

ALL DAY

Southwest Beef Chili Tortilla Bowl, Cheddar-Jack Cheese, Scallions _____	9
Onion Soup Gratin Herb Crouton, Melted Gruyere _____	7
Chicken Wings Garlic-Pepper Rubbed, Chipotle BBQ, Classic Buffalo Style, or Sweet Chili 5-Spice Glaze _____	9
Chicken Fingers BBQ or Honey Mustard Dipping Sauce _____	8
Nachos Tri-Colored Chips, House-made Pico de Gallo, Jalapenos, Sliced Olives, Cheddar-Jack Cheese Sauce _____ Add \$5 for Chili or Chicken on Top	9
Individual 4 Cheese Pizza _____	8
Additional Toppings : Pepperoni, Sausage, Bacon, Grilled Chicken, Mushrooms, Peppers, Onions, etc. \$1 each	
Cheese Plate 3 International Cheeses, Fruit and Crackers _____	8
Vegetable Eggrolls Sweet Chili 5 Spice Dipping Sauce _____	7
Steamed Clams Pale Ale, Chili Flakes, Cilantro-Lime Butter, Garlic Bread _____	10

COLD

SALADS

Classic Caesar Salad Romaine, Focaccia Crouton, Shaved Parmesan, White Anchovies, House-made Caesar Dressing _____	10
Mediterranean Spinach Salad Oven Roasted Tomato, Artichoke Heart, Crumbled Feta, House-made Pomegranate Molasses Vinaigrette _____	10
Blue Cheese Wedge Iceberg, Bacon, Tomato, Cucumber, Shaved Red Onion, Crouton, Maytag Blue Cheese Dressing _____	11
Nicoise Salad Seared Tuna, Romaine, Green Bean, Potato, Olives, Egg and Onion, White Anchovies, Whole Grain Mustard Vinaigrette _____	14
Large Garden Salad Mixed Greens, Tomato, Cucumber, Carrot, Radish, Onion, Choice of Dressing _____	7
Add Chicken, Shrimp, Salmon to any Salad _____	5

SANDWICHES

All Sandwiches Served with Choice of Regular, Cajun or Sweet Potato Fries

Chicken Caesar Wrap Grilled Chicken Breast, Caesar Dressing, Shaved Parmesan, Romaine, Garlic Herb Wrap _____	11
Veggie Wrap Mixed Greens, Fresh Vegetables, Roasted Peppers, Boursin Cheese, Balsamic Glaze, Tomato Herb Wrap _____	9

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HOT

Turkey Club Panini Sliced Turkey, Bacon, Swiss, Tomato, Mayonnaise, Thick Cut White _____	13
Portabella Panini Marinated, Grilled Portabella, Fresh Mozzarella, Roasted Pepper, Spinach and Tomato, Herbed Focaccia _____	10
Hot Pastrami Navel Cut Pastrami, Spicy Mustard, Jarlsberg Cheese, Thick Cut Rye _	12
8oz Sirloin Burger Choice of American, Cheddar, Swiss, Provolone, Bleu, Feta ____ Additional Toppings: Bacon, Mushrooms, Sautéed Onions for \$1 each	13
Steak Sandwich Pizzaiola Sliced Sirloin, Spicy Tomato Sauce, Shaved Parmesan, Garlic French Bread _____	13
Sesame Grilled Salmon Sweet Chili 5 Spice Glaze, White Miso Aioli, Lettuce, Tomato and Onion, Brioche Roll _____	13
Smothered Chili Dog Grilled Beef Frank, Beef Chili, Onions, Mustard, Shredded Cheddar-Jack, Freshly Baked Roll _____	11
Four Cheese Grilled Cheese Fontina, American, Provolone and Swiss on Thick Cut White _____	10
Beer Battered Cod Tartar Sauce, French Fries _____	12

