



GREENS

Asian Chicken Salad 18

Artisan Greens Tossed in Ginger-Orange Dressing and Topped with Cherry Tomatoes, Edamame, Cucumber, Crispy Wontons, and Fried Chicken Tossed in Sweet Thai Chili Sauce.

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 Maldon Salt.

Caesar 15

Romaine Hearts Paired with Shaved Parmesan Cheese, Handcrafted Croutons, Elegantly Tossed in a Bold, House-Made Caesar Dressing.

Steak and Bleu Wedge 22

Grilled Skirt Steak Cooked Medium-Rare and Sliced, Served Alongside a Crisp Romaine Wedge Topped with Cherry Tomatoes, Bacon, Bleu Cheese Crumbles, and a Balsamic Reduction Drizzle.

Winter Salad 16

Artisan Mixed Greens Topped with Roasted Beets, Butternut Squash, Sunflower Seeds, Sliced Bermuda Onion, and Feta Cheese.

ENHANCEMENTS

Chicken 8 | Shrimp 10 | Salmon 12 | Steak 15

SOUP DU JOUR

Made In-House Daily 8

French Onion 10

FLATBREAD

Classic Cheese 14

Roman Style Pinsa Flatbread Topped with House-Crafted Marinara and Rich, Creamy Grande Mozzarella.

Pepperoni and Hot Honey 17

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

SHARED PLATES

Bang Bang Shrimp 16

Crispy Gulf Shrimp Tossed in a Zesty Bang-Bang Sauce and Garnished with Green Onions and Sesame Seeds.

Carne Asada Street Tacos 14

Tender, Marinated Steak, Nestled in Warm Corn Tortillas and Topped with Fresh Cilantro, Pickled Onions, Pico de Gallo, and Lime.

Feta Dip 14

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

Fried Brussels Sprouts 12

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

Loaded Potato Skins 14

Crispy Potato Halves Topped with Melted Cheddar, Bacon, and Green Onions. Drizzled with Buttermilk Ranch and Served with a Side of Sour Cream.

Mahi-Mahi Tacos 17

Blackened Mahi on a Bed of Cilantro Lime Slaw and Garnished with Fresh Pico de Gallo.

Ahi Tuna Poke Cocktail 19

Ponzu-Marinated Ahi Tuna Layered over Seaweed Salad in a Chilled Margarita Glass, Garnished with Pickled Ginger, Mandarin Oranges, Tamari-Stained Egg, Shredded Carrots, and Green Onions. Served with Crispy Wontons.

HANDHELDS

Caprese Panini 14

Fresh Mozzarella, Vine-Ripened Tomatoes, Basil Aioli, and Balsamic Reduction on a Pressed Hoagie Roll.

Chicken Club 16

Grilled, Marinated Chicken Breast with Romaine Lettuce, Tomatoes, Bermuda Onion, Melted Provolone and Bacon on a Brioche Bun.

Cod Sandwich 16

North Atlantic Cod Served Fried or Blackened, on a Brioche Bun with Lettuce, Vine-Ripened Tomato, Bermuda Onion, and House Tartar Sauce.

French Dip 17

Hand-Sliced Ribeye, Slow-Cooked in Rich Au Jus and Topped with Melted Provolone Cheese on a Hoagie roll. Served with Au Jus for Dipping.

The National Harvest 16

Smoked Turkey, Applewood-Smoked Bacon, Melted Provolone, Arugula, and Cranberry Aioli Pressed on a Hoagie Roll.

The National Smash 17

Short Rib Brisket Blend, American Cheese, Bacon, Leaf Lettuce, Vine Ripe Tomato, Onion, Brioche Bun.

SIDES

FRENCH FRIES | CRISPY ONION PETALS | FRESH FRUIT | HOUSE CHIPS | GARLIC PARMESAN FRIES

ENHANCE YOUR ENTRÉE WITH A PREMIUM SIDE FOR \$3

GARDEN SALAD | CAESAR SALAD

Consumer Advisory - Consuming Undercooked Meat/Poultry/Seafood May Result in Foodborne Illness
A Customary 20% Gratuity Will be Applied to all Dining Checks

 Gluten-Friendly Option

 Gluten-Friendly Available