# LUNCH MENU

# **GRAZING**

#### LOBSTER STUFFED BAKED CLAMS 16.

LOBSTER | CHOPPED CLAMS | BREADCRUMBS | PARMESAN CHEESE | ONIONS | CELERY | WHITE WINE I LEMON I GARLIC

#### TOMATO BLT SLIDERS 13.

FRIED VINE RIPE TOMATO I PANCETTA IMICRO GREENS I SWEET CHILI AIOLI

#### JUMBO LUMP CRAB CAKES<sup>16.</sup>

SPICY REMOULADE

#### SHRIMP COCKTAIL 15.

CHILLED SERVED W/ COCKTAIL SAUCE

#### FRENCH ONION SOUP 10.

JARLSBERG CRUST

#### FRIED MOZZARELLA 11.

HOMEMADE MARINARA

#### **GF MOLCAJETE** 15.

FRESH GUACAMOLE

#### ASIAGO GARLIC BREAD 11.

DRIPPING WITH ASIAGO CHEESE I MARINARA SAUCE FOR DIPPING

#### JUMBO WINGS 16.

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

#### CALAMARI 15.

CHIPOTLE REMOULADE

#### **3 BEAN NACHOS**

PICO DE GALLO SOUR CREAM GUACAMOLE SHREDDED CHICKEN 16. **BUFFALO CHICKEN 16.** PAINTED CHICKEN 16. VEGETARIAN 13. BBQ PULLED PORK 16. STEAK NACHOS 18. SHRIMP 18.

#### GF MUSSELS 15.

GARLICKY & SIZZLING IN AN IRON SKILLET

SALADS ALSO AVAILABLE AS A WRAP ADD \$2 \*ADD TUNA 15. ADD CHICKEN 7. ADD SHRIMP 11. \*ADD PRIME STEAK 14. ADD LOBSTER TAIL 19.

#### GF SIMPLE GREENS 11.

ORGANIC MESCLUN | CHERRY TOMATOES | HOUSE BALSAMIC DRESSING

#### GF ROASTED BEET & GOAT CHEESE 15.

BABY ARUGULA I BALSAMIC REDUCTION

#### GF CHOPPED SALAD 15.

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

#### CAESAR 15.

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

#### GF THE FAMOUS COBB SALAD 15.

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

#### GF MANGO AVOCADO PECAN GOAT CHEESE SALAD 15.

BABY SPINACH I RED WINE VINAIGRETTE

#### HARVEST PANZANELLA SALAD 16.

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

#### \*\*SUSHI TUNA ASIAN SALAD 18.

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

### 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 18.

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

#### \*PRIME STEAK SANDWICH 25.

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

#### \*AHI TUNA BLT 29.

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

#### BUFFALO CHICKEN GRILLED CHEESE 19.

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

#### BBQ PULLED PORK SANDWICH 15.

FRIED ONIONS | JALAPENOS | BUN

#### CHICKEN CLUB 15.

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

#### LOBSTER BLT <sup>29.</sup>

FRESH LOBSTER MEAT | BACON | LETTUCE | TOMATO AVOCADO I SLICED PICKLES I SRIRACHA MAYO I BRIOCHE TOAST

#### LETTUCE WRAPS 18.

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

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 16.

#### VEGGIE BURGER 12.

#### CHICKEN BURGER 16.

SUNDRIED TOMATO | PARSLEY | PARMESAN CHEESE

#### **ADD \$1.50 EACH**

CHEDDAR AMERICAN BLEU SWISS GOATCHEESE FETA MOZZARELLA BACON AVOCADO SAUTÉED ONIONS FRIED ONIONS CHILI MUSHROOMS **JALAPENOS** PULLED PORK