DINNER 5PM-10PM *Ask your server about our Daily Dinner Specials*

Seared Diver Scallops Prosciutto and Peas, Fried Basil _____	13
Petite Crab Cakes Spinach, Tomato, Shiitake Sauté, Balsamic Glaze _____	11
Grilled N.Y. Strip 14oz, Herb Butter Glaze, Roasted Fingerling Potatoes, Pearl Onions, and Garlic Cloves, Steamed Broccoli _____	28
Pan-Roasted Filet Mignon Wild Mushrooms, Madeira Demi, Garlic Mashed, Asparagus _____	28
Grilled Pork Chop Porterhouse Cut, Green Peppercorn Demi, Roasted Fingerling Potatoes, Brussels Sprouts, Pearl Onions and Garlic Cloves _____	26
Roasted Cornish Hen Vegetable Medley, Natural Pan Juices _____	24
Braised Oxtails Red Wine Sauce, Root Vegetables _____	25
Grilled Salmon Sweet Chili 5 Spice Glaze, Wakame Salad, Wasabi Roe, Brown Rice, Steamed Broccoli _____	26
Scallops and Shrimp White Wine-Truffle Cream, Julienne Vegetables and Peas, Angel Hair _____	27
Butternut Squash Ravioli Cranberries, Broccoli Rabe, Sage Brown Butter _____	22
Free-Form Vegetable Lasagne Artichokes, Roasted Tomatoes, Broccoli, Spinach, Mushrooms, Pomodoro and Alfredo Sauces _____	21

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DESSERT

Apple Upside Down Pie with Vanilla Bean Ice Cream _____	7
Cherry Cobbler with Vanilla Bean Ice Cream _____	7
Molten Chocolate Lava with Vanilla Bean Ice Cream _____	7
N.Y. Cheesecake _____	7

WINES BY THE GLASS

SWEET WHITE / BLUSH

Redwood Creek White Zinfandel California 2006 _____	7
Schmitt Söhne Riesling "Blue Bottle" Mosel-Saar-Ruwer QbA Germany 2008 _____	9

WHITE

Redwood Creek Pinot Grigio California 2004 _____	7
Ecco Domani Pinot Grigio delle Venezie Italy 2008 _____	8
Martín Códax Albariño Rias Baixas Galicia Spain 2008 _____	9
Sebeka Sauvignon Blanc Unoaked Western Cape South Africa 2006 _____	9
San Simone Sauvignon Blanc "Prestige" Italy 2006 _____	10
Ferrari-Carano Fumé Blanc Sonoma County California 2008 _____	10
Redwood Creek Chardonnay California 2007 _____	7
Mirassou Chardonnay California 2007 _____	8
Toasted Head Chardonnay Russian River Valley California 2007 _____	10
Kendall-Jackson Chardonnay "Grand Reserve" California 2005 _____	10
Sonoma Cutrer Chardonnay Sonoma Coast Windsor California 2005 _____	12

RED

Mirassou Pinot Noir California 2008 _____	8
Apaltagua Pinot Noir Curico Valley, Argentina 2008 _____	8
MacMurray Ranch Pinot Noir Sonoma Coast California 2007 _____	10
McWilliam's Shiraz "Hanwood Estate" South Eastern Australia 2008 _____	8
Canyon Road Merlot California 2008 _____	7
Canyon Road Cabernet Sauvignon California 2008 _____	7
Ravenswood Zinfandel "Vintner's Blend" California 2007 _____	8
Irony Merlot Napa Valley California 2002 _____	10
Bodega Catena Zapata Malbec "Alamos" Mendoza Argentina 2008 _____	8
Estancia Zinfandel "Keyes Canyon Ranches" Paso Robles California 2007 _____	9
Bodegas Escorihuela Malbec "Don Miguel Gascon" Mendoza Argentina 2008 _____	9
Frei Brothers Merlot "Reserve" Dry Creek Valley California 2007 _____	10
Martín Códax Tempranillo "Ergo" Rioja Spain 2006 _____	8
Los Maquis Lien Colchagua Colchagua Valley Central Valley Chile 2005 _____	11
Louis M. Martini Cabernet Sauvignon Sonoma County California 2007 _____	10
San Simone Cabernet Franc "Prestige" Italy 2006 _____	10

FROM THE TAP

Guinness Stout	Sam Seasonal
Smithwick's	Blue Moon
Bass Ale	Stella Artois
Yuengling	Budweiser
Coors Light	Sam Boston Lager

BOTTLED BEER

Sam Adams	Budweiser
Heineken	Bud Light
Heineken Light	Coors Light
Corona	Amstel Light
Labatt Blue	Miller Lite
	Michelob Ultra

Ask your server for more selections

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