

All Day / Appetizers / All Day

AHI TUNA* ^{GF} Sesame crusted and served Rare with Pickled Ginger and Wasabi Drizzle -12⁹⁵

SPICY CRAB DIP with Artichokes, Green Chiles, Parmesan & Cream Cheese, and Crispy Rye -9⁹⁵ ^{GF-NO Crispy Rye}

CALAMARI Lightly Breaded and Fried with Sesame Ginger Sauce -10⁵⁰

BANG POW SHRIMP Lightly Fried Popcorn Shrimp tossed with Chipotle Remoulade -12⁵⁰

SALMON CAKES with Lemon Aioli and Fried Capers-9⁹⁵

BRUSCHETTA Grilled Bread topped with Tomatoes, Garlic, and Basil -9⁹⁵

DUCK NAPOLEAN Braised Duck and Exotic Mushrooms with Crispy Wontons & Smoked Gouda 9⁵⁰ ^{GF-NO WONTONS}

PORK BELLY with Hoisin Sauce and Winter Slaw -8⁹⁵

MUSHROOM TART Portobello & Shiitakes with Brie Cheese on Puff Pastry with Brandy Cream Sauce-9⁹⁵

SHORT RIBS Braised Beef with Natural Pan Jus & Garlic Bread -9⁵⁰ ^{GF-No Bread}

HAYSTACK ONIONS Served with Ranch Dipping Sauce -7⁵⁰

6 JUMBO WINGS with Buffalo, Teriyaki, BBQ, or Honey Spice -8⁹⁵

All Day / Soup & Salad / All Day

BLACKENED SALMON ^{GF} on a bed of Mixed Greens with Red Onion, Sun Dried Tomatoes, Oven Roasted Artichokes & Mushrooms, and Brown Butter Balsamic Vinaigrette -17⁹⁵

SPINACH SALAD ^{GF} Apples, Blue Cheese, Toasted Walnuts, and Red Onion with Cranberry Vinaigrette-10⁹⁵

Add Grilled Chicken ^{GF} -15⁹⁵

Add Grilled Shrimp ^{GF} - 17⁹⁵

CAPRESE ^{GF} Fresh Buffalo Mozzarella, Tomato, Basil and Balsamic with Mixed Greens -9⁵⁰

COBB SALAD ^{GF} Grilled Chicken, Bacon, Avocado, Hard Boiled Egg, Tomato and Crumbled Blue Cheese with choice of Dressing -12⁹⁵

CHICKEN CAESAR SALAD* Grilled Chicken on Romaine tossed with Parmesan, Croutons, and Caesar Dressing -11.95 ^{GF-NO CROUTONS}

Substitute Grilled Shrimp ^{GF} -14⁹⁵

*Substitute Grilled Steak** ^{GF} -16⁹⁵

BAKED FRENCH ONION SOUP in a crock and topped with Swiss and Parmesan Cheese -5⁹⁵ ^{GF-NO CROUTONS}