

LUNCH MENU

GRAZING

LOBSTER STUFFED BAKED CLAMS ^{16.} LOBSTER CHOPPED CLAMS BREADCRUMBS PARMESAN CHEESE ONIONS CELERY WHITE WINE LEMON GARLIC	SHRIMP COCKTAIL ^{15.} CHILLED SERVED W/ COCKTAIL SAUCE	ASIAGO GARLIC BREAD ^{11.} DRIPPING WITH ASIAGO CHEESE MARINARA SAUCE FOR DIPPING	3 BEAN NACHOS PICO DE GALLO SOUR CREAM GUACAMOLE SHREDDED CHICKEN ^{15.} BUFFALO CHICKEN ^{15.} PAINTED CHICKEN ^{15.} VEGETARIAN ^{12.} BBQ PULLED PORK ^{14.} STEAK NACHOS ^{17.} SHRIMP ^{17.}
TOMATO BLT SLIDERS ^{13.} FRIED VINE RIPE TOMATO PANCETTA IMICRO GREENS SWEET CHILI AIOLI	FRENCH ONION SOUP ^{10.} JARLSBERG CRUST	JUMBO WINGS ^{14.} BUFFALO BBQ ASIAN HOT “PAINTED” W/ ALL THE SAUCES	GF MUSSELS ^{15.} GARLICKY & SIZZLING IN AN IRON SKILLET
JUMBO LUMP CRAB CAKES ^{16.} SPICY REMOULADE	FRIED MOZZARELLA ^{11.} HOMEMADE MARINARA	CALAMARI ^{15.} CHIPOTLE REMOULADE	

SALADS

SALADS ALSO AVAILABLE AS A WRAP ADD \$2 *ADD TUNA ^{15.} ADD CHICKEN ^{7.} ADD SHRIMP ^{11.} *ADD PRIME STEAK ^{14.} ADD LOBSTER TAIL ^{17.}			
GF SIMPLE GREENS ^{9.} ORGANIC MESCLUN CHERRY TOMATOES HOUSE BALSAMIC DRESSING		GF THE FAMOUS COBB SALAD ^{15.} CHOPPED ROMAINE CHICKEN AVOCADO BACON CHEDDAR TOMATOES BOILED EGG VINAIGRETTE	
GF ROASTED BEET & GOAT CHEESE ^{14.} BABY ARUGULA BALSAMIC REDUCTION		GF MANGO AVOCADO PECAN GOAT CHEESE SALAD ^{14.} BABY SPINACH RED WINE VINAIGRETTE	
GF APPLE BRIE & WALNUT ^{14.} MESCLUN GREENS RED WINE VINAIGRETTE		HARVEST PANZANELLA SALAD ^{15.} ROASTED SWEET POTATOES BRUSSEL SPROUTS RED ONION FETA CHEESE CURRY CASHEWS FRESH SPINACH CORNBREAD CROUTONS MAPLE MUSTARD VINAIGRETTE	
GF CHOPPED SALAD ^{14.} MESCLUN GREENS LENTILS TOMATOES CARROTS ONIONS GORGONZOLA RED WINE VINAIGRETTE		**SUSHI TUNA ASIAN SALAD ^{16.} CRISPY WONTON SKINS MESCLUN GREENS AVOCADO WASABI AIOLI SOY SESAME DRESSING	
CAESAR ^{14.} HEARTS OF ROMAINE SHAVED REGGIANO GARLIC CROUTONS			

