

STARTERS

CLAM CHOWDER

prepared new england style with chopped clams and potatoes served with a sourdough wedge

BABY LEAF SPINACH

portabella mushrooms, red onions, smoked gouda, tomatoes, croutons and balsamic vinaigrette

HOUSE SALAD

mixed greens with broccoli, bean sprouts, carrots and peanut vinaigrette

FRENCH ONION SOUP

topped with a sourdough crouton and melted swiss cheese

MIXED FIELD GREENS

with tomato, cucumbers, carrots, leeks and balsamic vinaigrette

CAESAR SALAD

hearts of romaine with caesar dressing, parmesan cheese and croutons

CHOPPED SALAD

avocado, tomatoes, sweet corn, cilantro, red and green onions, applewood smoked bacon, cucumbers and celery with a chilled gazpacho dressing

SUMMER SALAD

hearts of romaine, fresh strawberries, avocado, oranges, candied walnuts and leeks with a spiced balsamic vinaigrette

ICEBERG WEDGE

tomatoes, red onions and bleu cheese dressing topped with bleu cheese crumbles

WALNUT PEAR SALAD

baby greens, bleu cheese crumbles, red onions, tomatoes, crisp pears, candied walnuts, balsamic vinaigrette

APPETIZERS

LETTUCE WRAPS

Stir fried, smoke tofu, pine nuts and green onions with three dipping sauces and choice chicken, tiger shrimp, or shiitake & portabella mushrooms

GRILLED KOREAN BBQ BEEF

boneless beef short ribs marinated in garlic, soy and brown

sugar with jasmine rice, sesame spinach, carrots, bean sprouts and green onions

SPINACH CHEESE DIP

baked with feta, jack cheese, parmesan and cream cheese served with crispy flat bread

ONION RING TOWER

beer battered and dusted with parmesan cheese, served with chipotle and ranch dipping sauces

CHICKEN NACHOS

with cheddar and jack cheese, tomato, cilantro, onions, guacamole and spicy pinto beans

CALIFORNIA ROLL

sushi rice cake with cucumber, snow crab, tobiko, avocado fan and wasabi soy sauce

FRIED CHICKEN STRIPS

fries, maple dijon and ranch

FRIED CALAMARI

served with spicy tomato and tartar sauces

COCONUT SHRIMP

with spicy green papaya salad, sweet chili sauce and cilantro pesto

SEARED AHI SASHIMI

lightly blackened served with soy vinaigrette, wasabi and pickled ginger

MOO SHU EGG ROLLS

filled with chicken, chili cream cheese, carrots, green onions and spinach served with apple ginger plum sauce

HAWAIIAN POKE STACK

marinated fresh ahi stacked with crispy wontons, carrots, bean sprouts, avocado and wasabi soy sauce

GRILLED JAMAICAN WINGS

tossed in jerk spices with rum bbq sauce

BUFFALO WINGS

tossed in a traditional buffalo sauce with ranch

FIRECRACKER WINGS

tossed in a spicy sesame garlic plum glaze

CHILLED EDAMAME

steamed soybean pods with kosher salt

GRILLED ARTICHOKE

served with roasted garlic aioli dipping sauce and house fried potato chips

SPICY TUNA ROLL

seared ahi, avocado, edamame, cucumber with wasabi soy sauce

BLUE CRAB CAKES

with mango papaya chutney, passion fruit beurre blanc and tomato oil

CHINESE GARLIC NOODLES

tossed with butter, garlic, chives, parmesan cheese and shiitake mushrooms

LOBSTER, CRAB & ARTICHOKE DIP

maine lobster, blue crab and artichoke hearts baked with a four cheese blend served with tortilla chips and grilled flat bread

CLASSIC SLIDERS

four mini burgers made from Naturewell® Natural Angus

Beef served with cheddar cheese, our house special sauce, fries and pickle

BÉARNAISE SLIDERS

four mini burgers made from Naturewell® Natural Angus Beef served with fried onions, béarnaise sauce, fries and pickle

ENTREE SALADS

CAESAR SALAD

Hearts of romaine tossed with an eggless Caesar dressing topped with croutons and fresh parmesan cheese. Add seared ahi, grilled breaded chicken, or grilled shrimp

BBQ CHICKEN SALAD

chopped lettuce with roasted pasilla peppers, sweet corn, pinto beans, cheddar and jack cheese, tomatoes, avocado, tortilla strips and fried lace onions with chipotle ranch dressing

ROASTED TURKEY COBB

applewood smoked bacon, tomatoes, egg, avocado, bleu cheese, and buttermilk ranch dressing

THAI CHICKEN SALAD

noodles tossed with spicy peanut vinaigrette and asian slaw with broccoli, carrots, bean sprouts, shredded green and red cabbage and cilantro

