

SNACKS

Truffle Fries	shredded parmesan & herbs	3.95
Shrimp Ceviche Spoons	mango papaya salsa & seasoned tortilla strips	5.45
Guacamole & Chips	topped with pico de gallo & feta	4.95
Deviled Eggs	topped with spicy tomato sauce, sweet chili sauce & chive batons	2.95
Sweet Potato Fries	with creamed maple bacon dip	3.95
Hummus	topped with edamame & kalamata olives with crispy flat bread	4.45
Chilled Edamame	soybeans with kosher salt	3.65
*Ahi Poke Bowl	marinated raw ahi & avocado with carrots, bean sprouts, macadamia nuts & crispy wontons	5.45

APPETIZERS

Sliders	classic 10.45 bearnaise 10.45 turkey burger 10.45 pastrami 10.45 veggie 10.45 *ahi 13.85	
Lobster, Crab & Artichoke Dip	maine lobster, blue crab, artichoke hearts, four cheese blend with chips & flat bread	11.95
Fried Calamari	with spicy tomato & tartar sauce	10.65
Wings	buffalo firecracker jerk traditional • boneless • veggie	10.55
*Seared Ahi Sashimi	seared rare, lightly blackened served with soy vinaigrette, wasabi & pickled ginger	12.85
Blue Crab Cakes	with mango papaya chutney, passion fruit beurre blanc & tomato oil	10.95
Fried Chicken Strips	fries, maple dijon & ranch	9.65
Chicken Nachos	spicy pinto beans, cheddar, jack, red & green sauce, tomato, cilantro, onions, guacamole, sour cream	10.35
Onion Ring Tower	beer battered, dusted with parmesan, with chipotle & ranch dipping sauces	8.55
California Roll	sushi rice cake with cucumber, snow crab, tobiko, avocado fan & wasabi soy sauce	11.85
Moo Shu Egg Rolls	chicken, chili cream cheese, carrots, green onions, cilantro, spinach with apple ginger plum sauce	9.55
*Hawaiian Poke Stack	fresh marinated raw ahi with crispy wontons, carrots, bean sprouts, avocado, wasabi soy sauce	11.65
Coconut Shrimp	with spicy green papaya salad, sweet chili sauce & cilantro pesto	12.95
Grilled Sweet Korean BBQ Beef	marinated boneless short ribs over jasmine or brown rice with korean vegetable salad, green onions	12.65
Shanghai BBQ Ribs	smoked pork ribs glazed with spicy asian bbq sauce & green papaya slaw	11.45
Grilled Artichoke	with roasted garlic aioli dipping sauce & house fried potato chips	9.75
*Spicy Tuna Roll	seared rare ahi, avocado, edamame, cucumber with wasabi soy sauce	11.85
Chinese Garlic Noodles	tossed with butter, garlic & shiitake mushrooms, topped with parmesan & chives	7.95
Spinach Cheese Dip	baked with feta, jack, parmesan & cream cheese served with crispy flat bread	10.95
Lettuce Wraps	stir fried, smoked tofu, pine nuts & green onions with three dipping sauces chicken 10.95 tiger shrimp 12.95 shiitake & portabella mushrooms 10.95	

STARTER SOUPS

Organic Tomato Bisque	topped with fried basil leaf	4.25/6.65
French Onion Soup	topped with sourdough crouton, parmesan & melted swiss cheese	4.25/6.75
Chicken Tortilla	creamy white cheddar, roasted pasilla, tortilla strips, pico de gallo, avocado, cilantro	5.45/8.95
Clam Chowder	new england style with chopped clams & potatoes	4.25/6.85



APPETIZER SALADS

Caesar	hearts of romaine, parmesan cheese, croutons & egg free caesar dressing	6.95
Summer	romaine, strawberries, avocado, oranges, candied walnuts, leeks & balsamic vinaigrette	8.75
Classic Ranch	iceberg & boston lettuce, tomatoes, carrots, sweet corn, jack, cheddar, croutons & ranch	5.25
Spicy House Salad	field greens, asian slaw, broccoli, bean sprouts, carrots, wontons & spicy peanut vinaigrette	6.65
Mixed Field Greens	tomatoes, cucumbers, carrots, leeks, croutons & balsamic vinaigrette	6.65
Chopped Salad	avocado, tomatoes, bacon, corn, cilantro, cucumbers, celery, onions & bloody mary vinaigrette	7.95
Iceberg Wedge	tomatoes & creamy bleu cheese dressing topped with red onions & bleu cheese crumbles	7.85
Baby Leaf Spinach	portabella mushrooms, red onions, gouda, tomatoes, croutons & balsamic vinaigrette	7.95
Greek	field greens, tomatoes, cucumbers, kalamata olives, feta, mint & lemon vinaigrette	7.55
Grilled Hearts of Romaine	red onions, candied walnuts & gorgonzola champagne vinaigrette	8.95
Walnut Pear	field greens, crisp pears, bleu cheese crumbles, onions, tomatoes, candied walnuts & balsamic vinaigrette	8.45

