



SMALL PLATES

CHARCUTERIE BOARD

prosciutto, European style sausages, cheese, marinated olives, duck rillettes, whole grain mustard, crackers 16

PULLED PORK SLIDERS

Hoisin BBQ sauce, slaw 13

CHAR GRILLED OCTOPUS (GF)*

garlic, lemon, warm Yukon gold potato and grape salad, pesto 14

LUMP CRAB CAKES

blackened beef steak tomato, lemon vinaigrette 12

CHILLED SHRIMP COCKTAIL (GF)*

avocado and chipotle dressing 14

BUFFALO CHICKEN WINGS 12

SOUPS AND SALADS

CHEF'S TOMATO SOUP (GF)*

tomato and herb bisque, feta cheese crumbles 8

50/50 CAESAR

baby kale, romaine hearts, torn croutons parmesan 9

add grilled steak or shrimp 9

add grilled chicken or salmon 8

TURKEY CHOPPED SALAD (GF)*

greens, arugula, kale, beets, butternut squash, avocado, bacon, chipotle ranch 12

HARVEST APPLE SALMON SALAD (GF)*

blue cheese, dried apple, candied pecans, onions, pear puree, cranberry vinaigrette 16

PIZZAS AND FLATBREADS

MARGERITA PIZZA 16

GREEK PIZZA

beets, zucchini, onions, mushrooms, butternut squash, tomato, cheese 17

BBQ PULLED PORK FLATBREAD

red onion marmalade, smoked gouda cheese, blue cheese, bacon 12

SHRIMP AND BACON FLATBREAD guacamole, pico de gallo, bacon, pepperjack, chipotle 13

SIDES

FRESH GRILLED ASPARAGUS 8

FRENCH FRIES 6

SWEET POTATO FRIES 6

JALPENO HUSH PUPPIES 6

MAC AND CHEESE 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of food borne illnesses.

*GF - Gluten free items are made with gluten free ingredients; however since prepared in a kitchen which handles gluten ingredients, we cannot ensure that no cross contamination has occurred.

SANDWICHES

PUB BURGER

Certified Angus Beef® butcher blend, shaved wagyu brisket, bacon, sharp cheddar, fries 16

STEAK HOUSE BURGER

Certified Angus Beef® butcher blend 13

TURKEY BURGER

guacamole, pico de gallo, pepperjack cheese, sriracha aioli, ciabatta 12

CHICKEN FRENCH DIP

sautéed onions and mushrooms, Havarti cheese 13

CLASSIC REUBEN 14

WAGYU BRISKET SANDWICH

onion marmalade, cheddar, horseradish cream, jalapeño hush puppies 15

TURKEY AND BACON PANINI

tomato, swiss, spinach, pesto 12

HAM ON PRETZEL PANINI 11

MAIN PLATES

MAC AND FIVE CHEESES

cavatappi pasta, buttery bread crumbs 15

with braised boneless short rib 24

with grilled chicken 22

with Portobello mushrooms and asparagus 20

BANG BANG SHRIMP

pasta, tangy Asian sauce, fresh basil 22

ROASTED RED PEPPER GARGANELLI

chicken, bacon, basil, parmesan, spinach 21

HONEY ORANGE GLAZED IOWA PORK CHOP (GF)

bone in cider brined chop, roasted sweet potato, braised

SEAFOOD POT PIE

Creamy lobster, scallops, shrimp, fresh vegetables, and puff pastry 27

ANCIENT GRAIN RISOTTO (GF)*

roasted autumn vegetables, parmesan 14

PAN-SEARED SMOKED SALMON (GF)

asparagus, Brussels sprouts, lemon vinaigrette 26

BRAISED WAGYU BRISKET (GF)

red chimichurri sauce, green onion potato cake 28

CHIPOTLE ROASTED CHICKEN (GF)*

butternut squash, corn and kale hash with pork belly 20

GRILLED BONE IN RIB-EYE (GF)*

garlic mashed potatoes and asparagus 49

BACON WRAPPED MEATLOAF

garlic mashed potatoes, onion demi, asparagus 23

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