AHI CRUNCHY SALAD

seared ahi, mixed greens, asian slaw and crispy wontons tossed in a soy vinaigrette

GRILLED HEARTS OF ROMAINE

topped with red onions, candied walnuts and a gorgonzola champagne vinaigrette

NEW YORK STEAK SALAD

green beans, roasted peppers, avocado, crispy potatoes, red onion and baby lettuce tossed in gorgonzola vinaigrette with beefsteak tomatoes and pickled egg

SANDWICHES SERVED WITH FRIES AND PICKLE

BLUE CRAB CAKE HOAGIE

fresh avocado, swiss cheese, tomato, applewood smoked bacon and spicy cajun aioli

GRILLED PASTRAMI

new york style pastrami on grilled french bread with pickled jalapenos and mayonnaise

AHI STEAK SANDWICH

with spinach, swiss cheese, tomatoes, caramelized onions, and green peppercorn aioli on grilled rye

SPICY CHICKEN BREAST

blackened breast, shredded cabbage, cheddar and jack cheese with cajun aioli on cheese flat bread

ROASTED TURKEY CLUB

avocado, swiss cheese, applewood smoked bacon, tomato, lettuce, and mayo on toasted sourdough

ROAST BEEF DIP

half pound topped with swiss cheese on garlic french bread with au jus and horseradish cream

GRILLED CHICKEN & AVOCADO

swiss cheese, lettuce, tomato and mayonnaise on a poppyseed onion bun

ROASTED TURKEY MELT

swiss cheese, pickled jalapenos, mayonnaise on garlic toasted french bread

CUBAN ROAST PORK DIP

tomatoes, pepper jack cheese, pickles, dijon and garlic aioli on french bread grilled with bbq au jus

NEW YORK STEAK SANDWICH

roasted roma tomatoes, swiss cheese, fried onions and garlic aioli with sweet potato fries and pickle

GRILLED BURGERS

HALFPOUND - NATUREWELL® NATURAL ANGUS BEEF - SERVED ON A POTATO BUN WITH FRIES AND PICKLE

CLASSIC CHEESE

lettuce, tomato, red onion, roasted garlic aioli and choice of cheese

AVOCADO & SWISS

lettuce, tomato, red onion and roasted garlic aioli

PEPPER JACK

pepper jack cheese, roasted green chiles and roasted garlic aioli

BEARNAISE BURGER

classic bearnaise sauce and fried onions

BBQ BACON & CHEESE

applewood smoked bacon, cheddar, rum bbq sauce, roasted garlic aioli

HAWAIIAN BURGER

fresh chopped pineapple, pepper jack cheese, aloha sauce and roasted garlic aioli

TURKEY BURGER

USDA free-range ground turkey, roasted tomatoes, mozzarella, garlic aioli, onion poppy seed bun

PORTABELLA BURGER

eggplant, peppers, basil, feta, sun-dried tomato mayo, onion poppyseed bun

CLASSIC SLIDERS

four mini burgers made from Naturewell® Natural Angus Beef served with cheddar cheese, our house special sauce, fries and pickle

BÉARNAISE SLIDERS

four mini burgers made from Naturewell® Natural Angus

Beef served with fried onions, béarnaise sauce, fries and pickle

PIZZAS

MARGHERITA

oven roasted roma tomatoes, roasted garlic, mozzarella and fresh basil

FOUR CHEESE

fresh tomato sauce, fontina, ricotta, mozzarella and parmesan

PEPPERONI & MUSHROOM

fresh tomato sauce, crimini mushrooms and mozzarella

BBQ CHICKEN

mozzarella, cilantro, red onion and smoked gouda with bbq sauce

SPICY THAI CHICKEN

carrots, green onion, cilantro, mozzarella, macadamia nuts, firecracker sauce

HAM & PINEAPPLE

smoked ham grilled pineapple, mozzarella and parmesan

SEAFOOD

FISH & CHIPS

beer battered iceland cod served with fries, tartar and cocktail sauce

LINGUINE & CLAMS

in garlic white wine or spicy tomato sauce

GINGER CRUSTED SALMON

norwegian salmon with snow peas and carrots, spicy peanut vinaigrette and wasabi mashed potatoes topped with fried carrot strings

PORCINI CRUSTED HALIBUT

porcini cream sauce and white truffle oil with asparagus and bok choy over parmesan mashed potatoes

SHRIMP RICE BOWL

stir-fried with bok choy, baby corn, snap peas, carrots, peppers, broccoli, shiitake mushrooms and jasmine rice

