

fresh salads

+ chicken 4 | + salmon 6 | + shrimp 6 | + filet 7
dressings: ranch, caesar, citrus vin, asian
sesame, orange cranberry vin, balsamic + oil

HOUSE SALAD | 7.5

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

CAESAR SALAD | 8.5

romaine, parmesan, black pepper, crouton, caesar

GF SHRIMP SUMMER SALAD | 12

spring mix, grilled shrimp, poached blueberry
goat cheese, strawberry, mandarin,
cucumber, citrus vinaigrette

ASIAN SESAME SALAD | 11.5

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

GF CRANBERRY WALNUT SALAD | 10.5

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

GF BEEF & BLEU SALAD | 13

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

flat breads *gluten free crust +3*

TRUFFLED PARMESAN FLAT | 11.5

grilled chicken, bacon, pico,
truffled parmesan aioli, mozzarella

SEAFOOD FLAT | 14

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

WESTERN BBQ FLAT | 12.5

roasted pork, candied bacon, honey bbq,
jalapeño, cilantro, fried onion, mozzarella

PEAR + PROSCIUTTO FLAT | 13

prosciutto, pear, goat cheese,
caramelized onion, balsamic, mozzarella

BAHN MI FLAT | 12

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

MEDITERRANEAN FLAT | 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 SUB | 10

crimini mushroom, romaine, tomato, cucumber,
avocado, red pepper spinach + artichoke aioli,
french baguette

CAJUN SHRIMP PO'BOY | 12

battered shrimp, parmesan, romaine,
tomato, sriracha aioli, french baguette

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

VEGAN BURGER | 13

house vegan burger, caramelized onion, greens,
honey dijon, vegan bun

LOBSTER ROLL | 18.5 *subject to market pricing

cold water lobster, greens,
citrus aioli, lemon, french baguette

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

soups

SOUP DU JOUR | 4/6.5

ROASTED RED PEPPER TOMATO | 4/6.5

LOBSTER BISQUE | 5.5/7.5

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

BUFFALO FRIED CAULIFLOWER | 9

sriracha ranch

GF ROASTED RED PEPPER SPINACH
+ ARTICHOKE DIP | 10

fresh vegetables, tortilla chips

TUSCAN BREAD | 9

italian spices, roasted garlic,
mozzarella, dipping marinara

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 *subject to
market pricing

house favorite

GF SESAME CRUSTED AHI TUNA | 12.5

thai peanut sauce

BACON + BRUSSELS | 11.5

goat cheese, orange agave

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 *subject to
market pricing

cold water lobster, hollandaise, fried spinach

AHI CEVICHE | 13.5

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

HOUSE CHICKEN WINGS | 10.5

spiced honey or black pepper buffalo, ranch

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

DESSERT DU JOUR | 9

ask your server for today's special

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.

GF Indicates gluten free option
20% service charge added to final bill
Max separate checks 10 / group

*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

\$5 CALL COCKTAILS
CRAFT & IMPORTS

\$6 SELECT WINES
BY THE GLASS
DRAFT BEER

\$7 SHARING
PLATES

Saturdays

11AM-4PM

\$6 JUICE
CARAFE **\$18**
ROSÉ

\$12 CHAMPAGNE

Sundays

BRUNCH | 10AM-4PM

CHEF INSPIRED DISHES
BOTTOMLESS MIMOSAS
HOUSE INFUSED
BLOODY MARY'S