DINNER

APPETIZERS

CAPRESE GARLIC BREAD $16
Ciabatta bread topped with fresh garlic, fresh mozzarella, sliced tomatoes, and fresh basil, and a drizzle of balsamic glaze.

AVOCADO TOAST $18
Lightly grilled sourdough bread smothered with fresh avocado and tomatoes, topped with fresh arugula and green goddess dressing.
Grilled shrimp $8 | Grilled chicken $8

CHICKEN QUESADILLA $20
Seasoned chicken with mixed cheese in a 10" tortilla. Served with salsa.

GARLIC PARMESAN SKEWERS (GF) $20
Tender grilled chicken skewers (4) brushed with melted Parmesan garlic butter.

CRISPY CALAMARI $23
Lightly battered and seasoned squid, deep fried and served with cocktail sauce.

NEW ITEM STEAK BRUSCHETTA $24
Fresh tomato, onion, garlic, basil. On grilled sourdough bread. Topped with tender steak, basil aioli, EVO, and balsamic reduction.

NEW ITEM SMOKEY MAC $24
White cheddar mac and cheese, topped with BBQ pulled pork. Served with garlic bread.

NEW ITEM BAJA SHRIMP COCKTAIL $25
Bay shrimp 3 large prawns. Tossed in a baja style cocktail sauce. With cucumber and avocado. Served with crackers.

SALADS

CAESAR SALAD $10
Crisp romaine lettuce with fresh Parmesan cheese, garlic croutons, and creamy Caesar dressing.
Add Chicken $8 | Add Shrimp $10

ASIAN SALAD $16
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.
Add Chicken $8

ITALIAN SALAD $26
Sliced salami and pepperoni, mozzarella cheese, roma tomatoes, black olives, pepperoncini, and red onion on bed of crisp romaine lettuce, served with a creamy Italian 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.

DINNER

FLATBREADS

MARGHERITA $18
Sliced Roma tomatoes, fresh basil, mozzarella cheese and a light pesto drizzle on a flat bread.

MEDITERRANEAN $20
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 $20

TRADITIONAL PEPPERONI $24

BACON PICKLE $24
Bacon, dill pickle, mozzarella, Parmesan, red pepper flakes with a garlic ranch sauce.

GARLIC CHICKEN $25
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 $20
Half pound Angus beef burger, served with french fries.

TURKEY BURGER $20
Seasoned ground turkey patty, served with french fries.

SLIDERS $22
Angus beef mini burgers (3) with choice of cheese, served french fries.

BISON BURGER $24
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 $20
Vegetarian black bean patty, served with french fries.

BEYOND BURGER $20
Plant based patty, served with french fries.

DINNER

ENTRÉES

TORTELLINI BOLOGNESE $27
Cheese tortellini tossed in a traditional red meat sauce and topped with fresh parmesan and basil. Served with garlic bread.

GORGONZOLA PASTA $28
Linguini pasta tossed in a gorgonzola cream sauce and topped with grilled chicken, mushrooms, and sundried tomatoes.

NEW ITEM MARY ME CHICKEN $28
Boneless skiniess chicken breast, sundried tomatoes, fresh thyme and basil, in a flavorful cream sauce. Served over penne pasta.

STUFFED CHICKEN $28
Mary's organic chicken breast stuffed with sliced ham, swiss cheese, fresh basil, and topped with a rich pan sauce. Served with garlic mashed potatoes and fresh vegetables.

NEW ITEM WILD MUSHROOM $28 RISOTTO
King trumpet, enoki, brown, and white beech, and porcini mushrooms. Tossed in a creamy risotto.

CREAMY SHRIMP $30 & SAUSAGE ALFREDO
Shrimp, smoked sausage, peppers, and onions with penne pasta tossed in a creamy alfredo sauce.

NEW YORK PEPPER STEAK $40
12 oz. New York steak served with choice of side, fresh vegetables, and Jack Daniel's peppercorn sauce.

NEW ITEM CEDAR PLANK SALMON $34
Slamon fillet cooked on a cedar plank. Topped with thai sweet chili sauce, rice pilaf, and fresh veggies.

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.

LOBSTER TAIL DINNER $45
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 $47
14 oz. Ribeye cooked to your liking, topped with gorgonzola green chili butter. Served with choice of side and fresh vegetables.

ENTRÉE 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 ARE AN ADDITIONAL $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