

## STARTERS

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

butter milk 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, 18  
tomatoes, honey-lemon chardonnay

**BLACKENED SHRIMP CAESAR** parmesan, roasted cherry tomatoes, 16  
olives, garlic croutons

**SINGAPORE CHICKEN** toasted cashews, mixed greens, mango, avocado, 15.5  
lo mein noodles, sesame-ginger dressing

**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

## 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



TONY SLEDGE - EXECUTIVE CHEF

SHARON VURAICH - 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

RWH Jan. 19