

Daily Features (4pm-9pm)

Tuesday's Feature

Tasty Taco & Tequila

Wednesday's Feature

Wing Night

Thursday's Feature

Pastabilities

Friday's Feature

Colossal Fish Fry

Starters

Classic Wings | 18

Choice of buffalo, BBQ, garlic parmesan, dry ranch, and Cajun

Zucchini Pizza Planks | 16

Fried Zucchini planks topped with marinara and pecorino and mozzarella.

Clam Stuffies | 14

Chopped clams, Sausage and onion topped with garlic butter

Weekly Soup

Asian Chicken Noodle Soup
Knoephla Soup (Potato Dumpling)

Feature Cocktail

Carmel Apple Martini
\$8

Idaho-Style Finger Steaks (V) | 17

Breaded Steaks fingers served with house sauce and cocktail sauce

Cauliflower Crust Pizza (GF) | 18

Margarita with pesto, fresh mozzarella and basil

Handhelds

(All handhelds come with a side)

Tex-Mex Wrap | 16

Crispy chicken tenders, tomatoes, lettuce, pepper jack and chipotle ranch

Burger of the Week | 16

Pattie melt with American, swiss, caramelized onions, 1000 island on grilled rye Mancini's bun

Smoked Brisket Grilled Cheese | 20

Smoked brisket cheddar jack, Gruyere on sourdough bread

BLT | 16

Applewood smoked bacon, lettuce and tomato.

Gyro Wrap | 20

Gyro meat, lettuce, tomato, red onion, feta and tzatziki sauce served in a warm tortilla wrap.

Crab Cake Sandwich | 22

Seared lump crab cake topped with swiss, southern remoulade served on toasted Kaiser roll.

Entrée Salads

Waldorf Salad (GF) | 15

Romaine, apples, celery, walnuts in a creamy dressing

Burrata and Shrimp Salad | 24

Mixed greens, grilled shrimp, burrata with balsamic drizzle, tomatoes, cucumbers, strawberries served with your choice of dressing.

Smoked Turkey Cobb Salad | 17

Romaine, grape tomatoes, avocado, hard-boiled egg, moody blue, served with bacon vinaigrette.

Salmon or Chicken Caesar | 20

Romaine, parmesan, croutons, Caesar dressing

Chicken Taco Salad | 17

Grilled chicken breast, tortilla bowl, black beans, corn, tomato, jalapenos, black olives and cheddar jack cheese served with chipotle ranch

Entrées

(All entrees start at 4pm and come with a salad or soup. All dressings come on the side)

Drunken Chicken Bucatini | 24

Grilled chicken breast, bucatini pasta, mushrooms, basil in a pink black pepper vodka sauce

Cajun Pan Seared Tuna | 30

Cajun seasoned ahi tuna pan seared to your liking topped with Thai jicama mango slaw served with Broccoli.

Shrimp and Grits | 23

Grilled shrimp tossed in our own bacon garlic cream sauce on a bed of cheesy grits served with grilled asparagus

Whisky Glazed Bone in Pork Chop | 32

13oz pork chop topped with our own ginger sesame whisky sauce served with Roasted Yukon gold potatoes and baby carrots.

Veal Piccata | 28

Grilled Veal topped with artichoke, caper, lemon beurre blanc served with asiago Risotto and Grilled Asparagus

SIDE OPTIONS

Mac and Cheese | Grilled Asparagus | Jasmin | Baby Carrots | Yukon Gold Potatoes

Monthly Feature Dessert

Limoncello over lemon pound cake topped with berry compote