CHOMP

ALL SANDWICHES SERVED WITH A PICKLE & CHOICE OF HOUSE CUT FRIES SWEET POTATO FRIES COLE SLAW POTATO SALAD			
PEACH & CHICKEN QUESADILLAS ^{16.} GORGONZOLA CHEESE BALSAMIC REDUCTION ARUGULA PESTO	BUFFALO CHICKEN GRILLED CHEESE ^{16.} FRIED BUFFALO CHICKEN TOMATOES 3 CHEESES BLEU CHEESE DIPPING SAUCE	LOBSTER BLT ^{29.} FRESH LOBSTER MEAT BACON LETTUCE TOMATO AVOCADO SLICED PICKLES SRIRACHA MAYO BRIOCHE TOAST	
*PRIME STEAK SANDWICH ^{25.} MARINATED STRIP LOIN FRIED ONIONS MOZZARELLA CHEESE GARLIC CIABATTA	BBQ PULLED PORK SANDWICH ^{15.} FRIED ONIONS JALAPENOS BUN	LETTUCE WRAPS ^{16.} CHICKEN PEPPERS ZUCCHINI ONIONS SAUTÉED IN A HOISIN SAUCE BIB LETTUCE JULIENNED CARROTS PICKLED ONIONS CUCUMBERS PEANUT SRIRACHA SAUCES FOR DIPPING	
*AHI TUNA BLT ^{29.} BLACKENED AHI TUNA BACON LETTUCE TOMATO AVOCADO CILANTRO AIOLI BRIOCHE	CHICKEN CLUB ^{15.} CHOICE OF GRILLED / BLACKENED / FRIED BACON LETTUCE TOMATO ONION		

BURGERS

SERVED WITH A 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			
*THE FRIDA KAHLO CALIENTE ^{18.} BLACKENED BURGER GUACAMOLE PICO DE GALLO CHIPOTLE MAYO CHEDDAR MONTEREY JACK	*THE FRANCIS BACON ^{18.} SAUTÉED ONIONS MUSHROOMS BACON HORSERADISH SAUCE	*THE MICHELANGELO ^{18.} SEASONED BURGER ROASTED PORTOBELLO MOZZARELLA FRIED ONIONS FRIED TOMATOES SPINACH PESTO	
THE JACKSON POLLOCK ^{18.} CHICKEN BURGER MOZZARELLA CHEESE AMERICAN CHEESE COLE SLAW TOMATO BABY ARUGULA	*THE ANDY WARHOL ^{18.} SEASONED BURGER MOZZARELLA CHEESE SHRIMP SCAMPI CHIPOTLE MAYO	*THE GEORGIA O’KEEFFE ^{18.} MARINATED BURGER SWISS BACON FRIED ONIONS	

LUNCH PLATES

WHITE PIZZA ^{14.} ROASTED GARLIC RICOTTA MOZZARELLA BLEU CHEESE CRUMBLES TRUFFLE OIL CRISPY ARUGULA	QUESADILLAS CHEDDAR JACK ^{13.} CHICKEN ^{15.} STEAK ^{16.} BBQ PULLED PORK ^{14.} SHRIMP ^{17.} LOBSTER ^{20.} PICO DE GALLO SOUR CREAM TORTILLA CHIPS	GF ARROZ CON POLLO ^{25.} ADD SHRIMP ^{11.} ADD LOBSTER TAIL ^{17.} THE CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE BLACK BEANS YELLOW RICE PEAS CARROTS CORN
MARGHERITA PIZZA ^{13.} TOMATO SAUCE FRESH BASIL FRESH MOZZARELLA ROASTED GARLIC	FRESH MAHI MAHI FISH TACOS ^{25.} CHOICE OF PANKO CRUSTED FRIED / BLACKENED / GRILLED SERVED WITH RICE & BEANS TOPPED WITH GUACAMOLE PICO DE GALLO CHIPOTLE SAUCE [ALSO AVAILABLE VEGETARIAN WITH BEETS ^{14.}]	A SIMPLE LINGUINE ^{23.} ADD CHICKEN ^{7.} SHRIMP ^{11.} LOBSTER TAIL ^{17.} BABY HEIRLOOM TOMATOES MOZZARELLA BASIL GARLIC & OIL
BEE STING PIZZA ^{16.} HOUSE MARINARA SOPPRESATTA FRESH MOZZ SPICY HONEY DRIZZLE	THE DRAGON BOWL ^{23.} ADD CHICKEN ^{7.} ADD SHRIMP ^{11.} ADD LOBSTER TAIL ^{17.} BROWN RICE STIR-FRY MUSHROOMS MIXED LOCAL VEGGIES SRIRACHA SAUCE SOY SAUCE	STEAMED LITTLENECK CLAMS ^{21.} PANCETTA TOMATO JALAPENOS TEQUILA LIME BROTH LINGUINE
CHICKEN TOES AND FRIES ^{15.} HONEY MUSTARD		FAJITAS CHICKEN ^{17.} SHRIMP ^{21.} LOBSTER ^{25.} STEAK ^{19.} PEPPERS ONIONS GUACAMOLE PICO DE GALLO YELLOW RICE
*MARINATED SKIRT STEAK ^{34.} HOUSE FRIES MIXED VEGGIES		

