

38m RESTAURANT + LOUNGE

Afternoon. Afterwork. Afterdark.

fresh salads

split fee + 2 | + chicken 6
+ salmon 8 | + ahi 8 | + filet 9
dressings: ranch, caesar, asian sesame
orange cranberry vin, balsamic + oil

^V HOUSE | 10

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

^V CAESAR | 12.5

romaine, parmesan, black pepper,
crouton, caesar

^{GF/V} CRANBERRY WALNUT | 13.5

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

^{GF/V} GREEK | 13.5

romaine, cucumber, tomato,
feta, mint, balsamic

flat breads *gluten free crust +3*

SEAFOOD | 16

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

BBQ CHICKEN | 15

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

PEAR + PROSCIUTTO | 15.5

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

^V MARGHERITA | 15

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

sandwiches *available naked*

served with choice of side: string fries
sweet potato wedges +.1
side soup or side caesar or house +2.5

^V VEGGIE SANDY | 12.5

bell pepper, mushroom, red onion, artichoke,
avocado, red wine, balsamic

CANDIED BACON BURGER | 16

8 oz. certified angus **OR** chicken breast,
candied bacon, spiced honey aioli, greens,
tomato, pickles, onion, cheddar

STEAK SANDWICH | 18

bistro filet, caramelized onion, mushroom,
chevre, garlic aioli

SLIDERS | 14 + bacon 1.5

ketchup, mustard, american, greens,
tomato, onion, pickle

FRIED CHICKEN BURGER | 15.5

pickle brined, cheddar, greens,
tomato, pub sauce

GRILLED SALMON BURGER | 16.5

salmon, candied bacon, avocado,
greens, tomato, lemon caper aioli

soups

SOUP DU JOUR | 6/8

ROASTED RED PEPPER TOMATO | 5.5/8.5

LOBSTER BISQUE | 7/9

*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 | 10

steamed or garlic wok'd

V STRING FRIES | 10

original, cajun, truffled parmesan

V SWEET POTATO PUFFS | 11

garlic aioli

GF SPICY CHICKEN QUESO DIP | 13 + veggies 2

tortilla chips

JALAPEÑO CRAB

RANGOON DIP | 14 + veggies 2

wonton chips

TUSCAN DIP | 13

mozzarella, cheddar, garlic, parmesan, marinara

GF/V ROASTED RED PEPPER SPINACH

+ ARTICHOKE DIP | 13 + veggies 2

tortilla chips

DUMPLINGS | 12

seared or fried, sweet chili soy

V PRETZEL BITES | 11

honey butter, pepperjack

V NASHVILLE FRIED CAULIFLOWER | 12

sriracha ranch

small plates

GF SESAME AHI TUNA | 16

ponzu, black sesame, cucumber slaw

THAI CHICKEN LETTUCE WRAPS | 15

thai chicken, cucumber, ginger, scallion, peanut sauce, romaine

STEAK BURRATA | 19

hangar steak, burrata, roasted tomato, arugula, balsamic

LOBSTER MAC N CHEESE | 14.5

house favorite

KEY LIME SHRIMP | 14

tequila cream, red pepper, cilantro

AHI TUNA CEVICHE | 15.5

citrus marinated, garlic, pico, avocado. wontons

V TOM + CHEE DIPPERS | 12.5

swiss, american, chevre, sourdough, roasted red pepper tomato soup

CHICKEN WINGS | 14.5

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 | 10

columbia's award winning dessert

V BLUEBERRY CRUMBLE CHEESECAKE | 10

need we say more?

GF/V CHOCOLATE TORTE | 10.5

luxardo, powdered sugar

happy hour

MONDAY - FRIDAY | 2-6PM

\$1 OFF CALL COCKTAILS
CRAFTS, DRAFTS, & IMPORTS

\$2 OFF SELECT WINES
BY THE GLASS

\$3 OFF 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

