



STARTERS

To Share Or Not To Share

WARM GOAT CHEESE DIP Fig Jam Chives Multi Grain Baguette	12
FRIED GREEN TOMATOES Spicy Dipping Sauce	12
QUESO FUNDIDO White Cheese Dip Chorizo Sausage Tortilla Chips	11
TODAY'S SOUP Cup 4 Bowl 6	

SMALL PLATES

PASTA AL POMODORO Cavatappi Roasted Tomatoes Italian Sausage Aged Parmesan	17
CARROT PAD THAI Shaved Red Cabbage Cilantro Crushed Peanuts	14
FISH AND CHIPS Beer Battered Cod French Fries Cole Slaw	18
CHICKEN TAQUITOS Salsa Roja Cotija Cheese Crema Fresh Cilantro	12
COCONUT CURRY SHRIMP Madras Curry Chiles Cilantro	16
KEY WEST SHRIMP TACOS Tempura Fried Mango Salsa Jalepeno Crema Crispy Cabbage Flour Tortilla	22

SWEETS

ITALIAN LEMON CAKE Toasted Meringue Powdered Sugar	6
GF CHOCOLATE TORTE Chocolate Ganache Whipped Cream Caramel	6
ICE CREAM Chocolate or Vanilla	5

AT THE MOMENT

Chef's Features

HOUSE MADE PICKLE FLIGHT Sweet & Sour Cukes Candy Red Beets Dilly Green Beans Spicy Carrots	10
FRIED RAVIOLI (10) Alfredo Marinara	12
WHITE CHICKEN BOLOGNESE Fresh Semolina Pasta Grated Parmesan Parsley	24

ENTREES

Entrees Served With House Salad and Choice of One Side

HAND CUT RIBEYE Hickory Seasoned Boursin Whipped Potatoes	32
SWEET CORN POT PIE Carrots Yukon Potatoes Puff Pastry	18
CRISPY CHICKEN CUTLET Panko Crusted Pesto Aioli Boursin Whipped Potatoes	24
ATLANTIC SALMON Corn Chowder Old Bay Parsley	26
CREAMY ORZO PASTA Parmesan Spinach Cherry Tomatoes Grilled Chicken + 5 Shrimp + 6 Salmon + 7	19

GREENS

BABY GEM SALAD Edamame Green Onions Feta Cheese Toasted Sunflower Seeds Green Goddess Dressing	13
WILD BERRY Mixed Greens Fresh Berries Bleu Cheese Crumbles Bacon Red Onion Candied Pecans Honey Poppy Seed Dressing	13
PANZANELLA SALAD Multi Grain Crouton Mixed Greens Cherry Tomatoes English Cucumber Shaved Red Onion Sweet Sherry Vinaigrette	13
CAESAR SALAD Chopped Romaine Shaved Parmesan House Made Croutons Caesar Dressing	11
SUMMER COBB SALAD Sweet Corn Bacon Bits Feta Grape Tomatoes Red Onion Hard Boiled Egg Toasted Almonds Choice of Dressing	14

SIDES

GRILLED ASPARAGUS	5
HONEY GLAZED CARROTS	5
MAC AND CHEESE	6
BROCCOLI SALAD	5
BOURSIN WHIPPED POTATOES	5

*Consuming raw, cooked to order or undercooked meat, poultry, shellfish, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if you have any dietary requirements or food allergies.



BEER

BOTTLED BEER

Coors Light 4	Corona Light 6
Blue Moon Belgian White 6	White Claw Hard Seltzer 5
High Noon 6	Corona Extra 6
Miller Lite 4	Voodoo Ranger Juicy Haze IPA 6
New Belgium Fat Tire Belgian White 6	Modelo Especial 6

DRAFT BEER

Summer Shandy 6 7	Blue Moon 6 7
Truth IPA 6 7	Bell's Two Hearted IPA 6 7
Corona 6 7	Mich Ultra 4 5
Bud Light 4 5	Miller Lite 4 5

SIGNATURE COCKTAILS

ESPOLON GRAND MARGARITA 12 Espolon Blanco Gran Marnier Agave Nectar Fresh Squeezed Lime Juice	SVEDKA BLOODY MARY 11 Lemon Juice Horseradish Tabasco Worcestershire	YELLOWSTONE OLD FASHIONED 12 Yellowstone Bourbon Luxardo Cherries Orange Cane Sugar Angostura Bitters
MAKER'S MARK MANHATTAN 12 Sweet Vermouth Angostura Bitters	DIRTY TANQUERAY MARTINI 11 Olive Juice Dry Vermouth	WHEATLEY RASPBERRY LEMONADE 12 Wheatley Vodka Lemonade Raspberry
HERRADURA RANCH WATER 12 Herradura Tequila Topo Chico Lime Tajin	BLACK ORANGE SANGRIA 12 Mediterra Red Blend E&J Brandy Chambord Orange Juice Black Raspberry Syrup	TITO'S AMERICAN MULE 12 Ginger Beer Lime Mint

WINE

LA JOLIE FLEUR 34 Rosé	CANYON ROAD 6 25 Pinot Grigio	FREI BROTHERS 15 43 Merlot
MEIOMI 43 Rosé	POGGIO AL TESORRO SOLOSOLE VERMENTINO 39 Pinot Grigio	CANYON ROAD 6 25 Cabernet Sauvignon
CANYON ROAD 6 25 Chardonnay	J VINEYARDS 43 Pinot Gris	MY FAVORITE NEIGHBOR 96 Cabernet
TALBOTT KALI HART 8 31 Chardonnay	MEIOMI 16 Pinot Noir	HARVEY & HARRIET 68 Blend
SIMI SONOMA 37 Chardonnay	ESTANCIA 8 31 Pinot Noir	MEDITERRA IL POGGIONE 15 48 Blend
UNSHACKLED 52 Sauvignon Blanc	KIM CRAWFORD 14 42 Sauvignon Blanc	