

DINNER MENU

GRAZING

GF MOLCAJETE 15. GUACAMOLE GROUND IN A TRADITIONAL "PIG" LAVA BOWL	FRENCH FRIES BIG PLATTER 8. MELTED CHEDDAR 9. CHILI CHEDDAR 10. CHEDDAR BACON 10. TRUFFLE PARMESAN 11. SWEET POTATO 9.	JUMBO WINGS 16. BUFFALO BBQ ASIAN HOT "PAINTED" W/ ALL THE SAUCES	PAINTERS' 3 BEAN NACHOS PICO DE GALLO SOUR CREAM GUACAMOLE SHREDDED CHICKEN 16. BUFFALO CHICKEN 16. PAINTED CHICKEN 16. VEGETARIAN 13. BBQ PULLED PORK 16. STEAK NACHOS 18. SHRIMP 18.
ASIAGO GARLIC BREAD 11. ASIAGO CHEESE MARINARA SAUCE	THAI STEAK STICKS 15. CHILI RUBBED SPICY PEANUT DIPPING SAUCE COOL CUCUMBER SALAD	TOMATO BLT SLIDERS 13. FRIED VINE RIPE TOMATO FAT-BACK BACON MICRO GREENS SWEET CHILI AIOLI	LOBSTER STUFFED BAKED CLAMS 16. LOBSTER CHOPPED CLAMS BREADCRUMBS PARMESAN CHEESE ONIONS CELERY PEPPERS WHITE WINE LEMON GARLIC
**SUSHI TUNA 16. ON CRISPY WONTONS W/ AVOCADO ASIAN SLAW WASABI	GF MUSSELS 15. GARLICKY & SIZZLING IN AN IRON SKILLET	CALAMARI 15. CHIPOTLE REMOULADE	
FRIED MOZZARELLA 11. HOMEMADE MARINARA		SHRIMP COCKTAIL 15. CHILLED SERVED W/ COCKTAIL SAUCE	
JUMBO LUMP CRAB CAKES 16. SPICY REMOULADE		GF STEAMED LITTLENECK CLAMS 18. PANCETTA TOMATO JALAPENOS SCALLION TEQUILA LIME SAUCE	
FRENCH ONION SOUP 10. JARLSBERG CRUST			

SALADS

NATURAL CHICKEN IS ALL WE SERVE HERE AT PAINTERS'

ADD GRILLED CHICKEN 7.
ADD FRIED CHICKEN 7.
***ADD PRIME STEAK** 14.
***ADD TUNA** 15. **ADD LOBSTER TAIL** 19.
ADD SHRIMP 11.
GF SIMPLE GREENS 11.
MESCLUN GREENS | CHERRY TOMATOES | HOUSE BALSAMIC DRESSING
CAESAR 15.
HEARTS OF ROMAINE | SHAVED REGGIANO | GARLIC CROUTONS
GF ROASTED BEET & GOAT CHEESE 15.
BABY ARUGULA | BALSAMIC REDUCTION
GF APPLE BRIE & WALNUT 15.
MESCLUN GREENS | RED WINE VINAIGRETTE
GF CHOPPED SALAD 15.
MESCLUN GREENS | LENTILS | TOMATOES | CARROTS | ONIONS | GORGONZOLA | RED WINE VINAIGRETTE
SUMMER PANZANELLA SALAD 16.
MESCLUN MIX | BABY ARUGULA | RED ONION | GOAT CHEESE | KALAMATA OLIVES | HEIRLOOM TOMATO | CAPERS | GARLIC CROUTONS | WHITE WINE MUSTARD VINAIGRETTE
GF MANGO AVOCADO PECAN GOAT CHEESE SALAD 15.
BABY SPINACH | RED WINE VINAIGRETTE
GF GRILLED WATERMELON QUINOA SALAD 15.
RED QUINOA | GRILLED WATERMELON | FETA CHEESE | ARUGULA | POMEGRANATE VINAIGRETTE | BALSAMIC REDUCTION

GF BOWL OF 3BEAN CHILI 13.
SOUR CREAM | CHEDDAR JACK
ADD PRIME STEAK 16. ADD CHICKEN 7.