ENTRÉE SALADS

Add Cup of Clam Chowder, French Onion, Organic Tomato Bisque, 2.95

*Ahi Crunchy	seared rare, field greens, asian slaw & crispy wontons tossed in soy vinaigrette	14.95
Thai Chicken Noodle	egg noodles, grilled chicken, broccoli-carrot-sprout-cabbage-cilantro slaw & spicy peanut vinaigrette	13.85
*Seared Ahi Caesar	seared rare, hearts of romaine, parmesan crisps, croutons & egg free caesar dressing	14.95
Roasted Turkey Cobb	applewood smoked bacon, tomatoes, egg, avocado, bleu cheese crumbles, & buttermilk ranch	13.85
BBQ Chicken Salad	avocado, pasilla, corn, cheddar, jack, tortilla strips, tomato, pinto beans, citrus bbq, fried onions, cilantro & chipotle ranch	13.95
*New York Steak Salad	field greens, roasted peppers, avocado, green beans, crispy potatoes, onion, tomato, fried pickled egg & gorgonzola vinaigrette	16.95
Chicken Caesar	grilled, breaded or blackened, hearts of romaine, parmesan crisps, croutons & egg free caesar dressing	12.85
Grilled Shrimp Caesar	skewered jumbo shrimp, hearts of romaine, parmesan crisps, croutons & egg free caesar dressing	15.95

SUB VEGETARIAN Veggie Items Made With gardein™

gardein™ is a chicken or beef substitute made from soy, wheat, pea proteins, vegetables and ancient grains

Veggie Boneless Wings	buffalo firecracker jerk	10.55
Veggie Fried Chicken Strips	fries, maple dijon & ranch	9.65
Veggie Beef Sliders	classic or béarnaise served with fries & pickle	10.45
Veggie Thai Chicken Noodle Salad	egg noodles, grilled chicken, spicy peanut vinaigrette & broccoli-carrot-sprout-cabbage-cilantro slaw	13.85
Veggie BBQ Chicken Salad	avocado, pasilla, corn, jack, tortilla strips, tomato, pinto beans, citrus bbq, fried onions, cilantro & chipotle ranch	13.95
● Veggie Chicken Caesar Salad	grilled, breaded or blackened, hearts of romaine, parmesan crisps, croutons & egg free caesar dressing	12.85
Veggie Spicy Thai Chicken Pizza	firecracker sauce, mozzarella, macadamia nuts, carrots, green onion & cilantro	12.75
Veggie BBQ Chicken Pizza	mozzarella, cilantro, red onion, smoked gouda & bbq sauce	12.75
Veggie Chicken & Avocado Sandwich	swiss, lettuce, tomato & mayo on poppy seed onion bun	11.65
Veggie Spicy Chicken Sandwich	grilled with blackening spices, cheddar, jack, cabbage & cajun aioli on cheese flat bread	10.95
Veggie Chicken Rice Bowl	bok choy, baby corn, snap peas, carrots, shiitake, celery, peppers, broccoli & jasmine or brown rice	12.85
Veggie Penne with Chicken	crimini mushrooms, asparagus & sun-dried tomatoes tossed in marsala cream sauce, dusted with parmesan	15.95
● Veggie Chicken Enchilada Stack	pasilla peppers, garlic cream, jack cheese, corn tortillas, pinto beans, tomatillo, red chili sauce & sour cream	15.85
Veggie Orange Peel Chicken	crispy chicken breast pieces, baby corn & bok choy in spicy sweet orange glaze with jasmine or brown rice	16.85
● Veggie (Mac + Cheese)²	chicken breast, applewood bacon, wild mushrooms, cheddar, parmesan, campanelle pasta & truffle oil	16.25
Veggie Burger	gardein™ substitute available on all burgers	

● May still contain ingredients of animal origin.



