

# 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

### <sup>V</sup> HOUSE | 8.5

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

### <sup>V</sup> CAESAR | 11

romaine, parmesan, black pepper,  
crouton, caesar

### <sup>GF/V</sup> CRANBERRY WALNUT | 12.5

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

### <sup>GF/V</sup> CAPRESE | 13

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

### ASIAN SESAME | 13.5

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

### <sup>GF</sup> BEEF & BLEU | 15

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

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## flat breads gluten free crust +3

### SEAFOOD | 15

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

### BBQ CHICKEN | 14

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

### PEAR + PROSCIUTTO | 14.5

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

### <sup>V</sup> MARGHERITA | 14

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

### <sup>V</sup> PORTOBELLO | 12

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

### CANDIED BACON | 15.5

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

### SURF & TURF | 17.5

bistro filet, crab & lobster parmesan  
cream, brioche bun

### SLIDERS | 13.5 + bacon 1

ketchup, mustard, american, yeast roll

### FRIED CHICKEN | 15

pickle brined, cheddar, romaine,  
tomato, pub sauce

### GRILLED SALMON | 16

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

### PULLED PORK | 15

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

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## soups

### SOUP DU JOUR | 6/8

### <sup>V</sup> ROASTED RED PEPPER TOMATO | 5.5/8.5

### CHILI | 6/8

### LOBSTER BISQUE | 7/9

*modern  
global cuisine*

<sup>GF</sup> Indicates gluten free option | <sup>V</sup> 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 | 9.5**

steamed or garlic wok'd

**V STRING FRIES | 9**

original, cajun, truffled parmesan

**V SWEET POTATO FRIES | 10.5**

sriracha ranch

**GF SPICY CHICKEN QUESO DIP | 12.5 + veggies 2**

tortilla chips

**JALAPEÑO CRAB**

**RANGOON DIP | 13.5 + veggies 2**

wonton chips

**V GRILLED CHEESE DIPPERS + roasted pork 4**

**+ TOMATO SOUP | 12**

swiss, american, brie, sourdough

**V BUFFALO FRIED CAULIFLOWER | 11.5**

sriracha ranch

**GF/V ROASTED RED PEPPER SPINACH**

**+ ARTICHOKE DIP | 12.5 + veggies 2**

tortilla chips

**DUMPLINGS | 10.5**

seared or fried, sweet chili soy

**V PRETZEL BITES | 10.5**

honey butter, pepperjack

# small plates

**V BRUSSELS | 14**

lime, cayenne, garlic, balsamic

**V TORTELLINI FLORENTINE | 13**

ricotta stuffed, tomato, spinach, garlic cream

**THAI CHICKEN LETTUCE WRAPS | 14.5**

thai chicken, peanut sauce, romaine

**STEAK FRITES | 18.5**

bistro filet, port reduction,  
bleu cheese, fries

**LOBSTER MAC N CHEESE | 14**

house favorite

**KALBI | 17.5**

korean marinated short rib

**GF SESAME CRUSTED AHI TUNA | 14.5**

thai peanut sauce

**LOBSTER RAVIOLI | 16**

lobster, shrimp, scallop,  
tarragon vodka

**SALMON SKEWERS | 15.5**

chili lime bake, flash fried spinach

**CHICKEN WINGS | 14**

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 | 9.5**

columbia's award winning dessert

**DESSERT DU JOUR | 9.5**

ask your server for details

**GF/V CHOCOLATE TORTE | 10.5**

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**

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scan to earn  
**REWARDS**

