

38m RESTAURANT + LOUNGE

Afternoon. Afterwork. Afterdark.

fresh salads

+ chicken 4 | + salmon 6 | + ahi 7 | + filet 8
dressings: ranch, caesar, citrus vin, asian
sesame, orange cranberry vin, balsamic + oil

^V HOUSE | 7.5

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

^V CAESAR | 10

romaine, parmesan, black pepper,
crouton, caesar

^{GF/V} CRANBERRY WALNUT | 11.5

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

^{GF/V} CAPRESE | 12

seasonal tomato, fresh mozzarella,
basil, balsamic, olive oil

ASIAN SESAME | 12.5

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

^{GF} BEEF & BLEU | 14

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

flat breads gluten free crust +3

SEAFOOD | 14

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

BBQ CHICKEN | 13

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

PEAR + PROSCIUTTO | 13.5

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

^V MARGHERITA | 13

seasonal tomato, fresh mozzarella,
basil, garlic, balsamic, olive oil

burgers available naked

served with choice of side: string fries
sweet potato fries +.5
side soup or side salad +2.5

^V PORTOBELLO | 11

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

CANDIED BACON | 14.5

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

SURF & TURF | 16.5

bistro filet, crab & lobster parmesan
cream, brioche bun

SLIDERS | 12.5 + bacon 1

ketchup, mustard, american, yeast roll

FRIED CHICKEN | 14

pickle brined, cheddar, romaine,
tomato, pub sauce

GRILLED SALMON | 15

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

PULLED PORK | 14

roasted pork, honey bbq,
crispy onion, candied jalapeño,
cilantro, pickle, brioche bun

soups

SOUP DU JOUR | 5/7

^V ROASTED RED PEPPER TOMATO | 4.5/6.5

CHILI | 5/7

LOBSTER BISQUE | 6/8

*modern
global cuisine*

^{GF} Indicates gluten free option | ^V Indicates vegetarian option

20% service charge added to parties of 6+ | 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.

sharing plates

GF/V EDAMAME | 8.5

steamed or garlic wok'd

V STRING FRIES | 8

original, cajun, truffled parmesan

V SWEET POTATO FRIES | 9.5

sriracha ranch

GF SPICY CHICKEN QUESO DIP | 11.5 + veggies 2

tortilla chips

JALAPEÑO CRAB

RANGOON DIP | 12.5 + veggies 2

wonton chips

V GRILLED CHEESE DIPPERS + roasted pork 4

+ TOMATO SOUP | 11

swiss, american, brie, sourdough

V BUFFALO FRIED CAULIFLOWER | 10.5

sriracha ranch

GF/V ROASTED RED PEPPER SPINACH

+ ARTICHOKE DIP | 11.5 + veggies 2

tortilla chips

DUMPLINGS | 9.5

seared or fried, sweet chili soy

V PRETZEL BITES | 9.5

honey butter, pepperjack

small plates

V BRUSSELS | 13

lime, cayenne, garlic, balsamic

V TORTELLINI FLORENTINE | 12

ricotta stuffed, tomato, spinach, garlic cream

THAI CHICKEN LETTUCE WRAPS | 13.5

thai chicken, peanut sauce, romaine

STEAK FRITES | 17.5

bistro filet, port reduction,
bleu cheese, fries

LOBSTER MAC N CHEESE | 13

house favorite

KALBI | 16.50

korean marinated short rib

GF SESAME CRUSTED AHI TUNA | 13.5

thai peanut sauce

LOBSTER RAVIOLI | 15

lobster, shrimp, scallop,
tarragon vodka

SALMON SKEWERS | 14.5

chili lime bake, flash fried spinach

CHICKEN WINGS | 13

spiced honey or

black pepper buffalo, ranch

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.

dessert

V GOOEY BUTTER CAKE | 8.5

columbia's award winning dessert

DESSERT DU JOUR | 8.5

ask your server for details

GF/V CHOCOLATE TORTE | 9.5

luxardo, powdered sugar

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

\$22 PER
PERSON
BOTTOMLESS
MIMOSAS
(2 HOUR TIME LIMIT/GUEST)

Sundays

BRUNCH | 10AM-4PM

CHEF INSPIRED DISHES
\$22 BOTTOMLESS MIMOSAS
HOUSE INFUSED
BLOODY MARY'S

GF Indicates gluten free option | **V** Indicates vegetarian option

20% service charge added to parties of 6+ | 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.

scan to earn
REWARDS

