

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

PORTOBELLO BURGER | 10

portobello mushroom, romaine, tomato
avocado, roasted red pepper spinach +
artichoke dip, brioche bun

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

CANDIED BACON BURGER | 13

8 oz. certified angus, candied bacon,
spiced honey aioli, romaine, tomato,
cheddar, brioche bun

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, brioche bun

38 GRILLED CHEESE | 8.5 + roasted pork 4

swiss, american, brie, sourdough

soups

SOUP DU JOUR | 5/7

ROASTED RED PEPPER TOMATO | 4.5/6.5

LOBSTER BISQUE | 5.5/7.5

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 BEET + GOAT SALAD | 12.5

spring mix, pickled beet, goat cheese, candied
walnut, dried cranberry, jalapeño balsamic + olive oil

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

SEAFOOD FLAT | 14

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

BBQ CHICKEN FLAT | 12.5

grilled chicken breast, honey bbq, red pepper,
jalapeño, scallion, cilantro, mozzarella

PEAR + PROSCIUTTO FLAT | 13

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

BAHN MI FLAT | 13.5

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

MEDITERRANEAN FLAT | 11.5

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

To our guests, we genuinely thank you for your support during these trying times. As with most, our industry has seen drastic increases in cost of goods & labor, & unforeseen labor shortages. We appreciate your patience as we strive to provide you with 20%+ service, as efficiently as possible, & thank you for understanding that our 20% gratuity policy is a measure taken to ensure that our ENTIRE team gives you the best experience possible, & are compensated fairly.

sharing plates

GF EDAMAME | 7.5

steamed or garlic wok'd

STRING FRIES | 8

original, salt + vinegar, cajun, truffled 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

SALMON SKEWERS | 11.5

chili lime bake, flash fried spinach

GF STUFFED PEPPADEWS | 10.5

chevre, bacon, balsamic

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, garlic white wine

THAI CHICKEN LETTUCE WRAPS | 10.5

thai chicken, peanut sauce, romaine

GF FILET | 16.5

bleu cheese cream, rock shrimp

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

FUNNEL CAKE FRIES | 9

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