

STARTERS

Coconut Shrimp \$16
Coconut Battered Fried Shrimp with Mango Salsa

Chicken Quesadilla \$16
Chipotle Seasoned Chicken Breast, Black Beans, Caramelized Onions & Cheddar Jack Cheese. Served with Salsa & Sour Cream.

Smoky Cheese Quesadilla \$15
Smoky Seasoned Cheddar Jack Cheese & Caramelized Onions. Served with Salsa & Sour Cream.

Hot Crab & Artichoke Dip \$16
Served with Pita Chips

Macaroni & Gouda Cheese Bites \$12
Served with a Siracha Lime Aioli

Golden Tenders \$12
Served with choice of Honey Mustard or BBQ Sauce

WINGS

Dozen Wings \$18 **1/2 Dozen Wings** \$10 **1/2 Dozen Wings w/ Fries** \$14

Tossed in your choice of Mild, Hot, BBQ, Teriyaki, Parmesan Garlic or Sriracha Honey
Choose Ranch or Blue Cheese Dressing. Served with Celery.
Minimum 6 Wings per flavor. Extra Celery add \$.50

SOUPS

French Onion \$8 **Soup of the Day** .. Cup \$4/ Crock \$6 **Chili** ... Cup \$5/ Crock \$8

SALADS

Tomato & Burrata Salad \$13
Heirloom Tomatoes, Avocado & Fresh Burrata Cheese with Mixed Greens with a White Balsamic Vinaigrette. Topped with a Balsamic Drizzle

Spinach Salad \$12
With Fresh Strawberries, Craisins, Sugared Pecans & Bleu Cheese Crumbles with a Balsamic Vinaigrette

Caesar Salad \$12
Romaine Lettuce, Tomatoes, Bacon Crumbles, Parmesan Cheese & Croutons with Caesar Dressing
Add Grilled Chicken \$4, Add Shrimp \$6, Add Grilled Salmon \$6, Add Yellowfin Tuna \$7

Asian Salad \$11
Mixed Greens, Mandarin Orange, Red Onion, Shaved Red Cabbage & Crunchy Rice Noodles with a Sesame Ginger Dressing.

EXTRAS

French Fries
Side \$4 Basket \$7.50

Dusted Chips
Side \$4 Basket \$7.50

Side Caesar or House Salad \$5

Coleslaw \$4



A 20% Gratuity will be added to parties of 8 or more. Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SANDWICHES & BURGERS

All Sandwiches served with your choice of House Made Dusted Chips, French Fries or Coleslaw

Upgrade to a premium side- Side House or Caesar Salad \$1, Cup Soup of the Day \$2, Cup Chili \$3, French Onion Soup \$4

Flounder Po'boy \$16

Fried Flounder Topped with Mixed Greens, Tomato, Red Onion & a Cajun Remoulade. Served on a Toasted Hoagie Bun

Crispy Chicken Sandwich \$15

Crispy, Tender Chicken Breast Filet topped with Lettuce, Tomato, Red Onion, Cheddar Jack Cheese & Pesto Aioli on a Brioche Bun

Turkey, Swiss & Avocado BLT \$15

Served on White Toast

Shaved Sirloin \$16

Hoagie
Topped with Caramelized Onions, Roasted Red Peppers, Melted Swiss Cheese & Boursin Aioli Served Hot on a Garlic Hoagie Bun

Doghouse (Not Available after 5 P.M.) \$7

¼ pound All Beef Hot Dog. Add Shredded Cheese .50
Add Sauerkraut .50
Add Raw Onion .50
Add Relish .50

Impossible Burger ... \$14

Plant Based Burger topped with American Cheese, Lettuce, Tomato, Red Onion & our House Sauce on a Brioche Bun

Original Pub Burger \$14

½ Pound Angus Burger with your Choice of American, Swiss or Cheddar Jack Cheese & Served with Lettuce Tomato & Red Onion on a Brioche Bun

Bleu Cheese Burger \$16

Topped with Bacon, Caramelized Onions and Bleu Cheese on a Brioche Bun

Chicken Salad Sandwich \$13

Chicken Breast, Mayo & Seasonings. Served with Lettuce, Tomato & Red Onion on your choice of toasted or non-toasted White Bread.

DINNER ENTREES

Available after 4 p.m. Thursday, Friday & Saturday

Grilled Salmon \$25

Served with a Citrus Beurre Blanc, Israeli Couscous & Chef's Vegetable of the Day

10 oz. New York Strip \$32

Served with a Boursin Cream Sauce, Frizzled Onions, Horseradish Mashed Potatoes & Chef's Vegetable of the Day

Chicken Caprese \$24

Chicken Breast topped with Burrata Cheese, Basil & Heirloom Tomatoes in a Light Tomato Sauce. Served with Linguini.

Roasted Pork Tenderloin \$24

Served with Sweet Potato Puree & Chef's Vegetable of the Day

Wild Mushroom Ravioli \$23

With Sundried Tomatoes & Wild Mushrooms in a Garlic Cream Sauce



A 20% Gratuity will be added to parties of 8 or more. Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.