*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.

BRUNCH

Served Saturday & Sunday 11am-3pm

OMELETTES 15. GF

ADD LOBSTER 17. ADD SHRIMP 11.

CHOICE OF COUNTRY STYLE POTATOES OR A SIMPLE SALAD

PRIMAVERA

CHORIZO
JALAPENOS
FRESH CILANTRO
QUESO FRESCO
SALSA VERDE

BIG WEST

BELL PEPPER
WHITE ONION
GROUND SAUSAGE
ROASTED MUSHROOMS
AMERICAN CHEESE

MEDITERRANEAN

SPINACH & BASIL
BABY HEIRLOOM
TOMATO
RED ONION
FETA
AVOCADO

*BREAKFAST PIZZA 15.

FREE FORM PIZZA TOPPED W/ 2 EGGS OVER EASY | PROSCIUTTO |
FRESH MOZZARELLA | ROASTED TOMATOES | ARUGULA

*EGGS BENEDICT 14.

ENGLISH MUFFIN | TWO POACHED EGGS | CANADIAN BACON |
HOLLANDAISE SAUCE SERVED W/ COUNTRY STYLE POTATOES

FRENCH TOAST 14.

WHIPPED CREAM | STRAWBERRIES | MAPLE SYRUP

PANCAKES 14.

PLAIN
STRAWBERRY
CHOCOLATE CHIP

PECAN
BANANA
WALNUT

BANANA PECAN
APPLE CINNAMON

*EGGS FLORENTINE 15. GF

ENGLISH MUFFIN TOPPED W/ SPINACH | FETA CHEESE | POACHED EGGS |
HOLLANDAISE SAUCE SERVED W/ COUNTRY STYLE POTATOES

*CRAB CAKE BENEDICT 18.

TWO CRAB CAKES TOPPED W/ POACHED EGGS | HOLLANDAISE SAUCE
SERVED W/ COUNTRY STYLE POTATOES

*HUEVOS RANCHEROS 15. GF

SUNNY SIDE EGGS OVER
CRISPY CORN TORTILLAS | JALAPENO AVOCADO SAUCE |
3 BEAN CHILI | SLICED AVOCADO SERVED W/ COUNTRY STYLE POTATOES

*STEAK & EGGS 25. GF

EGGS OVER EASY | PRIME STRIP LOIN STEAK | HOLLANDAISE |
GRILLED ASPARAGUS | COUNTRY STYLE POTATOES

*COUNTRY STYLE CORNED BEEF HASH & EGGS 17. GF

TWO EGGS OVER EASY SERVED W/
CRISPY CORNED BEEF | BELL PEPPERS | ONIONS | POTATOES |
IN A SIZZLING SKILLET

ORANGE PECAN FRENCH TOAST 15.

WHIPPED CREAM | MAPLE SYRUP

SIDE OF BACON \$3	SIDE OF SAUSAGE \$4	HOMEFRIES \$5
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