

Appetizers

Sugarcane Skewered Chicken
Chicken Breast, Chipotle Aioli, Avocado 10.

Seared Scallops
White Cheddar Grits, Celery Root, Veal Jus 12.

Crispy Calamari
Served with a Spicy Fra Diablo Sauce 12.

Soup

White Bean Soup
Mushroom Fricassee Sauce
4.50

Soup of the Day
4.50

Salads

Cobb Salad
Baby Romaine, Roasted Turkey, Ham,
Egg, Bacon Vinaigrette 11.

Chopped Salad
Seasonal Vegetables, Lettuce, Tomato,
Olives, Cucumbers, Cheese 9.

Marinated Shrimp
Hammock Hallow Farm Lettuce, Peppers,
Onions, Spanish Paprika 14.

Panzanella Salad
Rye Croutons, Heirloom Tomato, Feta Cheese,
Olives, Shaved Red Onions 11.

Cold Sandwiches

Served with Our Signature Steak Fries

Spinach Wrap
Turkey, Tomato, Avocado, Gorgonzola Cheese Spread 14.

Vegetable Wrap
Roasted Peppers, Caramelized Onions,
Marinated Squash, Pesto Mayo 13.

Chicken Caprese Panini
Tomato, Smoked Gouda, Shaved Red Onions,
Basil Pesto 15.

Prices exclusive of tax and gratuity; for parties of 6 and more an optional 18% gratuity will be added.

We are happy to discuss with you and attempt to accommodate any dietary or special needs diets.

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.

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

Hot Sandwiches

Served with Our Signature Steak Fries

French Dip

Shaved Prime Rib, Provolone Cheese, Caramelized Shallots, Au Jus, Hoagie Roll 16.

Beef Sliders

Beef Tenderloin Medallions, Butter Leaf, Roma Tomato, Caramelized Onions, Bleu Cheese or American Cheese, Sesame Bun, House Remoulade, Ketchup, Mustard 18.

Reuben Panini

Sliced Pastrami, Thousand Island Dressing, Sauerkraut, Swiss Cheese, Rye Bread 14.

“Stuffed” Burger

Smoked Cheddar, Applewood Smoked Bacon, Lettuce, Tomato 14.

Entrées

All entrées served with Fingerling Potato Salad and Winter Vegetables
with choice of Red Wine Demi, Coconut Curry or Truffle Sauce

Short Ribs

18.

Daily Catch

17.

Grilled Chicken Breast

16.

Sides

Signature Steak Fries

Lime, Cayenne, Garlic Salt 4.

Tator Tots

Ketchup and Mustard 2.50

Macaroni and Cheese

Smoked Gouda, White and Yellow Cheddar,
Velveeta Cheese, Jack Cheese 4.

Desserts

Vanilla Crème Brulee 5.

Triple Chocolate Cake 7.

Milk Chocolate Mousse, White Chocolate Mousse interior,
Flourless Cake, Chocolate Sauce

Raspberry Key Lime Tart 8.

Key Lime Tart, Raspberry Compote, White Chocolate
Chiboust Dome, Lime Sauce

Raspberry Vanilla Cake 5.

Raspberry Mousse, Vanilla Creme interior, Almond Sponge Cake on a Sable Cookie, Raspberry Sauce

Prices exclusive of tax and gratuity; for parties of 6 and more an optional 18% gratuity will be added.

We are happy to discuss with you and attempt to accommodate any dietary or special needs diets.

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.

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