



## 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

## HOT OFF THE PRESS

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

**Italian Panini** 15  
Layers of salami, pepperoni, and ham with provolone cheese, lettuce, tomato, and onion, finished with a balsamic drizzle and pressed on toasted bread.

## HANDHELDS

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

**Bacon Wrapped Hotdog** 12  
All-Beef Hot Dog Wrapped in Crispy Bacon and Grilled to Perfection.

**Philly Cheesesteak** 17  
Thinly Shaved Steak, Grilled Onions, and Melted Provolone Cheese Piled High on a Toasted Hoagie Roll.

**Lobster Roll** 20  
Lobster Meat Lightly Dressed with Mayo, Lemon, and Herbs. Served on a Toasted, Buttery, Split-Top Roll.

**Build Your Own Burger** 17  
Half-Pound USDA Choice Brisket Blend. Your Choice of Cheese, Bacon, Mushrooms, Lettuce, Tomato and Onion.

## 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 | HOUSE CHIPS | GARLIC PARMESAN POTATO CURLS

### PREMIUM SIDES

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

GARDEN SALAD | CAESAR SALAD