



Small Plates

Charcuterie Platter

Assorted Spread of Specialty Cheeses and Meats, Assorted Crackers, Grapes, Honey \$22

Salmon Dip

Wild Caught Salmon, Dill, Citrus, Pita Chips \$17

Fried Green Tomatoes

Sliced Fried Green Tomatoes, House-Made Bacon Shallot Jam, Smoked Gouda, Goat Cheese Mousse \$16

Stuffed Mushrooms

Cremini Mushrooms, Boursin Cheese, Pickled Red Onions, Scallions, Red Chile Oil \$16

Black and Bleu Flatbread

Blackened Tenderloin Steak, Gorgonzola, Avocado Lime Sauce, Pickled Red Onions \$19

Crab and Lobster Fritters

Crab, Lobster Meat, Bell Peppers, Spanish Onions, Parmesan Cheese, Orange Chipotle Reduction, Lemon and Lime Zest \$19

Tostadas

Braised Beef, Crispy Tortillas, Roasted Tomatoes, Bell Peppers, Spanish Onions, Cheddar Cheese, Mango Salsa \$17

Soups & Salads

Soup Du Jour

Ask Your Server About Today's Chef-Inspired House-Made Soup
Cup \$6 / Bowl \$8

French Onion Soup

Caramelized Onions, Beef Stock, House-Made Croutons, Melted Swiss Cheese
Cup \$7 / Bowl \$9

Chicken Tortilla Soup

Braised Chicken, Roasted Tomatoes, Corn, Black Beans, Chicken Stock, Crispy Tortilla Strips
Cup \$6 / Bowl \$8

House-Made Chili

Seasoned Ground Beef, Spanish Onions, Red Kidney Beans, Bell Peppers, Tomatoes
Cup \$6 / Bowl \$8

House Salad

Mixed Greens, Grape Tomatoes, Sliced Red Onions, Cucumbers, Shredded Carrots, Choice of Dressing \$10

Caesar Salad

Crisp Romaine, Parmesan Cheese, Cracked Black Pepper, House-Made Croutons, Caesar Dressing \$12

Kale and Goat Cheese Salad

Kale, Mixed Greens, Candied Walnuts, Goat Cheese, Julienned Red Delicious Apples, Red Onions, Green Goddess Dressing \$15

Southwest Salad

Mixed Greens, Diced Tomatoes, Red Onions, Roasted Corn, Black Beans, Tortilla Strips, Spicy Avocado Ranch Dressing \$15

Add Salmon \$12, Chicken \$7, Shrimp \$9

Handhelds

Served with choice of Onion Rings, Fries, Chips, Potato Salad, Coleslaw or Fresh Fruit

Black Bean Sliders

Black Bean Burgers, Avocado Salsa, Cilantro-Infused Green Cabbage, Brioche Slider Rolls \$16

Duck Confit Street Tacos

Savory Shredded Duck, Mango Salsa, Red Cabbage, Honey Lime Yogurt \$21

Bang-Bang Shrimp Roll

Zesty Fried Shrimp, Bang-Bang Sauce, Hoagie Roll with Shredded Lettuce and Tomato \$16

Belt Buster Smashburger

Blended Beef Double Decker Smashburger, House-Made Chipotle BBQ, Smoked Cheddar Cheese, Bacon, Grilled Onions, Mushrooms, Brioche Bun \$17



Mighty Moses

Roasted Pork, Sliced Ham, Genoa Salami, Swiss Cheese, House-Made Mustard Spread, House-Made Pickle Chips, Cuban Bread \$17

Chicken Sandwich

Herb and Citrus Marinated Chicken Breast, Grilled, Blackened, or Fried, Roasted Red Pepper Aioli, Lettuce, Tomato, House-Made Pickle Chips \$16

From The Sea

Shrimp and Grits

Blackened or Grilled Jumbo Shrimp, Sautéed Peppers, Onions, Cheddar and Smoked Gouda Grits, Orange Chipotle Reduction \$25

Baked Haddock

Haddock Fillet topped with Ritz Cracker Crumbs, Rice Pilaf, Vegetable of the Day \$24

Seafood Fra Diavolo

Shrimp and Mussels, Linguine Pasta, Fiery Marinara Sauce \$27

Seared Scallop Medallions

Pan-Seared Scallop Medallions, Red Chile Oil, Avocado Mousse, Arugula, Shaved Fennel, Herb-Roasted Potatoes, Vegetable of the Day \$35

Cajun Blackened Grouper

Grouper Fillet, Ham Creole, Rice Pilaf, Vegetable of the Day \$29

Cedar Plank Salmon

Wild Caught Salmon on a Cedar Plank, Bourbon Pineapple Glaze, Red Cabbage Slaw, Baked Potato, Vegetable of the Day \$25

From The Land

Pork Tenderloin

Mojo Marinated Pork Tenderloin, Chimichurri, Rice Pilaf, Vegetable of the Day \$26

Java Ribeye

Java-Rubbed Ribeye Steak, Coffee Bourbon Shallot Butter, Creamy Mashed Potatoes, Vegetable of the Day \$34

Roast Rack of Lamb

Herb Marinated Rack of Lamb, Salsa Verde, Herb Roasted Potatoes, Vegetable of the Day \$34

Chicken Roulade

Roast Chicken Breast stuffed with Duxelle, Gouda Cheese, Spinach, Red Pepper Sauce, Sun-Dried Tomato and Goat Cheese Risotto, Vegetable of the Day \$25

Liver and Onions

Pan-Seared Beef Liver with Sautéed Onions, Bacon, Demi-Glace, Creamy Mashed Potatoes, Vegetable of the Day \$19

Grilled Filet Mignon

Grilled Tenderloin Steak, Red Wine and Shallot Reduction, Onion Petals, Baked Potato, Vegetable of the Day \$34

Veal Piccata

Pan-Seared Veal Cutlet, Light Lemon Caper Sauce, Arugula, Shaved Fennel, Sun-Dried Tomato and Goat Cheese Risotto, Vegetable of the Day \$27

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions. Please let us know of any allergies you might have and every accommodation will be made for you.