QUESADILLAS
PICO DE GALLO | SOUR CREAM | GUACAMOLE | CHEDDAR JACK 13. MARINATED STEAK 16. PULLED CHICKEN 15. BBQ PULLED PORK 14. FRIED BUFFALO CHICKEN 15. SHRIMP 17. LOBSTER 21.

CHOMP

ALL SANDWICHES SERVED WITH A PICKLE & CHOICE OF HOUSE CUT FRIES | SWEET POTATO FRIES | COLE SLAW | POTATO SALAD

CHICKEN CLUB 15.
CHOICE OF GRILLED / BLACKENED / FRIED BACON | LETTUCE | TOMATO | ONION
CHICKEN TOES AND FRIES 15.
A GROWN-UP PORTION OF THE KIDDIE MENU CLASSIC
***PRIME STEAK SANDWICH** 24.
MARINATED STRIP LOIN | FRIED ONIONS | MOZZARELLA CHEESE | GARLIC CIABATTA
PULLED PORK SANDWICH 15.
BBQ PULLED PORK | FRIED ONIONS | JALAPENOS
BUFFALO CHICKEN GRILLED CHEESE 19.
FRIED BUFFALO CHICKEN | TOMATOES | 3 CHEESES | BLEU CHEESE / RANCH DIPPING SAUCE
LOBSTER BLT 29.
FRESH LOBSTER MEAT | BACON | LETTUCE | TOMATO | AVOCADO | SLICED PICKLES | SRIRACHA MAYO | BRIOCHE TOAST
***AHI TUNA BLT** 29.
BLACKENED AHI TUNA | BACON | LETTUCE | TOMATO | AVOCADO | CILANTRO AIOLI | BRIOCHE |
PEACH & CHICKEN QUESADILLAS 18.
GORGONZOLA CHEESE | BALSAMIC REDUCTION | ARUGULA PESTO
FISH TACOS 25.
FRESH MAHI MAHI CHOICE OF PANKO CRUSTED & FRIED / BLACKENED / GRILLED GUACAMOLE | PICO DE GALLO | CHIPOTLE SAUCE [ALSO AVAILABLE VEGETARIAN WITH BEETS 14.]
LETTUCE WRAPS 18.
CHICKEN | PEPPERS | ZUCCHINI | ONIONS SAUTÉED IN A HOISIN SAUCE | BIB LETTUCE | JULIENNED CARROTS | PICKLED ONIONS & CUCUMBERS | PEANUT SAUCE | SRIRACHA

BURGERS

SERVED WITH LETTUCE | TOMATO | RED ONION | PICKLE
CHOICE OF HOUSE CUT FRIES | SWEET POTATO FRIES | COLE SLAW | POTATO SALAD

***THE BETTER'OLE BURGER - MARINATED OR SEASONED** 16.

VEGGIE BURGER 12.

CHICKEN BURGER 16.

SUNDRIED TOMATO | PARSLEY | PARMESAN CHEESE

ADD \$1.50 EACH - CHEDDAR AMERICAN BLEU SWISS GOAT CHEESE FETA MOZZARELLA
BACON AVOCADO SAUTÉED ONIONS FRIED ONIONS CHILI MUSHROOMS PULLED PORK JALAPENOS

GENIUS BURGERS 18.

NO SUBSTITUTIONS ON GENIUS BURGERS

***THE FRIDA KAHLO CALIENTE**

BLACKENED BURGER | GUACAMOLE | PICO DE GALLO | CHIPOTLE MAYO | CHEDDAR | MONTEREY JACK

***THE ANDY WARHOL**

SEASONED BURGER | MOZZARELLA CHEESE | SHRIMP SCAMPI | CHIPOTLE MAYO

***THE FRANCIS BACON**

SAUTÉED ONIONS | MUSHROOMS | BACON | HORSERADISH SAUCE

THE JACKSON POLLOCK

CHICKEN BURGER | MOZZARELLA | AMERICAN | COLE SLAW | TOMATO | BABY ARUGULA

***THE MICHELANGELO**

SEASONED BURGER | ROASTED PORTOBELLO | MOZZARELLA | FRIED ONIONS | FRIED TOMATOES | SPINACH | PESTO

***THE GEORGIA O'KEEFFE**

MARINATED BURGER | SWISS | BACON | FRIED ONIONS

*THIS MENU ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY** ** RAW GF GLUTEN FREE

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS

DUE TO AN INCREASE IN CREDIT AND DEBIT CARD RATES, THERE WILL BE A CONVENIENCE FEE FOR ALL CREDIT TRANSACTIONS. WE DO NOT PROFIT FROM THIS FEE, THE FEE IS TAKEN BY THE CREDIT CARD COMPANY.

PERSONAL GRILLED PIZZAS

ADD SHRIMP ¹¹. ADD PULLED CHICKEN ⁷. *ADD TUNA ¹⁵.
*ADD PRIME STEAK ¹⁴. ADD LOBSTER TAIL ¹⁹.
ADD FRIED BUFFALO CHICKEN ⁷. ADD PULLED BBQ CHICKEN ⁷.

BEE STING PIZZA ¹⁶.

HOUSE MARINARA | SOPPRESSATA | FRESH MOZZARELLA | SPICY HONEY DRIZZLE

WHITE PIZZA ¹⁴.

ROASTED GARLIC | RICOTTA | MOZZARELLA | BLEU CHEESE CRUMBLES | TRUFFLE OIL | CRISPY ARUGULA

MARGHERITA PIZZA ¹³.

HOUSE MARINARA | FRESH BASIL | MOZZARELLA | ROASTED GARLIC

LARGE PLATES

ADD SHRIMP ¹¹. ADD CHICKEN ⁷.
*ADD PRIME STEAK ¹⁴. *ADD TUNA ¹⁵. ADD LOBSTER TAIL ¹⁹.
ONLY NATURAL BEEF & CHICKEN SERVED HERE AT PAINTERS'

GF IRON SKILLET ROASTED CHICKEN ²⁶.

ORGANIC FREE RANGE CHICKEN SPLIT ROASTED IN AN IRON SKILLET | LEMON & ROSEMARY PAN JUICES | GRILLED LOCAL SEASONAL VEGGIES | ROASTED POTATOES

BUTTERMILK FRIED CHICKEN ²⁵.

HOME BATTERED FRIED CHICKEN | BROWN GRAVY | POTATO SALAD | PARMESAN PEPPER CORN ON THE COB

GF ARROZ CON POLLO ²⁵.

ADD SHRIMP ¹¹. ADD LOBSTER TAIL ¹⁹.
CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE | BLACK BEANS | YELLOW RICE | PEAS | CARROTS | CORN

THE DRAGON BOWL ²³.

ADD CHICKEN ⁷. ADD SHRIMP ¹¹. ADD LOBSTER TAIL ¹⁹.
BROWN RICE STIR-FRY | MUSHROOMS | MIXED LOCAL VEGGIES | SRIRACHA | SOY SAUCE

A SIMPLE LINGUINE ²³.

ADD CHICKEN ⁷. ADD SHRIMP ¹¹. ADD LOBSTER TAIL ¹⁹.
BABY HEIRLOOM TOMATOES | MOZZARELLA | BASIL | GARLIC & OIL

GF *GRILLED 18 OZ. PRIME NY STRIP STEAK ⁴².

MASHED POTATOES | SAUTÉED SPINACH

*MARINATED SKIRT STEAK ³⁶.

MASHED POTATOES | ROASTED BROCCOLI | CRISPY FRIED ONIONS

CHICKEN MARSALA ²⁷.

ROASTED MUSHROOM MARSALA WINE SAUCE | CAPELLINI CAKE | HARICOT VERT

BAKED GNOCCHI MAC & CHEESE ²³.

ADD SHRIMP ¹¹. ADD LOBSTER TAIL ¹⁹.
CHEDDAR JACK CHEESE | PARMESAN CHEESE | SPINACH | BACON

ROCCO'S SHRIMP ³⁴.

SAUTÉED SHRIMP | GORGONZOLA | LEMON | CAPERS | FRESH TOMATOES | ANGEL HAIR

*SESAME ENCRUSTED AHI TUNA ³⁴.

ROASTED SWEET POTATOES | GARLIC SPINACH | HOISIN BBQ | HOT MUSTARD SAUCE

CHICKEN BRUSCHETTA ²⁹.

BREADED CHICKEN CUTLET | TOMATOES | FRESH MOZZARELLA | RED ONIONS | FRESH BASIL | ROASTED GARLIC | CHOPPED MESCLUN MIX | OLIVE OIL | BALSAMIC REDUCTION

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