

STARTERS

GULF SHRIMP COCKTAIL “make you cry” cocktail sauce	12.5
SUSHI SHOTS diced ahi tuna, avocado, wontons, sriracha, sweet soy	14
DEVEILED EGGS applewood smoked bacon, whole grain mustard	7
BUFFALO CHICKEN SPRING ROLLS blue cheese dressing	9.5
CRISPY CALAMARI banana peppers, roasted garlic aioli	13
COLORADO LAMB MEATBALLS spicy peanut sauce, pickled veggies	12
CHIPS & DIP spinach artichoke dip, salsa, sour cream, warm tortillas	10.5
MARGHERITA FLATBREAD crushed tomatoes, basil, fresh mozzarella	10
LOBSTER FLATBREAD mozzarella, bacon, cherry tomatoes, red onion	15

SOUP & SALAD

LOBSTER BISQUE

9

SOUP DU JOUR

6.5

MIXED GREENS

sunflower seeds, cucumber, red onion,
grape tomato, lemon vinaigrette

5

CLASSIC CAESAR

romaine, garlic croutons, shaved parmesan

6

LOCAL BIBB LETTUCE

buttermilk bleu, avocado, grape tomato,
egg, radish, bacon, yogurt ranch

8.5

LUNCH TRIO

SOUP, SALAD & SANDWICH 13.5

SOUPS

SOUP DU JOUR

LOBSTER BISQUE (+2)

SALADS

MIXED GREENS

CLASSIC CAESAR

LOCAL BIBB LETTUCE

SANDWICHES

AVOCADO B.L.T.

bacon, avocado, lettuce, tomato

BEER BATTERED FISH

horseradish slaw, tartar sauce

CHICKEN MELT

cheddar, bacon, tomato, caramelized onion

HALF DIP

shaved roast beef, gruyere, au jus

VEGETARIAN MENU
ALWAYS AVAILABLE

BIG SALADS & SANDWICHES

MEDITERRANEAN SALMON* almonds, feta, artichokes, peppers, olives, tomatoes, honey-lemon chardonnay	18
BLACKENED SHRIMP CAESAR parmesan, roasted cherry tomatoes, olives, garlic croutons	16
SINGAPORE CHICKEN toasted cashews, mixed greens, mango, avocado, lo mein noodles, sesame-ginger dressing	15.5
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BLACKENED GROUPE house slaw, brioche bun, remoulade, fries	18
FRENCH DIP gruyere, caramelized onion, creamy horseradish, au jus, fries	17.5
TRIPLE GRIND BURGER* bacon, cheddar, lettuce, tomato, onion, fries	15
SHORT RIB TACOS cabbage slaw, sour cream, chips & guacamole	16.5
VEGGIE BURGER smoked gouda, avocado, caramelized onion, bbq, tomato, fries	13
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HOUSE SPECIALTIES	
GULF OF MAINE SALMON* quinoa pilaf, green beans, herb yogurt	17
LOBSTER MAC & CHEESE maine lobster, aged cheddar, shell pasta	12.5
SCALLOP LINGUINE asparagus, tomatoes, basil, parmesan, prosecco cream	18
CHICKEN ANNA broccoli & aged cheddar risotto, lemon herb pan sauce	13
GRILLED MEATLOAF mashed potatoes, onion straws, mushroom gravy	11.5
BASEBALL CUT SIRLOIN* rosemary fries, bourbon peppercorn sauce	24



WE PROUDLY SERVE CERTIFIED ANGUS BEEF



SCOT THIELMAN - CHEF

CAROLYN MILLER - GENERAL MANAGER

NOT ALL INGREDIENTS ARE LISTED, PLEASE INFORM YOUR SERVER TO ANY FOOD ALLERGENS OR DIETARY RESTRICTIONS

*THERE IS AN INCREASED RISK OF FOODBORNE ILLNESS WHEN CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD