

fresh salads

+ chicken 4 | + salmon 6 | + shrimp 6 | + filet 7
 + blackened / lemon peppered protein 1
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 | 9.5

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 | 11.5

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

GF BEEF & BLEU SALAD | 13.5

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 | 13.5

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

BAHN MI FLAT | 13.5

rare roast beef, pickled red onion, sesame,
 cilantro, sweet thai chili, sriracha aioli, mozzarella

MEDITERRANEAN FLAT | 12.5

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

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 | 12.5 + horseradish aioli .5

rare roast beef, mozzarella, garlic,
 onion, french baguette

PORTOBELLO BURGER | 10.5

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

CAJUN SHRIMP PO'BOY | 12.5

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

ASIAGO CHICKEN CARBONARA | 11.5

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

CANDIED BACON BURGER | 14

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

SURF & TURF | 14.5

bistro filet, crab & lobster parmesan
 cream, toasted baguette

ORIGINAL SLIDERS | 11.5 + bacon 1

ketchup, mustard, american, yeast roll

GRILLED SALMON CLUB | 14

salmon, candied bacon, avocado, romaine,
 tomato, lemon caper aioli, brioche bun

38 GRILLED CHEESE | 9 + 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

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 | 8.5

steamed *or* garlic wok'd

STRING FRIES | 8

original, cajun, truffled parmesan

SWEET POTATO FRIES | 9

sriracha ranch

GF SPICY CHICKEN QUESO DIP | 11.5

fresh vegetables, tortilla chips

JALAPEÑO CRAB RANGOON DIP | 12.5

fresh vegetables, wonton chips

PORTOBELLO BITES | 9.5

horseradish aioli

BUFFALO FRIED CAULIFLOWER | 9.5

sriracha ranch

**GF ROASTED RED PEPPER SPINACH
+ ARTICHOKE DIP | 11.5**

fresh vegetables, tortilla chips

DUMPLINGS | 9.5

seared *or* fried, sweet chili soy

PRETZEL BITES | 9.5

honey butter, pepperjack

small plates

BACON + BRUSSELS | 12

goat cheese, garlic white wine

GF PROSCUITTO ASPARAGUS | 12

bleu cheese cream

THAI CHICKEN LETTUCE WRAPS | 12

thai chicken, peanut sauce, romaine

CHICKEN WINGS | 11.5

spiced honey *or* black pepper buffalo, ranch

LOBSTER MAC N CHEESE | 12.5

house favorite

GF SESAME CRUSTED AHI TUNA | 13.5

thai peanut sauce

LOBSTER RAVIOLI | 14.5

lobster, shrimp, scallop stuffed, tarragon vodka

SALMON SKEWERS | 13

chili lime bake, flash fried spinach

GF FILET | 17.5

bleu cheese cream, rock shrimp, asparagus

SHRIMP SKEWERS | 13.5

garlic, pesto, citrus

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.

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

happy hour

MONDAY - FRIDAY | 2-6PM

\$5 CALL COCKTAILS
CRAFT & IMPORTS

\$6 SELECT WINES
BY THE GLASS
DRAFT BEER

\$7 SHARING
PLATES

Saturdays

11AM-3PM

\$17
BOTTOMLESS
MIMOSAS

Sundays

BRUNCH | 10AM-4PM

CHEF INSPIRED DISHES
\$17 BOTTOMLESS MIMOSAS
HOUSE INFUSED
BLOODY MARY'S