

Small Plates

Zucchini	11
<i>Sliced Thin and Lightly Fried. Served with Tomato Basil Sauce</i>	
Cheese Sticks	11
<i>Artisan Fire Cheddar Cheese Sticks with Cool Ranch</i>	
✕ GF Cheese Pizza	12
<i>Gluten Free, 10"</i>	
Baked Italian Mac & Cheese	12
Spicy Asian Honey Garlic Wings	12
Spinach & Artichoke Dip	11
<i>With Flat Bread Crackers</i>	
Fried Avocado	12
<i>With Salsa Verde and Pico</i>	
Grilled Shrimp Tacos	14
<i>With Chili-Lime Cilantro Slaw</i>	
✕ Chili Nachos	13

Soup du Jour

Cup	4.5
Bowl	6.5



Land

with Soup OR Salad & Sides of the Day

Prime Strip Steak	36
<i>With Bourbon Bacon and Onion Marmalade</i>	
✕ Filet Mignon	42
<i>8 oz. Grilled with Sautéed Mushrooms</i>	
Veal Saltimbocca	29
<i>Prosciutto, Fresh Sage, and a Light Butter Gravy</i>	
✕ Cajun Chicken	23
<i>With a Bell Pepper Parmesan Sauce with Julienne Banana Peppers</i>	
✕ French Cut Pork Chops	23
<i>Mesquite Grilled Barbeque</i>	

Sea

with Soup OR Salad & Sides of the Day

✕ Lobster Tails	40
<i>Two 4 oz Tails, Drawn Butter</i>	
Stuffed Alaskan Cod	32
<i>With Crab Meat and Drawn Garlic Herb Butter</i>	
Drunken Shrimp Scampi	27
<i>Jumbo Shrimp, Boozy Butter Sauce</i>	
Jumbo Lump Crab Cakes	
Single	23
Double	39

Pasta

with Soup OR Salad ✕ Gluten Free Pasta available on request

Linguini Olio	21
<i>Grilled Chicken, Black Olives, Feta Cheese, Tomatoes, and Spinach in a Light Olive Oil and Garlic Sauce</i>	
Baked Rigatoni	20
<i>with Meat Sauce topped with Fresh Provolone Cheese and Pepperoni</i>	
Sweet Sausage & Broccoli Ravioli	22
<i>with a Fire Roasted Garlic and Red Pepper Cream Sauce</i>	
✕ Gluten Free Penne Pasta	21
<i>Sautéed with Fresh Arugula and Tomato Pesto Choice of Salmon or Chicken</i>	

We are pleased to accommodate your dietary needs, please ask your server for additional options

✕ Indicates Gluten Friendly Menu Item

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Salads

Salad Only (Without Protein) 12

Dressings: Creamy Caesar, Paris, Balsamic, House Italian, Ranch, Raspberry Vinaigrette, Lemon Vinaigrette, Creamy Bleu Cheese, Chipotle Ranch, and Catalina French

Caesar

Parmesan Cheese, Toasted Croutons, Chopped Romaine, Creamy Caesar Dressing

✘ Cobb

Chopped Boston Bibb Lettuce, Hard Boiled Egg, Bacon Bits, Diced Tomato, Bleu Cheese, Avocado

Fajita Bowl

Chopped Iceberg Lettuce, Sliced Avocado, Sautéed Red and Green Bell Peppers, Onions and Fresh Lime Wedges

✘ Chopped Caprese

Chopped Bib Lettuce, Fresh Mozzarella, Tomatoes, Red Onion, and Roasted Kalamata Olives

✘ Fruit & Nut

Spinach, Strawberries, Mandarin Oranges, Dried Cranberries, Feta Cheese and Pine Nuts

Protein Options ✘

Grilled Shrimp	17
Thin Sliced, Seared Ahi Tuna	19
Grilled, Julienne Chicken Breast	16
Broiled Atlantic Salmon	17

Sandwiches

*Accompanied by French Fries
Gluten Free Bun Available +2*

Grilled Reuben 13

Chicken Quesadilla 13

✘ Hamburger 12

Lettuce, Tomato, Onion

Add Cheese 13

Choose: Cheddar, Swiss, American, Provolone

Beer Battered Fish 15

Grilled Chicken 13

Lettuce, Tomato, Pickle Chips

Turkey Wrap 13

Roasted Red Peppers and Spinach with Honey Dijon

Chicago Piccalilli Roast Beef and Provolone 14

Served with au Jus

**May Substitute Gluten Free
Tater Tots upon Request*

Specialty Cocktails

Malibu Mai Tai

10

Hang on to Summer for another month with this cocktail made with Malibu Rum, Amaretto, Sours and Pineapple Juice. A cherry on top will make your mouth melt

Stoli Salted Karamel White Russian 12

This crafty concoction will get anyone ready for a fall fire in the backyard. We use Stoli Salted Karamel Vodka, Kahlua and Cream. Dessert in a glass!



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