

# DINNER MENU

## GRAZING

|                                                                                                        |                                                                                                                                                      |                                                                                                      |                                                                                                                                                                                                                           |
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| <b>BAR PRETZEL W/ GUINNESS BEER CHEESE</b> <sup>15.</sup><br>WHOLE GRAIN MUSTARD SAUCE   HONEY MUSTARD | <b>GF FRENCH FRIES</b><br>BIG PLATTER 9.<br>MELTED CHEDDAR 11.<br>CHILI CHEDDAR 12.<br>CHEDDAR BACON 12.<br>TRUFFLE PARMESAN 13.<br>SWEET POTATO 11. | <b>GF PAINTERS' WINGS</b> <sup>18.</sup><br>BUFFALO   BBQ   ASIAN   HOT   "PAINTED"                  | <b>PAINTERS' 3 BEAN NACHOS</b><br>PICO DE GALLO   SOUR CREAM   GUACAMOLE<br>SHREDDED CHICKEN 19.<br>BUFFALO CHICKEN 19.<br>PAINTED CHICKEN 19.<br>VEGETARIAN 16.<br>BBQ PULLED PORK 19.<br>STEAK NACHOS 22.<br>SHRIMP 22. |
| <b>ASIAGO GARLIC BREAD</b> <sup>13.</sup><br>ASIAGO CHEESE   MARINARA SAUCE                            | <b>FRIED MOZZARELLA</b> <sup>14.</sup><br>HOUSE MARINARA                                                                                             | <b>GF MUSSELS</b> <sup>18.</sup><br>GARLICKY & SIZZLING IN AN IRON SKILLET                           |                                                                                                                                                                                                                           |
| <b>**SUSHI TUNA</b> <sup>19.</sup><br>ON CRISPY WONTONS W/ AVOCADO   ASIAN SLAW   WASABI               | <b>FRENCH ONION SOUP</b> <sup>12.</sup><br>JARLSBERG CRUST                                                                                           | <b>GF SHRIMP COCKTAIL</b> <sup>22.</sup><br>CHILLED SERVED W/ COCKTAIL SAUCE                         |                                                                                                                                                                                                                           |
| <b>CHEESEBURGER SLIDERS</b> <sup>14.</sup><br>AMERICAN   BRIOCHE   KETCHUP   PICKLES                   | <b>GF MUSSELS</b> <sup>18.</sup><br>GARLICKY & SIZZLING IN AN IRON SKILLET                                                                           | <b>THAI STEAK STICKS</b> <sup>19.</sup><br>CHILI RUB   SPICY PEANUT SAUCE   PICKLED ONION & CUCUMBER | <b>CALAMARI</b> <sup>18.</sup><br>CHIPOTLE REMOULADE   HOUSE MARINARA                                                                                                                                                     |
|                                                                                                        |                                                                                                                                                      | <b>GF GUACAMOLE BOWL</b> <sup>19.</sup><br>HOUSE GUACAMOLE<br>CRISPY CORN TORTILLAS                  |                                                                                                                                                                                                                           |

## SALADS

|                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                         |
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| <b>ADD GRILLED CHICKEN</b> <sup>12.</sup><br><b>ADD FRIED CHICKEN</b> <sup>12.</sup><br><b>ADD SHRIMP</b> <sup>16.</sup><br><b>*ADD PRIME STEAK</b> <sup>23.</sup><br><b>*ADD SALMON</b> <sup>23.</sup><br><b>*ADD TUNA</b> <sup>25.</sup><br><b>ADD LOBSTER TAIL</b> <sup>32.</sup><br><br><b>HOUSE CAESAR</b> <sup>18.</sup><br>HEARTS OF ROMAINE   SHAVED REGGIANO   GARLIC CROUTONS | <b>GF MANGO AVOCADO PECAN GOAT CHEESE SALAD</b> <sup>18.</sup><br>BABY SPINACH   RED WINE VINAIGRETTE                                                   |
| <b>GF GRILLED WATERMELON QUINOA SALAD</b> <sup>18.</sup><br>RED QUINOA   GRILLED WATERMELON   FETA CHEESE<br>ARUGULA   POMEGRANATE VINAIGRETTE & BALSAMIC REDUCTION                                                                                                                                                                                                                     | <b>GF CHOPPED SALAD</b> <sup>18.</sup><br>MESCLUN GREENS   LENTILS   TOMATOES   CARROTS<br>ONIONS   GORGONZOLA   RED WINE VINAIGRETTE                   |
| <b>HARVEST PANZANELLA SALAD</b> <sup>19.</sup><br>BABY SPINACH   CORN BREAD CROUTONS   CURRY CASHEWS   ROASTED BRUSSELS SPROUTS   RED ONION   GOAT CHEESE   ROASTED SWEET POTATO   HONEY DIJON VINAIGRETTE                                                                                                                                                                              | <b>GF HOUSE WEDGE SALAD</b> <sup>18.</sup><br>ICEBERG LETTUCE   CRISPY BACON   HEIRLOOM TOMATO   RED ONION<br>CREAMY GORGONZOLA   BACON FAT VINAIGRETTE |

