



DINNER

APPETIZERS

AVOCADO TOAST \$16

Lightly grilled sourdough bread smothered with fresh avocado and tomatoes, topped with fresh arugula and green goddess dressing.

Grilled shrimp \$8 | Grilled chicken \$7

CAPRESE GARLIC BREAD \$16

Ciabatta bread topped with fresh garlic, fresh mozzarella, sliced tomatoes, and fresh basil, and a drizzle of balsamic glaze.

CHICKEN QUESADILLA \$18

Seasoned chicken with mixed cheese and diced green chilis in a 10" tortilla. Served with salsa.

CRISPY SESAME CHICKEN BITES \$18

Tempura chicken tossed with an orange sesame sauce, roasted peanuts, and fresh green onions.

GARLIC PARMESAN SKEWERS (GF) \$18

Tender grilled chicken skewers (4) brushed with melted Parmesan garlic butter.

CALIFORNIA QUESADILLA \$22

Creamy brie cheese, caramelized onions, and papaya in a 10" tortilla.

CRISPY CALAMARI \$23

Lightly battered and seasoned squid, deep fried and served with cocktail sauce.

HOT CRAB DIP \$24

Lump crab meat, cream cheese, cheddar cheese, lemon zest, and fresh green onion.
Served with warm tortilla chips.

SALADS

TRADITIONAL CHICKEN CAESAR \$16

Crisp romaine lettuce with grilled chicken breast, fresh Parmesan cheese, garlic croutons, and creamy Caesar dressing. Add Shrimp \$10

ASIAN CHICKEN \$22

Grilled chicken, cabbage, carrots, cilantro, almonds, green onion, bell pepper, and mandarin oranges, served over a bed of romaine lettuce topped with wonton strips, with our sesame dressing.

WHITE WATER TOSTADA \$22

Mixed greens, grape tomatoes, cucumber, carrots, radish, feta cheese, and house made hummus on a tostada shell. Served with choice of dressing.

FAJITA SALAD \$26

Crisp romaine lettuce, seasoned steak, bell pepper, onion, roasted corn, black beans, sour cream, avocado, cilantro, and chipotle ranch.

SHRIMP LOUIE (GF) \$26

Bay shrimp, fresh prawns, avocado, boiled egg, tomato, and cucumber over a bed of crisp greens, served with our house made Thousand Island dressing.

POKE SALAD \$28

Ahi tuna on a bed of fresh greens with scallions, avocado, cucumber, jalapeno, cilantro, wasabi aioli, ginger soy sauce, and siracha, topped with wonton strips.

All credit cards are subject to a 3% surcharge.





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FLATBREADS

MARGHERITA \$17

Sliced Roma tomatoes, fresh basil, mozzarella cheese and a light pesto drizzle on a flat bread.

MEDITERRANEAN \$18

Extra virgin olive oil, artichoke hearts, feta cheese, sliced tomato, marinated onion, with a balsamic glaze drizzle on a flat bread.

FLAT WHITE \$22

Grilled chicken, mozzarella cheese, Italian herbs, and alfredo sauce on a flat bread.

BBQ CHICKEN \$22

Grilled chicken, mozzarella cheese, bell pepper, onion, jalapeño and BBQ sauce topped with cilantro on a flat bread.

PIZZA

Enjoy any pizza with cauliflower crust (GF) for \$4

TRADITIONAL CHEESE \$18

TRADITIONAL PEPPERONI \$20

BACON PICKLE \$21

Bacon, dill pickle, mozzarella, Parmesan, red pepper flakes with a garlic ranch sauce.

GARLIC CHICKEN \$24

Chicken, bacon, artichoke hearts, black olives, green onion, and mozzarella cheese with a garlic ranch sauce.

MEAT LOVERS PIZZA \$28

Pepperoni, ham, salami, bacon, and sausage with mozzarella cheese and traditional red sauce.

BURGERS

All burgers are cooked to your liking & served on a brioche bun with lettuce, tomato, pickle, & onion. Add cheese (cheddar, American, Swiss, pepper jack, smoked Gouda, provolone, or blue cheese), caramelized onions, grilled mushrooms, bacon, or avocado for \$1 each. Substitute any burger (excludes sliders) for a Gluten Free Bun (GF) for \$4

GRILL BURGER \$17

Half pound Angus beef burger, served with french fries.

TURKEY BURGER \$17

Seasoned ground turkey patty, served with french fries.

SLIDERS \$18

Angus beef mini burgers (3) with choice of cheese, served french fries.

BISON BURGER \$22

Durham Ranch bison 1/3-pound burger, served with french fries.

KOBE BEEF BURGER \$25

Snake River Farms wagyu beef on a Bavarian pretzel bun, topped with smoked gouda, bacon, caramelized onions, tomato, fresh arugula, and pepper bacon jam. Served with french fries.

BLACK BEAN BURGER \$15

Vegetarian black bean patty, served with french fries.

BEYOND BURGER \$15

Plant based patty, served with french fries.





DINNER

ENTRÉES

ORTEGA CHICKEN \$26

Seasoned chicken breast tossed in a Ortega cream sauce, served with roasted corn, fresh cilantro, and rice. Topped with tortilla chips.

RED BRICK CHICKEN \$26

Mary's organic chicken breast that is marinated with lemon, garlic, and fresh herbs and cooked under a red-hot brick. Served with rice pilaf, tomato relish, and fresh vegetables.

GORGONZOLA PASTA \$26

Linguini pasta tossed in a gorgonzola cream sauce and topped with grilled chicken, mushrooms, and sundried tomatoes.

CALAMARI DORE \$28

Calamari steak lightly battered with panko bread crumbs, topped with a lemon cream sauce and served with Israeli cous cous.

CREAMY SHRIMP \$30 & SAUSAGE ALFREDO

Shrimp, smoked sausage, peppers, and onions with penne pasta tossed in a creamy alfredo sauce.

PISTACHIO CRUSTED SALMON \$32

Lightly seasoned 8 oz. Salmon filet topped with fresh scallions, served with rice pilaf and fresh vegetables.

SOUTHERN SEAFOOD GRITS \$34

Blackened filet of red snapper and grilled prawns, served on a bed of creamy grits, and topped with a Cajun cream sauce.

SEARED AHI TUNA \$34

Seared tuna cooked medium rare with a crispy rice cake served with seaweed salad, wasabi aioli and soy ginger vinaigrette.

APPLE HONEY PORK CHOP \$35

Brined bone in Snake River pork chop grilled and topped with our house made apple, honey, chipotle glaze. Served with garlic mashed potatoes and fresh vegetables.

NEW YORK PEPPER STEAK \$30

12 oz. New York steak served with choice of side, fresh vegetables, and Jack Daniel's peppercorn sauce.

LOBSTER TAIL DINNER \$42

Decadent lobster tail with drawn butter and fresh lemon, served with choice of side and fresh vegetables. Add 12 oz. NY Steak \$25

GRILLED RIBEYE \$45

14 oz. Ribeye cooked to your liking, topped with gorgonzola green chili butter. Served with choice of side and fresh vegetables.

SIDES

CLASSIC SIDES

Garlic mashed potatoes, loaded baked potato, rice pilaf, french fries, sweet potato fries, side salad, cup of soup, or coleslaw.

PREMIUM SIDES \$2 EACH

Garlic fries, onion rings, bowl of soup, or Caesar salad.

ADDITIONAL SIDES

Sliced Sourdough Bread \$4 | Garlic Bread \$5
Additional sauces/dressing \$1 ea
Classic Sides \$5 | Premium Sides \$7



Indicates Grill Favorite Selection

(GF) Indicates Gluten Free Selection