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GRILLED BURGERS Half Pound • Natural Angus Beef • Potato or Wheat Bun • Fries

Add Cup of Clam Chowder, French Onion, Organic Tomato Bisque, Classic Ranch Salad or Caesar Salad, 2.95

Avocado Swiss	lettuce, tomato, red onion & roasted garlic aioli	11.35
Classic Cheese	lettuce, tomato, red onion, roasted garlic aioli & choice of cheese	10.45
BBQ Bacon Cheddar	applewood smoked bacon, rum bbq sauce & roasted garlic aioli	11.35
Hawaiian	fresh chopped pineapple, pepper jack, aloha sauce & roasted garlic aioli	10.75
Pepper Jack	roasted green chiles, roasted garlic aioli & pepper jack	10.75
Pepper Crusted Gorgonzola	marisala sautéed crimini mushrooms, caramelized onions & baby spinach	11.85
Béarnaise	classic béarnaise sauce & fried onions	10.85
Turkey Burger	house made, roasted roma tomatoes, mozzarella & garlic aioli on onion poppy seed bun	10.75
Surf & Turf	maine lobster sautéed in garlic butter, grilled asparagus, swiss & tomato béarnaise	14.65
Sliders	classic 10.45 bearnaise 10.45 turkey burger 10.45 pastrami 10.45 veggie 10.45 *ahi 13.85	

PIZZA

Add Cup of Clam Chowder, French Onion, Organic Tomato Bisque, Classic Ranch Salad or Caesar Salad, 2.95

BBQ Chicken	mozzarella, cilantro, red onion, smoked gouda & bbq sauce	12.75
Spicy Thai Chicken	firecracker sauce, mozzarella, macadamia nuts, carrots, green onion & cilantro	12.75
Four Cheese	fresh tomato sauce, fontina, ricotta, mozzarella & parmesan	11.65
Margherita	oven roasted roma tomatoes, roasted garlic, mozzarella & fresh basil	11.25
Ham & Pineapple	smoked ham, grilled pineapple, fresh tomato sauce, mozzarella & parmesan	11.65
Pepperoni & Mushroom	fresh tomato sauce, crimini mushrooms & mozzarella	11.75

SANDWICHES

Add Cup of Clam Chowder, French Onion, Organic Tomato Bisque, Classic Ranch Salad or Caesar Salad, 2.95

Roasted Turkey Melt	swiss, pickled jalapenos & mayo on garlic toasted french bread	10.65
*NY Steak Sandwich	(prepared to your specifications) roasted roma tomatoes, swiss, fried onions, garlic aioli with sweet potato fries	16.95
Cuban Roast Pork Dip	pepper jack, pickles, roasted roma tomatoes, dijon & garlic aioli on garlic french bread with bbq au jus	12.65
Grilled Chicken & Avocado	swiss, lettuce, tomato & mayo on poppy seed onion bun	11.65
Spicy Chicken Breast	grilled with blackening spices, cheddar, jack, cabbage & cajun aioli on cheese flat bread	10.95
Roasted Turkey Club	avocado, swiss, applewood smoked bacon, tomato, lettuce & mayo on toasted sourdough or wheat	10.95
Blue Crab Cake Hoagie	applewood smoked bacon, avocado, swiss, tomato & cajun aioli on garlic toasted french bread	13.85
Grilled Pastrami	new york style pastrami with pickled jalapenos & mayo on garlic toasted french bread	10.45
Mediterranean Vegetable	portabella, roasted eggplant, tomatoes & peppers, basil, feta, sun-dried tomato mayo on onion poppy seed bun	10.75
Roast Beef Dip	swiss on garlic toasted french bread with au jus & horseradish cream	11.65
Grilled Cheese & Tomato Bisque	roasted roma tomatoes, cheddar, gorgonzola, swiss & fontina on artisan bread. Add avocado or bacon 1.50	10.65
*Seared Ahi Steak	seared rare, spinach, swiss, tomatoes, caramelized onions & peppercorn aioli on grilled rye	13.85

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please let us know if you have any food allergies. Not all ingredients are listed in the menu. Sales tax will be added to the price of all food & beverage items. For your convenience, an 18% gratuity is added to parties of 8 or more. Gratuities are discretionary.



