

## fresh salads

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

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

### HOUSE | 7.5

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

### CAESAR | 8.5

romaine, parmesan, black pepper, crouton, caesar

### <sup>GF</sup> 38 GREEK | 10

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

### ASIAN SESAME | 11.5

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

### <sup>GF</sup> CRANBERRY WALNUT | 10.5

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

### <sup>GF</sup> BEEF & BLEU | 13

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 | 11.5

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

### SEAFOOD | 14

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

### PB + A | 12.5

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

### BAHN MI | 12

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 | 12 + horseradish aioli .5

prime rib, mozzarella, garlic, onion, french baguette

### VEGGIE ROLL | 10

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

### CAJUN SHRIMP ROLL | 11.5

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

### ASIAGO CHICKEN CARBONARA | 11

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

### CHICKEN PHILLY | 11

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

### ROOM BURGER | 13

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

### LOBSTER ROLL | 18.5

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

### AHI TUNA SLIDERS | 12

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

### SURF & TURF | 13.5

bistro filet, crab & lobster parmesan cream, toasted baguette

### ORIGINAL SLIDERS | 10 + bacon 1

ketchup, mustard, american, yeast roll

### GRILLED SALMON CLUB | 13.5

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

### 38 GRILLED CHEESE | 7.5 + roasted pork 4

swiss, american, brie, sourdough

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## soups

### SOUP DU JOUR | 4/6.5

### ROASTED RED PEPPER TOMATO | 4/6.5

### LOBSTER BISQUE | 5.5/7.5

<sup>GF</sup> 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.

# sharing plates

**GF EDAMAME | 7.5**

steamed or garlic wok'd

**SEASONED STRING FRIES | 8**

salt + vinegar, cajun, or truffle parmesan

**SWEET POTATO FRIES | 8.5**

sriracha ranch

**GF SPICY CHICKEN QUESO DIP | 10**

fresh vegetables, tortilla chips

**JALAPEÑO CRAB RANGOON DIP | 10**

fresh vegetables, wonton chips

**GF STUFFED MUSHROOMS | 9.5**

roasted red pepper spinach +  
artichoke, parmesan

**GF ROASTED RED PEPPER SPINACH  
+ ARTICHOKE DIP | 10**

fresh vegetables, tortilla chips

**TUSCAN BREAD | 9**

italian spices, roasted garlic, mozzarella,  
dipping marinara

**HOUSE CHICKEN WINGS | 10**

spiced honey or black pepper buffalo, ranch

**DUMPLINGS | 9**

seared or fried, sweet chili soy

**PRETZEL BITES | 9**

honey butter, pepperjack

# small plates

**GF DIABLO SHRIMP & GRITS | 14**

white wine chipotle, parmesan grits

**SALMON SKEWERS | 11.5**

chili lime baked, flash fried spinach

**LOBSTER MAC N CHEESE | 11.5**

house favorite

**GF SESAME CRUSTED AHI TUNA | 12.5**

thai peanut sauce

**BACON + BRUSSELS | 11.5**

goat cheese

**THAI CHICKEN LETTUCE WRAPS | 10**

thai chicken, peanut sauce, romaine

**GF SEARED SCALLOPS | 15**

bacon, ginger teriyaki, toasted sesame slaw

**GF FILET OSCAR | 16.5**

cold water lobster, hollandaise, fried spinach

**AHI NACHOS | 13.5**

citrus ahi, pico, jalapeño slaw, avocado,  
wasabi + sriracha aioli

**TASTING BOARD | 15.5**

flatbread, prosciutto, feta, gorgonzola, brie,  
olive, pickled onion, artichoke, candied  
walnut, pesto

# dessert

**GOOEY BUTTER CAKE | 8**

columbia's award winning dessert

**GOURMET FUNNEL CAKE | 9.5**

chocolate chip cake, chocolate & caramel drizzle,  
oreo cookie, french vanilla ice cream

**GF CHOCOLATE TORTE | 8**

caramel, powdered sugar

**CONFETTI FRIED ICE CREAM | 9**

french vanilla, fruity pebbles, raspberry

## 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.

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## happy hour

MONDAY - FRIDAY | 2-6PM

**\$5** CALL COCKTAILS  
CRAFT & IMPORTS

**\$6** SELECT WINES  
BY THE GLASS  
DRAFT BEER

**\$7** SHARING  
PLATES

## Saturdays

11AM-4PM

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

**\$10** CHAMPAGNE

## Sundays

BRUNCH | 10AM-4PM

CHEF INSPIRED DISHES  
BOTTOMLESS MIMOSAS  
HOUSE INFUSED  
BLOODY MARY'S