

DINNER MENU

-SHAREABLE-

BLACK BEAN HUMMUS | 9

GARLIC, TAHINI, PINE NUTS, CILANTRO, HERB-RUBBED FLATBREAD

POACHED JUMBO SHRIMP COCKTAIL | 16

PICKLED GREEN TOMATO, COCKTAIL SAUCE

HOLLANDER MUSSELS | 14

COCONUT MILK, TOMATO GINGER BROTH, GRILLED BAGUETTE

SMOKED FISH DIP | 12

PICKLED JALAPENO, ONION, LAVASH CRACKERS, LEMON

SPINACH AND ARTICHOKE DIP | 12

PARMIGIANO REGGIANO, CORN TORTILLA CHIPS

ASIAN WINGS | 10

HOUSE-MADE SWEET CHILI, ROASTED PEANUTS, SCALLIONS

PHILLY CHEESESTEAK SPRING ROLLS | 8

HORSERADISH REMOULADE

CHIPS & GUAC | 8

PICO DE GALLO, CILANTRO, CORN TORTILLA CHIPS

-HANDHELDS-

SERVED WITH YOUR CHOICE OF HAND-CUT FRIES, HOUSE SALAD, OR COLESLAW

CLASSIC BURGER | 13

MAKE IT A BREAKFAST BURGER; ADD A SUNNY SIDE UP EGG AND BACON (\$2)
GROUND CHUCK, CHEDDAR, LETTUCE, TOMATO, ONION, BRIOCHE BUN

OVEN ROASTED TURKEY BLT | 13

APPLEWOOD SMOKED BACON, LETTUCE, TOMATO,
CRANBERRY MAYO, HOUSE-MADE WALNUT RAISIN BREAD

LOBSTER ROLL | 21

MAINE LOBSTER SALAD, BUTTER SEARED ROLL, GREEN LEAF LETTUCE

CRISPY CHICKEN SANDWICH | 12

ADD CHEESE \$2

PICKLED GREEN TOMATO, AVOCADO AIOLI, BRIOCHE BUN

FISH OF DAY SANDWICH | MP

GRILLED, BLACKENED, OR FRIED

LETTUCE, TOMATO, COLESLAW, KAISER ROLL

ROAST BEEF SLIDERS | 13

AU JUS, HORSERADISH CREAM, PROVOLONE CHEESE

-FLATBREADS-

MARGHERITA | 12

TOMATO, FRESH MOZZARELLA, MARINARA, BASIL

PEPPERONI | 12

FRESH MOZZARELLA, MARINARA

SPINACH ARTICHOKE FROMAGGIO | 12

WHITE PIZZA, SPINACH, ARTICHOKE, 3 CHEESE BLEND

HOURS

BREAKFAST:

DAILY / 7:00AM - 11:30AM

BRUNCH:

DAILY / 11:30AM-4PM

DINNER:

SUNDAY-THURSDAY 5:00PM-10:00PM

FRIDAY & SATURDAY 5:00PM-11:00PM



-EAT YOUR GREENS-

CAESAR SALAD | 10

CRISPY CHICKEN 15 / GRILLED CHICKEN 15 / SALMON 18 / GRILLED SHRIMP 18
ROMAINE, PARMIGIANO REGGIANO, FOCACCIA CROUTONS

GREEK SALAD | 12

GRILLED CHICKEN 15 / GRILLED SHRIMP 18 / STEAK 19
ROMAINE, PARMIGIANO REGGIANO, FOCACCIA CROUTONS

CHOPPED COBB SALAD | 12

GRILLED CHICKEN 15 / GRILLED SHRIMP 18 / STEAK 19
BACON, CUCUMBER, AVOCADO, BLUE CHEESE, TOMATO, SCALLION, EGG
GREEN GODDESS DRESSING

LOBSTER SALAD | 22

SPINACH, CHERRY TOMATO, AVOCADO, GREEN ONION,
BELL PEPPER, HEART OF PALM, HONEY-CITRUS VINAIGRETTE

QUINOA KALE BOWL | 15 (V)

SEASONAL VEGETABLES, ROASTED PEANUTS, AND PEANUT VINAIGRETTE

-MAIN DISHES-

BAKED PENNE BOLOGNESE | 16

CLASSIC MEAT SAUCE, RED PEPPER FLAKE, MOZZARELLA,
SHAVED PARMIGIANO REGGIANO, GARLIC PARMESAN BREAD

NOLA JAMBALAYA | 22

ANDOUILLE SAUSAGE, SHRIMP, CHICKEN, RICE, CREOLE SPICE,
ONION, RED PEPPER, CELERY

SALMON FILLET | 26

LEMON CRUSTED OR GRILLED

SAUTÉED SPINACH, ARTICHOKE CREAM SAUCE

CHICKEN MILANESE | 22

PANKO CRUSTED CHICKEN BREAST, ARUGULA,
GRAPEFRUIT SEGMENT, CUCUMBER, CHERRY TOMATO,
PARMIGIANO REGGIANO, HONEY-GRAPEFRUIT VINAIGRETTE

QUINOA AND CRISPY TOFU STIR FRY | 14

PEAS, CARROTS, ONIONS, SCALLION, MUSHROOM, SOY SAUCE

BLACKENED FISH TACOS | 15

FISH OF THE DAY, COLESLAW, WATERCRESS, RADISH,
PICO DE GALLO, SPICY MAYO, FLOUR TORTILLA

CHICKEN & WAFFLES | 18

PANKO CRUSTED CHICKEN BREAST,
BACON & CHEDDAR WAFFLES, MAPLE SYRUP,
PICKLED GREEN TOMATOES

BEEF KABOBS | 19

GINGER SOY MARINADE, MIXED VEGETABLES, LEMON GRASS INFUSED RICE,
SWEET CHILI MINT DIPPING SAUCE

-ON THE SIDE-

HAND-CUT FRIES | 6

TRUFFLE PARMESAN FRIES | 8

HOUSE SALAD | 7

SAUTÉED SPINACH | 7

COLESLAW | 5

GRILLED CORN ON THE COB | 4

SOUP OF THE DAY | 9

-TO DRINK-

VOSS STILL & SPARKLING WATER:

375ML | 4 800ML | 7

SOFT DRINKS | 3

ICED TEA | 3

COFFEE | 3

ASSORTED JUICES | 4

JOIN US FOR BRUNCH DAILY FROM 11:30AM TO 4:00PM



18% Gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.