DISHES

COCONUT SHRIMP $13
Hand-breaded coconut shrimp served with sweet chili & cocktail sauce

MUSSELS & CHORIZO $14
P.E.I. mussels, chorizo, garlic, garden herbs, white wine tomato broth, toasted artisan bread

LOCALLY GROWN SPINACH SALAD $14
Feta cheese, pine nuts, garlic chips, kalamata olive, house made croutons, honey garlic dressing
Add salmon $12  Add chicken $6

GRILLED CALAMARI SALAD $14
Arugula, shallot, cherry tomato, extra virgin olive oil, garlic, parsley

AVOCADO DUO $19
Avocado halves filled with chicken and tuna salads, local greens, mixed berry garnish

COBB SALAD $19  GF
Romaine, tomato, avocado, grilled chicken breast, bacon, blue cheese, boiled egg, ranch dressing

GRILLED MAHI FISH TACOS (2) $15  GF
Grilled mahi mahi, shredded cabbage, avocado crema, salsa, corn tortilla served with chips

BUFFALO WINGS $13
Crispy vegetable sticks & blue cheese dressing

GRILLED HONEY MUSTARD CHICKEN SANDWICH $15
Grilled chicken breast, fresh mozzarella, arugula, honey mustard, croissant served with fries or onion rings

WICKED DIP $16
Prime rib, provolone, jalapeño aioli, hoagie roll, au jus served with fries or onion rings

SIGNATURE BURGER or BEYOND BURGER® $15
1/2 pound angus beef patty or BEYOND® patty, lettuce, tomato, onion, American cheese served with fries or onion rings

HOT DOG $8

FIRE GRILLED SALMON $22
Garlic butter-basted Atlantic salmon, brussels sprouts, citrus segments, star anise vinaigrette

CHIPS & SALSA $8  V | ONION RINGS $7  V | FRENCH FRIES $7  V

DESSERT

DULCE DE LECHE CAKE $10
Vanilla butter cake, rich caramel sauce

GERMAN CHOCOLATE CAKE $10
Dark chocolate, toasted pecan, coconut filling

All food and beverage purchases are subject to automatic 20% service charge