRUMBS

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.

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.

GF GRILLED WATERMELON QUINOA SALAD 17.

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

GF ROASTED BEET & GOAT CHEESE 17.

BABY ARUGULA | BALSAMIC REDUCTION

GF CHOPPED SALAD 17.

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

CAESAR 17.

HEARTS OF ROMAINE | SHAVED REGGIANO |
GARLIC CROUTONS

GF THE FAMOUS COBB SALAD 17.

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

GF MANGO AVOCADO PECAN GOAT CHEESE SALAD 17.

BABY SPINACH | 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

****SUSHI TUNA ASIAN SALAD** 23.

CRISPY WONTON SKINS | MESCLUN GREENS | AVOCADO |
WASABI AIOLI | SOY SESAME DRESSING

CHOMP

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

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

***PRIME STEAK SANDWICH** 26.

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

***AHI TUNA BLT** 31.

BLACKENED AHI TUNA | BACON | LETTUCE | TOMATO |
AVOCADO | CILANTRO AIOLI | BRIOCHE

BUFFALO CHICKEN GRILLED CHEESE 21.

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

BBQ PULLED PORK SANDWICH 16.

FRIED ONIONS | JALAPENOS | 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. LOBSTER 27.

PICO DE GALLO | SOUR CREAM | TORTILLA CHIPS

FRIED SHRIMP PO' BOY 28.

FRIED JUMBO SHRIMP | TOMATOES |
LETTUCE | OLD BAY AIOLI |
ON A TOASTED HERO

BURGERS

SERVED WITH A 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

***THE FRIDA KAHLO** 21.

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

***THE DIEGO RIVERA** 21.

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

***THE FRANCIS BACON** 21.

SAUTÉED ONIONS | MUSHROOMS | BACON |
HORSERADISH SAUCE

***THE ANDY WARHOL** 21.

SEASONED BURGER | MOZZARELLA CHEESE | SHRIMP
SCAMPI | CHIPOTLE MAYO

***THE MICHELANGELO** 21.

SEASONED BURGER | ROASTED PORTOBELLO |
MOZZARELLA | FRIED ONIONS |
FRIED TOMATOES | SPINACH | PESTO

***THE GEORGIA O'KEEFFE** 21.

MARINATED BURGER | SWISS | BACON | FRIED ONIONS

LUNCH PLATES

WHITE PIZZA 16.

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

MARGHERITA PIZZA 15.

TOMATO SAUCE | FRESH BASIL | FRESH
MOZZARELLA | ROASTED GARLIC

BEE STING PIZZA 17.

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

LETTUCE WRAPS 21.

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

CHICKEN BRUSCHETTA 29.

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

FRESH MAHI-MAHI FISH TACOS 27. CHOICE OF

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

GF COLOMBIAN ½ CHICKEN PLATTER 28.

GRILLED ½ CHICKEN | BLACK BEANS | YELLOW RICE |
HOUSE MADE FRIED GREEN PLANTAIN

GF ARROZ CON POLLO 27.

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

A SIMPLE LINGUINE 25.

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

***MARINATED SKIRT STEAK** 38.

HOUSE FRIES | MIXED VEGGIES

FAJITAS

CHICKEN 21. SHRIMP 23.
LOBSTER 35. STEAK 26.
PEPPERS | ONIONS | GUACAMOLE |
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. **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

BRUNCH

Served Saturday & Sunday 11am-3pm

OMELETTES 17. GF

ADD LOBSTER 25. ADD SHRIMP 13.

CHOICE OF COUNTRY STYLE POTATOES OR A SIMPLE SALAD

PRIMAVERA	BIG WEST	MEDITERRANEAN
CHORIZO	BELL PEPPER	SPINACH & BASIL
JALAPENOS	WHITE ONION	BABY HEIRLOOM
FRESH CILANTRO	GROUND SAUSAGE	TOMATO & RED ONION
QUESO FRESCO	ROASTED MUSHROOMS	FETA
SALSA VERDE	AMERICAN CHEESE	AVOCADO

*BREAKFAST PIZZA 17.

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

*EGGS BENEDICT 16.

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

FRENCH TOAST 16.

WHIPPED CREAM | STRAWBERRIES | MAPLE SYRUP

PANCAKES 15.

PLAIN	PECAN	BANANA PECAN
STRAWBERRY	BANANA	APPLE CINNAMON
CHOCOLATE CHIP	WALNUT	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 OVER
CRISPY CORN TORTILLAS | JALAPENO AVOCADO SAUCE |
3 BEAN CHILI | SLICED AVOCADO SERVED W/ COUNTRY STYLE POTATOES

*STEAK & EGGS 25. GF

EGGS OVER EASY | PRIME STRIP LOIN STEAK | HOLLANDAISE | GRILLED ASPARAGUS | 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 | 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

HOMEFRIES \$5

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