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HOUSE FAVORITES

Add Cup of Clam Chowder, French Onion, Organic Tomato Bisque, Classic Ranch Salad or Caesar Salad, 2.95

(Mac + Cheese)²	chicken breast, applewood bacon, wild mushrooms, cheddar, parmesan, campanelle pasta & truffle oil	16.25
Orange Peel Chicken	baby corn & bok choy in spicy sweet orange glaze with jasmine or brown rice	16.85
Jerk Chicken & Shrimp Stack	with mango zucchini salsa, jack, corn, peppers, sour cream, tomatillo & red chili sauce	17.85
Maui Chicken	marinated then grilled & served over jasmine or brown rice with stir fried vegetables & macadamia nuts	17.75
Angel Hair Pasta	roma tomatoes, roasted eggplant, garlic, basil, pine nuts, feta, parmesan & olive oil	13.65
Chicken Rice Bowl	bok choy, baby corn, snap peas, carrots, shiitake, celery, peppers & broccoli over jasmine or brown rice	12.85
Chicken Enchilada Stack	pasilla peppers, garlic cream, jack cheese, corn tortillas, pinto beans, tomatillo, red chili sauce & sour cream	15.85
Penne with Chicken	crimini mushrooms, asparagus & sun-dried tomatoes in marsala cream sauce, dusted with parmesan	15.95
Chicken Garlic Noodles	finely chopped chicken, asparagus, spinach, shiitake mushrooms, smoked tofu, parmesan & edamame	14.65
Roasted Turkey Pot Pie	carrots, leeks, onions, celery & fresh herbs encrusted in puff pastry	14.85
Parmesan Crusted Chicken	garlic mashed potatoes with sun-dried tomato three mushroom sauce	16.85
Southern Fried Chicken Breast	served boneless & skinless over spinach-corn-mashed potatoes & bourbon gravy	15.95
Spicy Jambalaya	blackened jumbo shrimp, spicy chicken-andouille sausage, red & pasilla peppers pan blackened with sweet crawfish & cajun tomato cream sauce with linguine pasta, jasmine or brown rice	16.95

SEAFOOD

Add Cup of Clam Chowder, French Onion, Organic Tomato Bisque, Classic Ranch Salad or Caesar Salad, 2.95

*Pan Seared Ahi	seared rare over jasmine or brown rice, fresh asparagus, chinese black bean sauce & fried basil	23.95
Fish & Chips	beer battered haddock with fries, tartar & cocktail sauce	14.95
Lobster Garlic Noodles	tossed with shrimp, crab, lobster, shiitake mushrooms & fresh spinach, dusted with parmesan	21.25
Seared Sea Scallops	orzo pasta with wild mushrooms, sun-dried tomato sauce & white truffle jus	22.75
Vodka Shrimp Pasta	chopped shrimp & angel hair in light vodka tomato cream sauce, dusted with parmesan	16.95
Ginger Crusted Norwegian Salmon	wasabi mashed potatoes, snow peas, carrots & spicy peanut vinaigrette topped with fried carrot strings	22.85
Porcini Crusted Halibut	parmesan mashed potatoes with porcini cream sauce, white truffle oil, asparagus & bok choy	24.95
Miso Glazed Sea Bass	jasmine or brown rice, bok choy, carrots & edamame	25.95
Linguini & Clams	garlic white wine or spicy tomato sauce	18.65
Shrimp Rice Bowl	bok choy, baby corn, snap peas, carrots, peppers, broccoli, celery, shiitake & jasmine or brown rice	15.85
Grilled Jumbo Shrimp	skewered on lemon grass stalks with spicy indonesian fried rice, sweet chili & peanut sauces	23.95
Crab Crusted Swordfish	wasabi mashed potatoes, snow peas, carrots & lemon grass beurre blanc	23.95

STEAKS & RIBS Natural Angus Beef • Prepared To Your Specifications

Add Cup of Clam Chowder, French Onion, Organic Tomato Bisque, Classic Ranch Salad or Caesar Salad, 2.95

Rib Eye	(12oz) with garlic mashed potatoes, green beans & shallot butter	26.65
New York	(14oz) with garlic-herb fries or garlic mashed potatoes & green beans	29.95
Steak & Shrimp	(12oz) rib eye & grilled jumbo shrimp with garlic mashed potatoes, green beans & shallot butter	31.25
Top Sirloin	(10oz) with garlic mashed potatoes, grilled tomato & portabella with house steak sauce	21.95
Pepper Crusted Filet	(10oz) with parmesan mashed potatoes, asparagus, carrots & brandy cream sauce	29.95
St. Louis Style BBQ Ribs	full rack smoked pork spare ribs with spicy bbq sauce, creamed corn & spicy beans	23.85

