

SALAD

\$19

\$13

SALMON SALAD

GRILLED SALMON OVER MIXED GREENS, DRIED CHERRIES, CUCUMBER, FETA CHEESE, & RED ONION WITH HONEY DIJON DRESSING ON THE SIDE.

GREEK SALAD

CRISP ROMAINE TOPPED WITH TOMATO, CUCUMBER, RED ONION, KALAMATA OLIVES, FETA CHEESE, & YOUR CHOICE OF DRESSING.

CHICKEN CAESAR SALAD

CRISP ROMAINE TOPPED WITH GRILLED CHICKEN, HOUSE MADE CROUTONS, & AGED PARMESAN CHEESE WITH CAESAR DRESSING.

\$15

\$17

\$16

\$19

LARGE HOUSE SALAD

A BED OF MIXED GREENS TOPPED WITH RED ONION, HEIRLOOM TOMATOES, SHREDDED CARROTS & SLICED CUCUMBER WITH BALSAMIC VINAIGRETTE ON THE SIDE.

ADDITIONAL PROTEINS: CHICKEN \$8 SHRIMP \$8 SALMON \$8 **SALAD DRESSINGS:** RANCH, CAESAR, BALSAMIC VINAIGRETTE, & BLUE CHEESE.

TAPAS

\$16

\$18

\$18

CRISPY CALAMARI

CRISP CALAMARI, RED ONION, & PEPPERONCINI SERVED WITH A LEMON & POMODORO SAUCE.

GRILLED SHRIMP TACOS

GRILLED SHRIMP ON CABBAGE SLAW, RED ONION, CHERRY TOMATO, GREEN ONION, & WASABI AIOLI SERVED ON FLOUR TORTILLAS OR LETTUCE WRAPS.

FISH TACOS

BLACKENED MAHI ON CILANTRO, CABBAGE SLAW, FRESH PICO DE GALLO & WASABI AIOLI SERVED ON FLOUR TORTILLAS OR LETTUCE WRAPS.

SHRIMP COCKTAIL

TRADITIONAL JUMBO SHRIMP SERVED WITH A LEMON & COCKTAIL SAUCE.

CHICKEN QUESADILLA

A QUESADILLA STUFFED WITH PEPPERS, ONIONS, A BLEND OF MONTEREY JACK & CHEDDAR CHEESE WITH FRESH GRILLED CHICKEN.

TUNA NACHOS

CRISPY WONTONS LAYERED WITH PEPPERCORN, SEARED AHI TUNA, TOPPED WITH JALAPENOS, SEAWEED, GINGER, WASABI CREAM, & SWEET THAI CHILI SAUCE.



SANDWICHES

ALL SANDWHICHES INCLUDE A SIDE OF FRIES OR CAN BE UPGRADED FOR \$2.00 TO TATER TOTS OR SARATOGA CHIPS.

\$14

1/2LB. WYVERN ANGUS BURGER \$18

1/2LB CERTIFIED ANGUS BEEF PATTY GRILLED TO JUICY PERFECTION WITH MIXED GREENS, & YOUR CHOICE OF CHEESE SERVED ON OUR WARM BRIOCHE BUN.

WAGYU BEEF SLIDERS

AMERICAN CHEESE, BACON JAM, FRIED ONION STACK & TOPPED WITH A PICKLE.

BLACK BEAN CHIPOTLE VEGGIE BURGER \$17

OUR SAVORY BLACK BEAN BLEND VEGGIE BURGER TOPPED WITH CRISPY LETTUCE & TOMATO SERVED ON A BRIOCHE BUN WITH SPICY CHIPOTLE MAYO.

FRENCH DIP & AU JUS

SHAVED ROASTED PRIME RIB, CARAMELIZED ONIONS, MELTED PROVOLONE, TOPPED WITH CREAMY GARLIC HORSERADISH ON A BAGUETTE.

\$18

\$16

\$29

\$24

TURKEY & AVOCADO BLT

TURKEY, CRISPY BACON, GREEN LEAF LETTUCE, JUICY TOMATOES, AVOCADO, & MAYONNAISE.

FRIED CHICKEN SANDWICH \$17

BREADED COUNTRY CHICKEN TOPPED WITH LETTUCE, TOMATO, PICKLES, & MAYO SERVED ON A BRIOCHE BUN.

ON A ROLL

\$16

\$18

GRILLED PORTOBELLO

GRILLED PORTOBELLO MUSHROOM WITH ROASTED RED PEPPERS & EGGPLANT TOPPED WITH GOAT CHEESE ON A BRIOCHE ROLL WITH A SIDE OF FRIES.

CHILLED LOBSTER ROLL

FRESH CHILLED MAINE LOBSTER SALAD SERVED
ON A GRILLED BRIOCHE ROLL WITH A SIDE OF SARATOGA
CHIPS.

ENTREES

SHORT RIB GOUDA MAC

SMOKED GOUDA ON BAKED MAC & CHEESE & TOPPED WITH BRAISED SHORT RIB.

GRILLED NY STRIP

GRILLED NEW YORK STRIP STEAK SERVED WITH A MUSHROOM DEMI GLACÉ & FRIES.