LUNCH MENU

GRAZING

JUMBO LUMP CRAB CAKES 19. SPICY REMOULADE

**SUSHI TUNA 19.

ON CRISPY WONTONS W/ AVOCADO I ASIAN SLAW I WASABI

THAI STEAK STICKS 19.

CHILI RUB | SPICY PEANUT SAUCE | COOL CUCUMBER SALAD

FRENCH ONION SOUP 13.

JARLSBERG CRUST

SHRIMP COCKTAIL 22.

SERVED CHILLED W/COCKTAIL SAUCE

ASIAGO GARLIC BREAD 13.

DRIPPING WITH ASIAGO CHEESE I MARINARA SAUCE FOR DIPPING

GF JUMBO WINGS 18.

BUFFALO BBQ ASIAN HOT "PAINTED" W/ ALL THE SAUCES FRIED TOMATO BLT SLIDER 14.

SWEET CHILI SAUCE | SHREDDED GREENS **FAT BACK BACON**

CALAMARI 18.

CHIPOTLE REMOULADE I MARINARA

GF MUSSELS 18.

GARLICKY & SIZZLING IN AN IRON SKILLET FRIED MOZZARELLA 14.

HOMEMADE MARINARA

3 BEAN 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. GF GUACAMOLE BOWL 19.

HOUSE GUACAMOLE CRISPY CORN TORTILLAS

SALADS

SALADS ALSO AVAILABLE AS A WRAP ADD \$2

*ADD TUNA 21. ADD CHICKEN 12. ADD SHRIMP 16. *ADD PRIME STEAK 21. ADD LOBSTER TAIL 32.

SUMMER PANZANELLA SALAD 19.

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

GF CHOPPED SALAD 18.

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

CAESAR 18.

HEARTS OF ROMAINE | SHAVED REGGIANO | GARLIC CROUTONS

GF GRILLED WATERMELON QUINOA SALAD 18.

RED QUINOA I GRILLED WATERMELON I FETA CHEESE ARUGULA I POMEGRANATE VINAIGRETTE & BALSAMIC REDUCTION GF THE FAMOUS COBB SALAD 18.

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

GF MANGO AVOCADO PECAN GOAT CHEESE SALAD 18.

BABY SPINACH | RED WINE VINAIGRETTE

GF HOUSE WEDGE SALAD 18.

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

GF ROASTED BEET & GOAT CHEESE 18.

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 21.

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

*PRIME STEAK SANDWICH 29.

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

*AHI TUNA BLT 32.

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

BUFFALO CHICKEN GRILLED CHEESE 22.

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

BBO PULLED PORK SANDWICH 17.

FRIED ONIONS I JALAPENOS I BRIOCHE BUN CHICKEN CLUB 18.

CHOICE Of GRILLED/BLACKENED/FRIED BACON I LETTUCE I TOMATO I ONION

QUESADILLAS

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

MEATLOAF SANDWICH²⁴.

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

FRIED SHRIMP PO' BOY 27.

TOMATO I SHREDDED LETTUCE OLD BAY REMOULADE I ON A TOASTED HERO

BURGERS

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 21.

VEGGIE BURGER 15.

ADD \$1.50 EACH

CHEDDAR AMERICAN BLEU SWISS GOAT CHEESE FETA MOZZARELLA PULLED PORK

AVOCADO SAUTÉED ONIONS FRIED ONIONS CHILI MUSHROOMS BACON

*THE FRANCIS BACON 23.

SAUTÉED ONIONS I MUSHROOMS I BACON I HORSERADISH SAUCE

*THE ANDY WARHOL 23.

SEASONED BURGER | MOZZARELLA CHEESE | SHRIMP SCAMPI I CHIPOTLE MAYO

*THE NORMAN ROCKWELL 23.

JALAPENOS

DOUBLE SMASH BURGER | BBQ PORK BELLY | **AMERICAN CHEESE**

LETTUCE & TOMATO | SPECIAL SAUCE

*THE GEORGIA O'KEEFFE 23.

MARINATED BURGER | SWISS | BACON | FRIED ONIONS

GF ARROZ CON POLLO 29.

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 | MOZZARELLA |

BASIL I GARLIC & OIL

LUNCH PLATES

PERSONAL GRILLED

*THE FRIDA KAHLO 23. BLACKENED BURGER | GUACAMOLE | PICO DE GALLO |

CHIPOTLE MAYO I CHEDDAR I MONTEREY JACK

*THE DIEGO RIVERA 23.

BLACKENED BURGER I JACK CHEESE I FRIED JALAPENOS I

CHARRED CORN SALSA I PULLED PORK I CILANTRO AIOLI

WHITE PIZZA 16.

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 31. 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 27.

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 31.

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

LETTUCE WRAPS 24.

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

*MARINATED SKIRT STEAK 42. HOUSE FRIES I MIXED VEGGIES

FAJITAS

CHICKEN 23. SHRIMP 25. STEAK 28. 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 MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER. PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY ** RAW **GF** GLUTEN FREE

ALL MENU PRICES REFLECT THE CREDIT CARD PRICE.

A CASH DISCOUNT OF 3% WILL BE APPLIED.

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

ALL GRATUITIES PAID IN CASH WOULD BE GREATLY APPRECIATED. THANK YOU



Served Saturday & Sunday 11am-3pm

OMELETTES 18. GF

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

PRIMAVERA CHORIZO JALAPENOS SALSA VERDE

BIG WESTMEDITERRANEANBELL PEPPERSPINACH & BASILWHITE ONIONBABY HEIRLOOM AMERICAN CHEESE AVOCADO

FRESH CILANTRO GROUND SAUSAGE TOMATO & RED ONION QUESO FRESCO ROASTED MUSHROOMS FETA

*BREAKFAST PIZZA 18.

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

*EGGS BENEDICT 17.

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

FRENCH TOAST 17.

WHIPPED CREAM | STRAWBERRIES | MAPLE SYRUP

PANCAKES 16.

PLAIN STRAWBERRY CHOCOLATE CHIP

PECAN BANANA WALNUT

BANANA PECAN APPLE CINNAMON S'MORES

*EGGS FLORENTINE 17.

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

*CRAB CAKE BENEDICT 25.

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

*HUEVOS RANCHEROS 18. GF

SUNNY SIDE EGGS

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

*STEAK & EGGS 28. GF

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

*COUNTRY STYLE CORNED BEEF HASH & EGGS 21. GF

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

ACAI JAR 12. GF

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

ORANGE PECAN FRENCH TOAST 18.

WHIPPED CREAM I MAPLE SYRUP

CLASSIC BURRITO 19.

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

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