

DINNER MENU

GRAZING

GF MOLCAJETE ^{15.}
GUACAMOLE GROUND IN A
TRADITIONAL "PIG" LAVA BOWL

ASIAGO GARLIC BREAD ^{11.}
ASIAGO CHEESE | MARINARA SAUCE

****SUSHI TUNA** ^{16.}
ON CRISPY WONTONS W/ AVOCADO |
ASIAN SLAW | WASABI

FRIED MOZZARELLA ^{11.}
HOMEMADE MARINARA

JUMBO LUMP CRAB CAKES ^{16.}
SPICY REMOULADE

FRENCH ONION SOUP ^{10.}
JARLSBERG CRUST

FRENCH FRIES
BIG PLATTER 8.
MELTED CHEDDAR 9.
CHILI CHEDDAR 10.
CHEDDAR BACON 10.
TRUFFLE PARMESAN 11.
SWEET POTATO 9.

THAI STEAK STICKS ^{15.}
CHILI RUBBED | SPICY PEANUT
DIPPING SAUCE |
COOL CUCUMBER SALAD

GF MUSSELS ^{15.}
GARLICKY & SIZZLING IN AN IRON
SKILLET

JUMBO WINGS ^{14.}
BUFFALO | BBQ | ASIAN | HOT |
"PAINTED" W/ ALL THE SAUCES

TOMATO BLT SLIDERS ^{13.}
FRIED VINE RIPE TOMATO | FAT-BACK BACON
| MICRO GREENS | SWEET CHILI AIOLI

CALAMARI ^{15.}
CHIPOTLE REMOULADE

SHRIMP COCKTAIL ^{15.}
CHILLED SERVED W/ COCKTAIL SAUCE

GF STEAMED LITTLENECK CLAMS ^{18.}
PANCETTA | TOMATO | JALAPENOS
SCALLION | TEQUILA LIME SAUCE

**PAINTERS'
3 BEAN NACHOS**
PICO DE GALLO | SOUR CREAM | GUACAMOLE
SHREDDED CHICKEN 15.
BUFFALO CHICKEN 15.
PAINTED CHICKEN 15.
VEGETARIAN 12.
BBQ PULLED PORK 15.
STEAK NACHOS 17.
SHRIMP 17.

**LOBSTER STUFFED BAKED
CLAMS** ^{16.}
LOBSTER | CHOPPED CLAMS |
BREADCRUMBS | PARMESAN CHEESE |
ONIONS | CELERY | PEPPERS |
WHITE WINE | LEMON | GARLIC

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** ^{17.}
ADD SHRIMP ^{11.}

GF SIMPLE GREENS ^{9.}
MESCLUN GREENS | CHERRY TOMATOES |
HOUSE BALSAMIC DRESSING

CAESAR ^{14.}
HEARTS OF ROMAINE | SHAVED REGGIANO | GARLIC CROUTONS

GF ROASTED BEET & GOAT CHEESE ^{14.}
BABY ARUGULA | BALSAMIC REDUCTION

GF APPLE BRIE & WALNUT ^{14.}
MESCLUN GREENS | RED WINE VINAIGRETTE

GF CHOPPED SALAD ^{14.}
MESCLUN GREENS | LENTILS | TOMATOES | CARROTS
ONIONS | GORGONZOLA | 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 MANGO AVOCADO PECAN GOAT CHEESE SALAD ^{14.}
BABY SPINACH | RED WINE VINAIGRETTE

GF BOWL OF 3BEAN CHILI ^{12.}
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 20.

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 ^{16.}
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 ^{16.}
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 ^{16.}
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 ¹⁷.
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 ¹⁷.
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 ¹⁷.
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 ¹⁷.
BROWN RICE STIR-FRY | MUSHROOMS | MIXED LOCAL VEGGIES | SRIRACHA | SOY SAUCE

A SIMPLE LINGUINE ²³.

ADD CHICKEN ⁷. ADD SHRIMP ¹¹. ADD LOBSTER TAIL ¹⁷.
BABY HEIRLOOM TOMATOES | MOZZARELLA | BASIL | GARLIC & OIL

GF *GRILLED 18 OZ. PRIME NY STRIP STEAK ³⁸.

MASHED POTATOES | SAUTÉED SPINACH

*MARINATED SKIRT STEAK ³⁴.

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 ¹⁷.
CHEDDAR CHEESE | PARMESAN CHEESE | SPINACH | BACON

CARBONARA ²⁵.

ADD CHICKEN ⁷. ADD SHRIMP ¹¹. ADD LOBSTER TAIL ¹⁷.
ITALIAN SWEET SAUSAGE | PANCETTA | REGGIANO PARMESAN | LINGUINE (NO CREAM)

*SESAME ENCRUSTED AHI TUNA ³⁴.

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

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