## QUESADILLAS

|                                                                                                                   |
|-------------------------------------------------------------------------------------------------------------------|
| PICO DE GALLO   SOUR CREAM   GUACAMOLE                                                                            |
| CHEDDAR JACK 14. MARINATED STEAK 19.<br>VEGGIE 15. BLACK BEAN 15.                                                 |
| PULLED CHICKEN 17. BBQ PULLED PORK 16.<br>FRIED BUFFALO CHICKEN 17. SHRIMP 19.<br>BUFFALO CHICKEN BACON RANCH 21. |

## CHOMP

|                                                                                                                                                 |
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| <b>ALL SANDWICHES SERVED WITH A PICKLE &amp; CHOICE OF</b><br><br>HOUSE CUT FRIES   SWEET POTATO FRIES<br>COLE SLAW   POTATO SALAD              |
| <b>CHICKEN CLUB</b> <sup>18.</sup><br>CHOICE OF GRILLED / BLACKENED / FRIED<br>BACON   LETTUCE   TOMATO   ONION                                 |
| <b>*PRIME STEAK SANDWICH</b> <sup>29.</sup><br>MARINATED STRIP LOIN   FRIED ONIONS<br>MOZZARELLA CHEESE   GARLIC CIABATTA                       |
| <b>BUFFALO CHICKEN GRILLED CHEESE</b> <sup>22.</sup><br>FRIED BUFFALO CHICKEN   TOMATOES<br>3 CHEESES   BLEU CHEESE / RANCH DIPPING SAUCE       |
| <b>*AHI TUNA BLT</b> <sup>32.</sup><br>BLACKENED AHI TUNA   BACON<br>  LETTUCE   TOMATO   AVOCADO<br>  CILANTRO AIOLI   BRIOCHE                 |
| <b>MEATLOAF SANDWICH</b> <sup>24.</sup><br>COUNTRY-STYLE MEATLOAF   JUS<br>MELTED MOZZARELLA   ON A TOASTED HERO                                |
| <b>CHICKEN TOES AND FRIES</b> <sup>18.</sup><br>A GROWN-UP PORTION OF THE KIDDIE MENU CLASSIC                                                   |
| <b>FISH TACOS</b> <sup>31.</sup><br>FRESH MAHI MAHI   CHOICE OF PANKO FRIED / BLACKENED / GRILLED<br>GUACAMOLE   PICO DE GALLO   CHIPOTLE SAUCE |
| <b>PHILLY CHEESESTEAK</b> <sup>29.</sup><br>OG PHILLY STYLE   SLICED NY STRIP   SAUTEED ONION   MOZZARELLA   HOUSE MADE WHIZ                    |

## BURGERS

|                                                                                                                                                                     |
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| <b>SERVED WITH LETTUCE   TOMATO   RED ONION   PICKLE</b>                                                                                                            |
| <b>CHOICE OF</b> HOUSE CUT FRIES   SWEET POTATO FRIES   COLE SLAW   POTATO SALAD                                                                                    |
| <b>*THE BETTER'OLE BURGER - MARINATED OR SEASONED</b> <sup>21.</sup><br><br><b>VEGGIE BURGER</b> <sup>15.</sup>                                                     |
| <b>ADD \$1.50 EACH -</b> CHEDDAR AMERICAN BLEU SWISS GOAT CHEESE FETA MOZZARELLA<br>BACON AVOCADO SAUTÉED ONIONS FRIED ONIONS CHILI MUSHROOMS PULLED PORK JALAPENOS |

