

## fresh salads

+ chicken 4 | + salmon 6 | + shrimp 6 | + filet 7

**dressings:** ranch, caesar, greek vin, asian sesame, orange cranberry vin, balsamic + oil

### HOUSE | 7

spring mix, carrot, cucumber, tomato, mozzarella, crouton, choice dressing

### CAESAR | 8

romaine, parmesan, black pepper, crouton, caesar

### <sup>GF</sup> 38 GREEK | 9.5

spring mix, tomato, kalamata, cucumber, feta, pepperoncini, greek vinaigrette

### ASIAN SESAME | 11

spring mix, grilled chicken, sesame, carrot, sweet red pepper, mandarin, wonton, asian sesame

### <sup>GF</sup> CRANBERRY WALNUT | 10

spring mix, dried cranberry, candied walnut, feta, artichoke, orange cranberry vinaigrette

### <sup>GF</sup> BEEF & BLEU | 12

spring mix, bistro filet, bleu cheese, candied walnut, dried blueberry, balsamic + olive oil

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## flat breads gluten free crust +3

### BBQ CHICKEN | 10.5

grilled chicken, bbq, pepperjack, mozzarella, pickled red onion, cilantro

### SEAFOOD | 13

crab, shrimp, lobster, garlic white wine cream, mozzarella, tomato, scallion

### PB + A | 12

roasted pork, candied bacon, apple chutney, gorgonzola, mozzarella, caramelized onion, port

### BAHN MI | 11.5

prime rib, pickled red onion, sesame, cilantro, mozzarella, sweet thai, sriracha aioli

### MEDITERRANEAN | 11

olive oil, basil pesto, tomato, kalamata, pepperoncini, feta, fresh mozzarella

*modern  
global cuisine*

## sandwiches available naked

**served with choice of side:**

string fries | seasonal green | seasoned string fries +.5  
sweet potato fries +.5 | side soup or side salad +2.5

### BEEF & BRICK | 11.5 + horseradish aioli .5

prime rib, mozzarella, garlic, onion, french baguette

### VEGGIE ROLL | 9.5

crimini mushroom, romaine, tomato, cucumber, avocado, roasted red pepper spinach + artichoke dip, brioche roll

### CAJUN SHRIMP ROLL | 11

battered shrimp, parmesan, romaine, tomato, sriracha aioli, brioche roll

### ASIAGO CHICKEN CARBONARA | 10.5

grilled chicken, mushroom, bacon, swiss, asiago garlic, french baguette

### CHICKEN PHILLY | 10.5

grilled chicken, cream cheese, pepper, onion, mushroom, pepperoncini, mozzarella, french baguette

### ROOM BURGER | 12.5

8 oz. certified angus, candied bacon, pickled red onion + jalapeño, avocado, romaine, tomato, swiss, pepperjack, brioche bun

### LOBSTER ROLL | 17.5

cold water lobster meat, greens, citrus aioli, lemon, brioche roll

### AHI TUNA SLIDERS | 11

rare ahi, oyster aioli, carrot, greens, yeast roll

### SURF & TURF | 12.5

bistro filet, crab & lobster parmesan cream, toasted baguette

### ORIGINAL SLIDERS | 9.5 + bacon 1

ketchup, mustard, american, yeast roll

### GRILLED SALMON CLUB | 13

salmon, candied bacon, avocado, romaine, tomato, lemon caper aioli, french baguette

### 38 GRILLED CHEESE | 7 + roasted pork 4

swiss, american, brie, sourdough

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## soups

### SOUP DU JOUR | 3.5/6

### ROASTED RED PEPPER TOMATO | 3.5/6

### LOBSTER BISQUE | 5/7

## sharing plates

- GF EDAMAME | 7**  
steamed or garlic wok'd
- GF BLISTERED SHISHITOS | 8**  
garlic, honey, crushed red, citrus salt
- SEASONED STRING FRIES | 7.5**  
salt + vinegar, cajun, or truffle parmesan
- SWEET POTATO FRIES | 8**  
sriracha ranch
- GF SPICY CHICKEN QUESO DIP | 9.5**  
fresh vegetables, tortilla chips
- JALAPEÑO CRAB RANGOON DIP | 9.5**  
fresh vegetables, wonton chips
- GF STUFFED MUSHROOMS | 9**  
roasted red pepper spinach + artichoke, parmesan
- GF ROASTED RED PEPPER SPINACH + ARTICHOKE DIP | 9.5**  
fresh vegetables, tortilla chips
- TUSCAN BREAD | 9**  
italian spices, roasted garlic, mozzarella, dipping marinara
- HOUSE CHICKEN WINGS | 9.5**  
spiced honey or black pepper buffalo, ranch
- DUMPLINGS | 8.5**  
seared or fried, sweet chili soy
- PRETZEL BITES | 8.5**  
honey butter, pepperjack

## catering

Offering full service catering in-house and off-site. We'll help you create a unique experience for you and your guests, within budget, and with your tastes in mind.

Ask for more details.

## small plates

- GF DIABLO SHRIMP & GRITS | 13.5**  
white wine chipotle, parmesan grits
- SALMON SKEWERS | 10.5**  
chili lime baked, flash fried spinach
- LOBSTER MAC N CHEESE | 11**  
house favorite
- GF SESAME CRUSTED AHI TUNA | 11.5**  
thai peanut sauce
- BACON + BRUSSELS | 11**  
goat cheese
- THAI CHICKEN LETTUCE WRAPS | 9.5**  
thai chicken, peanut sauce, romaine
- GF SEARED SCALLOPS | 14.5**  
bacon, ginger teriyaki, toasted sesame slaw
- GF FILET OSCAR | 16**  
cold water lobster, hollandaise, fried spinach
- AHI NACHOS | 13**  
citrus ahi, pico, jalapeño slaw, avocado, wasabi + sriracha aioli
- TASTING BOARD | 15**  
flatbread, prosciutto, feta, gorgonzola, brie, olive, pickled onion, artichoke, candied walnut, pesto

## dessert

- GOOEY BUTTER CAKE | 7.5**  
columbia's award winning dessert
- GOURMET FUNNEL CAKE | 9**  
chocolate chip cake, chocolate & caramel drizzle, oreo cookie, french vanilla ice cream
- GF CHOCOLATE TORTE | 7.5**  
caramel, powdered sugar
- CONFETTI FRIED ICE CREAM | 8.5**  
french vanilla, fruity pebbles, raspberry

**GF** Indicates Gluten Free option | 20% gratuity added to parties of 6+

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

## happy hour

MONDAY - FRIDAY | 2-6PM

**\$4 CALL COCKTAILS**  
CRAFT & IMPORTS

**\$5 SELECT WINES**  
BY THE GLASS  
DRAFT BEER

**\$6 SHARING PLATES**

## Saturdays

11AM-4PM

**\$5 JUICE**  
CARAFE **\$15**  
ROSE

**\$10 CHAMPAGNE**

## Sundays

BRUNCH | 10AM-3PM

CHEF INSPIRED DISHES  
BOTTOMLESS MIMOSAS  
HOUSE INFUSED  
BLOODY MARY'S