

DINNER MENU

GRAZING

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

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 ROASTED BEET & FRIED GOAT CHEESE SALAD ^{18.} BABY ARUGULA BALSAMIC REDUCTION	GF CHOPPED SALAD ^{18.} MESCLUN GREENS LENTILS TOMATOES CARROTS ONIONS GORGONZOLA RED WINE VINAIGRETTE
HARVEST PANZANELLA SALAD ^{19.} BABY SPINACH CORN BREAD CROUTONS CURRY CASHEWS ROASTED BRUSSELS SPROUTS RED ONION GOAT CHEESE ROASTED SWEET POTATO HONEY 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.} BUFFALO 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
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.} 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

GENIUS BURGERS ^{23.}

NO SUBSTITUTIONS ON GENIUS BURGERS

*THE FRIDA KAHLO BLACKENED BURGER GUACAMOLE PICO DE GALLO CHIPOTLE MAYO CHEDDAR MONTEREY JACK	*THE DIEGO RIVERA BLACKENED BURGER SHREDDED JACK FRIED JALAPENOS CHARRED CORN SALSA PULLED PORK CILANTRO AIOLI
*THE EDWARD HOPPER DOUBLE SMASH BURGER BLEU CHEESE BACON CARAMELIZED ONION NIGHTHAWK SAUCE	*THE NORMAN ROCKWELL DOUBLE SMASH BURGER BBQ PORK BELLY AMERICAN CHEESE LETTUCE & TOMATO SPECIAL SAUCE
*THE FRANCIS BACON SAUTÉED ONIONS MUSHROOMS BACON HORSERADISH 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 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 ¹⁶. ADD PULLED CHICKEN ¹². *ADD TUNA ²¹.
*ADD PRIME STEAK ²³. ADD LOBSTER TAIL ³².
ADD FRIED BUFFALO CHICKEN ¹². ADD PULLED BBQ CHICKEN ¹².

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 TUNA ²¹. ADD LOBSTER TAIL ³².

GF IRON SKILLET ROASTED CHICKEN ³³.

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

COUNTRY-STYLE MEATLOAF DINNER ²⁷.

HOUSE MEATLOAF | BROWN GRAVY |
MASHED POTATOES | FRENCH BEANS

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

VEGETARIAN ²⁷. GRILLED CHICKEN ³¹. SHRIMP ³⁶. GRILLED AHI TUNA ³⁶.
GRILLED NY STRIP ⁵². GRILLED FILET MIGNON ⁵¹.
JAPANESE STYLE RICE BOWL | SUSHI RICE | GARLIC BRASIED 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 ⁴⁵.

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

BRAISED SHORT RIB RAGU ³⁴.

RIGATONI | SHAVED PARMESAN

*SESAME ENCRUSTED AHI TUNA ³⁸.

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

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