



Executive Chef Paul Madrid
Sous Chef Alcides Fuentes

appetizers

- grilled cheese* - cheddar, fontina, white, wheat, & tomato soup - 8
- brie* - almond crust, Knott's Berry Farm boysenberry jam, tupelo honey, & crackers - 10
- ravioli* - portabella mushroom, spinach, & parmesan herb cream - 9 & 16
- wings* - spicy Jamaican jerk sauce & mango honey ranch - 9
- quesadilla* - andouille sausage, manchego cheese, roasted peppers, & onions - 9
- mussels* - P.E.I., red curry coconut cream, & ciabatta crostini - 10
- tartare* - Hawaiian big eye tuna, guacamole, soy ginger sauce, & won ton chips - 14
- soup du jour* - please ask for today's selection - market

salads

- house salad* - greens, cucumbers, onion, radish, pine nuts, dates, & house vinaigrette - 7
- wedge* - hearts of romaine, avocado, roasted tomatoes, crispy prosciutto, & gorgonzola dressing - 9
- chicken salad* - smoked chicken, greens, corn, onion, tomato, bacon, barbeque, & ranch - 12
- steak salad* - flat iron, black bean salsa, jack cheese, avocado, greens, & cilantro vinaigrette - 15
- tuna salad* - Hawaiian big eye tuna, cold stir fry vegetables, lo mein, greens, & sesame vinaigrette - 16

sandwiches

all come with choice of side

- burger* - certified angus beef, L.T.O., brioche roll, & choice of toppings - 11.5
- chicken* - spicy Jamaican jerk breast, L.T.O., pineapple, ham, cheddar cheese, & sourdough - 10.5
- club* - turkey breast, bacon, avocado, lettuce, tomato, mayo, & texas toast - 11
- pork* - roasted pork, swiss, peppadews, arugula, sriracha mayo, & ciabatta - 11
- crab cake* - potato roll, L.T.O., & creole mustard sauce - 15.5

entrées

- crab cakes* - "smashed" redskin potatoes & creole mustard cole slaw - 25

scallops - portabella mushrooms, prosciutto, spinach, orzo pasta, & marsala sauce -

21

shrimp - basmati rice, black turtle beans, corn maque choux, & creole sauce - 20

rockfish - sautéed spinach, smoked bacon, sweet potatoes, & apple cider cream - 22

chicken - dijon roasted breast, boursin potatoes, haricot vert, & herb pan jus - 17

pot pie - roast turkey, carrots, green peas, leeks, herb velouté, & pastry crust - 16

shepherds pie - braised lamb, root vegetables, mashed potatoes, & Guinness gravy -

18

pot roast - baby carrots, pearl onions, fingerling potatoes, & black pepper jus - 20

range steak - boursin potatoes, mushrooms, makers mark demi-glace, & fried onions - 22

pork chop - duroc pork, goat mac & cheese, & sautéed apples - 24