



Executive Chef Juan Garcia

- STARTERS -

- TIERED CHARCUTERIE | 24
Chef selection of 3 cured meats & 3 artisan cheeses, grain mustard, seasonal marmalade, assorted crackers
- PARMESAN ASPARAGUS | 14
Mushroom ragu, poached egg
- CRISPY CHICKEN TAQUITOS | 12
Chipotle crema, guacamole, pico de gallo
- CRAB STUFFED BACON JALAPEÑOS | 18
Citrus butter
- ZUCCHINI FRIES | 11
Chimichurri aioli
- JUMBO BROWN SHRIMP COCKTAIL | 19
Horseradish cocktail sauce
- LOBSTER DUMPLING CONSOMME | 18

- GREENS -

Add salmon \$8 | Grilled chicken \$5 | 4oz Tenderloin \$9

- HOUSE CAESAR | 8
Romaine, Caesar dressing, croutons, parmesan cheese
- SIMPLE GREEN SALAD | 6
Mixed baby greens, cucumber, heirloom tomatoes. Your choice of dressing
- WINTER PANZANELLA SALAD | 12
Arugula, butternut squash, apples, dried cranberries, kalamata olives, toasted French bread, apple vinaigrette

- TALONS & HOOVES -

Add 6oz Butter-baked lobster tail to any entree for \$16

- SPICED CHICKEN BREAST | 28
Sweet potato mash, green beans, chipotle agave sauce
- CAJUN SPICED PORK CHOP | 33
Raclette cheese
- CHAIRMAN RESERVE FILET | 38
- CHAIRMAN RESERVE COWBOY | 44
- CHAIRMAN RESERVE STRIP | 32

Available sauces & rubs: Brandy peppercorn Demi | Bernaise Sauce | 15 Spice Blend | Coffee Spice

- WEEKLY FEATURES -

- FRESH SHUCKED FIRE LAKE OYSTERS
1/2 dozen \$19 | Dozen \$35
- PESTO SHRIMP PIZZA | 18
Tomato sauce, white cheese blend, heirloom tomatoes, basil, smoked black salt
- PAN SEARED ATLANTIC COD | 26
Jicama slaw, creamed corn, cilantro vinaigrette
- BLACKENED BARRAMUNDI | 28
New England clam sauce, sauteed broccolini
- MEDITERRANEAN LAMB CHOP | 32
Tomato quinoa, tzatziki sauce

- FROM THE POND -

- DIABLO TAGLIATELLE PASTA | 17
Heirloom cherry tomatoes, spinach, parmesan
Add chicken \$5 | Add salmon \$8 | Add shrimp \$6
- ACHIOTE MAHI MAHI TACOS | 18
Cabbage slaw, chipotle aioli, guacamole
- TASSO STUFFED BROWN SHRIMP | 26
Cajun rice, green beans, lobster cream
- CHILEAN SEA BASS | 28
Celery root puree, braised red cabbage, onions, red wine reduction
- TORTILLA CRUSTED AHI TUNA | 24
Brown rice, broccoli, fire-roasted tomatillo salsa
- PROSCIUTTO WRAPPED DIVER SCALLOPS | 34
Winter vegetable hash, pomegranate reduction

- FROM THE POND -

- TRUFFLE LOBSTER MAC & CHEESE | 16
Orzo pasta, white cheese sauce
- ROASTED CAULIFLOWER | 9
With blue cheese crema
- BACON BRUSSEL SPROUTS | 9
- SPINACH RISOTTO CROQUETS | 8
- GARLIC BABY PORTOBELLOS | 9
- GRILLED BALSAMIC ASPARAGUS | 9

- SPECIALTY COCKTAILS -

CIDER MULE | 12

Tito's vodka, apple cider, lime juice, ginger beer

BELLA PALOMA | 14

Sauza Tequila Reposado, Campari, fresh lime juice, fresh grapefruit juice, seltzer

LEMON HAZE MARTINI | 14

Dank Vodka, Limoncello, fresh lemon juice, simple syrup, CBD tincture, foam

VERDE MARGARITA | 14

Milagro Silver Tequila, agave nectar, fresh lime juice, cucumber, basil jalapeño

AÇAÍ CAIPIRINHA | 12

51 Pirassununga Cachaça, fresh lime juice, açai superfruit, honey syrup

- SPECIALTY COCKTAILS -

BUD LIGHT | 4.50

COORS LIGHT | 4.50

MILLER LIGHT | 4.50

SHINER BOCK | 5.50

TUPPS JUICE PACK | 6

REVOLVER | 6

FOUNDERS IPA | 6

DALLAS BLONDE | 6

Pete's

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