LOBSTER GARLIC NOODLES

tossed with lobster, shrimp, crab, fresh spinach and shiitake mushrooms

VODKA SHRIMP PASTA

chopped shrimp and angel hair pasta in a light tomato vodka cream sauce

MISO CHILEAN SEA BASS

glazed with miso, bok choy, carrots, edamame and jasmine rice

GRILLED JUMBO SHRIMP

skewered on lemon grass stalks with spicy indonesian fried rice, sweet chili and peanut sauces

PAN SEARED AHI

fresh asparagus, fried basil, chinese black bean sauce and jasmine rice

CRAB CRUSTED SWORDFISH

with snow peas and carrots over wasabi mashed potatoes with lemon grass beurre blanc

ORZO SCALLOPS

seared sea scallops over orzo pasta with sun-dried tomato pesto, shiitake, oyster and crimini mushrooms with white truffle sauce

HOUSE FAVORITES

CHICKEN ENCHILADA STACK

chicken and roasted pasilla peppers in garlic cream layered with jack cheese, fresh corn tortillas, pinto beans, tomatillo and red chile sauce

JERK CHICKEN WITH SHRIMP STACK

jamaican spiced grilled chicken breast with mango zucchini salsa and shrimp enchilada with jack cheese, corn, pasilla peppers, tomatillo, red chile sauce

SOUTHERN FRIED CHICKEN BREAST

boneless and skinless with spinach corn mashed potatoes and bourbon gravy

ROASTED TURKEY POT PIE

carrots, leeks, celery and fresh herbs encrusted in puff pastry

CHICKEN RICE BOWL

stir fried bok choy, baby corn, snap peas, carrots, shiitake mushrooms, peppers and broccoli over jasmine rice

MAUI CHICKEN

marinated and grilled with soy mirin glaze, macadamia nuts, stir fried vegetables and jasmine rice

(MAC & CHEESE)2

roasted chicken breast, applewood smoked bacon, wild mushrooms, cheddar and parmesan cheese with castellane pasta and white truffle oil

ANGEL HAIR PASTA

roma tomatoes, roasted eggplant, garlic, basil, pine nuts, feta, parmesan cheese and olive oil

ORANGE PEEL CHICKEN

battered chicken breast pieces, baby corn and bok choy in spicy sweet orange glaze with jasmine rice

PENNE WITH ROASTED CHICKEN

crimini mushrooms, asparagus, sun-dried tomatoes tossed in marsala cream sauce

CHICKEN GARLIC NOODLES

minced chicken, asparagus, spinach, shiitake mushrooms, smoked tofu and edamame

PARMESAN CRUSTED CHICKEN

three mushroom sauce, sun-dried tomatoes and garlic mashed potatoes

TOP SIRLOIN

10oz cut with house steak sauce, garlic mashed potatoes, grilled tomato and portabella

GRILLED RIB EYE

12oz cut with shallot butter, garlic mashed potatoes and green beans

PEPPER CRUSTED FILET

10oz cut w/ brandy cream, asparagus, carrots, parmesan mashed potatoes

STEAK & SHRIMP

12oz rib eye with grilled jumbo shrimp, garlic mashed potatoes, green beans

ST. LOUIS STYLE RIBS

full rack smoked pork spare ribs w/ spicy bbq sauce, creamed corn, spicy beans

NEW ZEALAND LAMB CHOPS

shiitake mushrooms, corn risotto cakes and balsamic glaze

BBQ PORK TENDERLOIN

grilled vegetables, spinach corn mashed potatoes and bbq rum glaze

NEW YORK STEAK & FRIES

14oz with garlic-herb fries or garlic mashed potatoes

DESSERTS

FRESH BAKED BROWNIE

topped with mint chocolate chip, caramel or vanilla ice cream

KONA COFFEE ICE CREAM SUNDAE

java chip ice cream topped with oreo cookie crumbles, macadamia nuts and chocolate sauce. served with macadamia nut cookie

PINT-SIZED CREME BRULEE

vanilla bean custard and chocolate topped with caramelized bananas

PINT-SIZED LEMON SOUFFLE CAKE

fresh raspberries, fresh whipped cream and raspberry sauce

PINT-SIZED CHOCOLATE SOUFFLE CAKE

served warm with vanilla ice cream

PINT-SIZED PEACH APPLE COBBLER

served warm with caramel ice cream

MACADAMIA NUT CHEESECAKE

on caramel and raspberry sauces with whipped cream

ICE CREAM

vanilla, caramel, mango sorbet, java chip, mint

DRAFT BEER FLOATS

Young's Chocolate Stout with vanilla ice cream

Lindeman's Framboise with vanilla ice cream

[Must be 21 or older to order]

PINT-SIZED TRIO SAMPLER

lemon soufflé, peach apple cobbler and chocolate soufflé