#### \*THE FRIDA KAHLO CALIENTE 18.

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

#### THE JACKSON POLLOCK 18.

CHICKEN BURGER | MOZZARELLA CHEESE | AMERICAN CHEESE | COLE SLAW | TOMATO | BABY ARUGULA

#### \*THE FRANCIS BACON 18.

SAUTÉED ONIONS I MUSHROOMS I BACON I HORSERADISH SAUCE

#### \*THE ANDY WARHOL 18.

SEASONED BURGER | MOZZARELLA CHEESE | SHRIMP SCAMPI I CHIPOTLE MAYO

### \*THE MICHELANGELO 18.

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

#### \*THE GEORGIA O'KEEFFE 18.

MARINATED BURGER | SWISS | BACON | FRIED ONIONS

#### WHITE PIZZA 14.

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

# MARGHERITA PIZZA 13.

TOMATO SAUCE | FRESH BASIL | FRESH MOZZARELLA I ROASTED GARLIC

#### BEE STING PIZZA 16.

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

#### CHICKEN TOES AND FRIES 15. **HONEY MUSTARD**

## \*MARINATED SKIRT STEAK 36.

HOUSE FRIES I MIXED VEGGIES

#### **QUESADILLAS**

CHEDDAR JACK 13. CHICKEN 15. SHRIMP 17. STEAK 16. BBO PULLED PORK 14. LOBSTER 21. PICO DE GALLO I SOUR CREAM I TORTILLA CHIPS

#### FRESH MAHI-MAHI FISH TACOS 25. 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 14.]

#### THE DRAGON BOWL 23.

ADD CHICKEN 7. ADD SHRIMP 11. ADD LOBSTER TAIL 19. BROWN RICE STIR-FRY I MUSHROOMS I MIXED LOCAL VEGGIES I SRIRACHA SAUCE I SOY SAUCE

#### GF ARROZ CON POLLO 25.

ADD SHRIMP 11. ADD LOBSTER TAIL 19. THE CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE | BLACK BEANS | YELLOW RICE | PEAS | **CARROTS I CORN** 

#### A SIMPLE LINGUINE 23.

ADD CHICKEN 7. SHRIMP 11. LOBSTER TAIL 19. BABY HEIRLOOM TOMATOES I MOZZARELLA I BASIL I GARLIC & OIL

#### STEAMED LITTLENECK CLAMS 21.

PANCETTA | TOMATO | JALAPENOS | TEQUILA LIME BROTH | LINGUINE

#### **FAJITAS**

CHICKEN 17. SHRIMP 21. LOBSTER 25. STEAK 19. 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 BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY \*\* RAW **GF** GLUTEN FREE MEDICAL CONDITIONS. 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS



Served Saturday & Sunday Ilam-3pm

# OMELETTES 15. GF

ADD LOBSTER 19. ADD SHRIMP 11. CHOICE OF COUNTRY STYLE POTATOES OR A SIMPLE SALAD

| <b>PRIMAVERA</b> | P | <b>2</b> 11 | M | Δ | V | F | R | Δ |
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CHORIZO JALAPENOS SALSA VERDE

# **BIG WEST**

BELL PEPPER SPINACH & BASIL WHITE ONION BABY HEIRLOOM FRESH CILANTRO GROUND SAUSAGE TOMATO
QUESO FRESCO ROASTED MUSHROOMS RED ONION AMERICAN CHEESE

# **MEDITERRANEAN**

FETA AVOCADO

### \*BREAKFAST PIZZA 15.

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

#### \*EGGS BENEDICT 14.

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

#### FRENCH TOAST 14.

WHIPPED CREAM | STRAWBERRIES | MAPLE SYRUP

# PANCAKES 14.

PLAIN STRAWBERRY CHOCOLATE CHIP PECAN BANANA WALNUT

**BANANA PECAN** APPLE CINNAMON

# \*EGGS FLORENTINE 15. GF

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

#### \*CRAB CAKE BENEDICT 18.

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

# \*HUEVOS RANCHEROS 15. GF

SUNNY SIDE EGGS OVER

CRISPY CORN TORTILLAS I JALAPENO AVOCADO SAUCE I 3 BEAN CHILI I 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 17. G-

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

### ORANGE PECAN FRENCH TOAST 15.

WHIPPED CREAM I MAPLE SYRUP

SIDE OF BACON \$3

SIDE OF SAUSAGE \$4

**HOMEFRIES \$5** 

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20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS