



GREENS

ADD ON

Chicken 6 | Shrimp 10 | Salmon 9

Caesar 15
Romaine Hearts Paired with Aged Asiago Cheese, Handcrafted Croutons, Elegantly Tossed in a Bold, House-Made Caesar Dressing

Burrata and Arugula 16
Creamy Burrata Cheese Served Over Fresh Arugula with Vine-Ripened Tomatoes, Finished with Extra Virgin Olive Oil, Balsamic Glaze, and a Touch of Sea Salt.

Chopped 15
Crisp Romaine Hearts Delicately Tossed with Baby Heirloom Tomatoes, Diced Cucumber, Charred Corn, and Applewood-Smoked Bacon. Accented with Creamy Bleu Cheese Crumbles, Finished with Buttermilk Ranch and a Balsamic Reduction

Garden 15
A Vibrant Medley of Mixed Field Greens, Crisp Diced Cucumber, Delicate Shaved Carrots, Baby Heirloom Tomatoes, and Thinly Shaved Bermuda Onions

HANDHELDS

ALL SANDWICHES ARE SERVED WITH A CHOICE OF SIDE

Cuban 15
Thinly Shaved Ham and Roast Pork Layered with Swiss Cheese, Crisp Sliced Pickles, and a Tangy Dijonnaise, all Pressed Between Authentic Cuban Bread to Golden Perfection

Ultimate Smash Burger 15
Half Pound USDA Choice Brisket Blend, Cheddar Cheese, Bacon, Leaf Lettuce, Vine Ripe Tomato, Onion, Brioche Bun.

ENTREES

Filet Mignon 42
10 Ounce Center Cut Tenderloin, Expertly Grilled and Served with Choice of Starch and Vegetable

Seared Salmon 26
Hand Cut 8 Ounce Filet Served with Choice of Starch and Vegetable.

Rack of Lamb 36

Grilled New Zealand Rack of Lamb

Shrimp 28

Snapper 28

Choice of Accompaniments: Baked Potato, Mashed Potatoes, Roasted Baby Potatoes, Au Gratin Potatoes, or Wild Rice Pilaf.

Vegetable du Jour, Asparagus, Green Beans, Brussels Sprouts

SHARED PLATES

Fire Cracker Shrimp 17
Jumbo Butterflied Shrimp, Lightly Fried Until Golden and Drizzled with a Creamy Chili-Garlic Sauce. Garnished with Scallions and Served Over Mixed Greens

Loaded Potato Skins 13
Crispy Potato Halves Topped with Melted Cheddar, Smoky bacon, and Green Onions, Drizzled with House-made Buttermilk Ranch. Served with a Side of Cool Sour Cream

Pimiento Cheese Oysters 12
Fresh Oysters Topped with Creamy Southern-style Pimiento cheese, Baked Until Golden and Finished with a Touch of Smoky Paprika and Scallions.

Feta Dip 14
Whipped Feta Dip Topped with crushed Pistachios and a Honey Drizzle. Served with Crispy Fried Pita Chips for Dipping.

Carne Asada Street Tacos 12
Tender, Marinated Steak Grilled to Perfection, Nestled in Warm Corn Tortillas and Topped with Fresh Cilantro, Pickled Onions, Pico de Gallo, and a Squeeze of Lime.

Fried Brussels Sprouts 12
Crispy Fried Brussels Sprouts Tossed with Smoky Bacon, Topped with Creamy Goat Cheese and Finished with a Light Balsamic Glaze.

SOUP

French Onion 9

Soup Du Jour 7

FLATBREAD

GLUTEN FREE CRUST

Classic Cheese 14
Roman Style Pinsa Flatbread Topped with House-Crafted Marinara and Rich, Creamy Grande Mozzarella, Oven-Baked to a Perfectly Crisp, Golden Finish

ADD TOPPINGS: 1.50
PEPPERS | ONION | PINEAPPLE | TOMATO | SLICED OLIVE

ADD PREMIUM TOPPINGS: 2
HAM | SAUSAGE | PEPPERONI | GRILLED CHICKEN

BBQ Chicken Hawaiian 17
Grilled Chicken, Pineapple, and Shaved Red Onion Layered Over House-Made BBQ Sauce and Finished with Rich Grande Mozzarella

Pepperoni and Hot Honey 17
Crispy Flatbread Topped with Zesty Pepperoni, Melted Mozzarella, and a Drizzle of Sweet, Hot Honey.

SIDES

FRENCH FRIES | CRISPY ONION PETALS | FRESH FRUIT | BAKED POTATO | GARLIC PARMESAN CURLS

PREMIUM SIDES

Enhance your entrée with a premium side for just \$3 (regular price\$7)
GARDEN SALAD | CAESAR SALAD