## GENIUS BURGERS <sup>23.</sup>

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

|                                                                                                                    |                                                                                                                                       |
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| <b>*THE FRIDA KAHLO</b><br>BLACKENED BURGER   GUACAMOLE   PICO DE GALLO<br>CHIPOTLE MAYO   CHEDDAR   MONTEREY JACK | <b>*THE DIEGO RIVERA</b><br>BLACKENED BURGER   SHREDDED JACK   FRIED JALAPENOS  <br>CHARRED CORN SALSA   PULLED PORK   CILANTRO AIOLI |
| <b>*THE EDWARD HOPPER</b><br>DOUBLE SMASH BURGER   BLEU CHEESE  <br>BACON   CARAMELIZED ONION   NIGHTHAWK SAUCE    | <b>*THE NORMAN ROCKWELL</b><br>DOUBLE SMASH BURGER   BBQ PORK BELLY   AMERICAN CHEESE  <br>LETTUCE & TOMATO   SPECIAL SAUCE           |
| <b>*THE FRANCIS BACON</b><br>SAUTÉED ONIONS   MUSHROOMS   BACON  <br>HORSERADISH SAUCE                             | <b>*THE GEORGIA O'KEEFFE</b><br>MARINATED BURGER   SWISS   BACON  <br>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 FRIENDLY

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

# PERSONAL GRILLED FLATBREADS

ADD SHRIMP <sup>16.</sup> ADD PULLED CHICKEN <sup>12.</sup> \*ADD TUNA <sup>21.</sup>  
\*ADD PRIME STEAK <sup>23.</sup> ADD LOBSTER TAIL <sup>32.</sup>  
ADD FRIED BUFFALO CHICKEN <sup>12.</sup> ADD PULLED BBQ CHICKEN <sup>12.</sup>

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

HOUSE MARINARA | SOPPRESSATA | FRESH MOZZARELLA | SPICY HONEY DRIZZLE

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

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

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

HOUSE MARINARA | FRESH BASIL | MOZZARELLA | ROASTED GARLIC

## PEAR AND GORGONZOLA <sup>16.</sup>

PROSCIUTTO | CARAMELIZED ONION | BALSAMIC GLAZE | ROASTED GARLIC

# LARGE PLATES

ADD SHRIMP <sup>16.</sup> ADD CHICKEN <sup>12.</sup>  
\*ADD PRIME STEAK <sup>23.</sup> \*ADD TUNA <sup>21.</sup> ADD LOBSTER TAIL <sup>32.</sup>

## GF IRON SKILLET ROASTED CHICKEN <sup>33.</sup>

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

## COUNTRY-STYLE MEATLOAF DINNER <sup>27.</sup>

HOUSE MEATLOAF | BROWN GRAVY |  
MASHED POTATOES | FRENCH BEANS

## GF ARROZ CON POLLO <sup>29.</sup>

ADD SHRIMP <sup>16.</sup> ADD LOBSTER TAIL <sup>32.</sup>  
CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE | BLACK BEANS |  
YELLOW RICE | PEAS | CARROTS | CORN

## DONBURI RICE BOWLS

VEGETARIAN <sup>27.</sup> GRILLED CHICKEN <sup>31.</sup> SHRIMP <sup>36.</sup> GRILLED AHI TUNA <sup>36.</sup>  
GRILLED NY STRIP <sup>52.</sup> GRILLED FILET MIGNON <sup>51.</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>27.</sup>

ADD CHICKEN <sup>12.</sup> ADD SHRIMP <sup>16.</sup> ADD LOBSTER TAIL <sup>32.</sup>  
BROWN RICE STIR-FRY | MUSHROOMS | MIXED LOCAL VEGGIES | SRIRACHA | SOY SAUCE

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

ADD CHICKEN <sup>12.</sup> ADD SHRIMP <sup>16.</sup> ADD LOBSTER TAIL <sup>32.</sup>  
BABY HEIRLOOM TOMATOES | MOZZARELLA | BASIL | GARLIC & OIL

## CABERNET BRAISED BONELESS SHORT RIBS <sup>38.</sup>

HORSERADISH MASHED POTATOES | FRENCH BEANS

## \*MARINATED SKIRT STEAK <sup>45.</sup>

MASHED POTATOES | ROASTED BROCCOLI | CRISPY FRIED ONIONS

## CHICKEN MARSALA <sup>32.</sup>

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

## BAKED GNOCCHI MAC & CHEESE <sup>29.</sup>

ADD SHRIMP <sup>16.</sup> ADD LOBSTER TAIL <sup>32.</sup>  
CHEDDAR JACK CHEESE | PARMESAN CHEESE | SPINACH | BACON

## BRAISED SHORT RIB RAGU <sup>34.</sup>

RIGATONI | SHAVED PARMESAN

## \*SESAME ENCRUSTED AHI TUNA <sup>38.</sup>

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

\*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*

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