



STARTERS

Soup of the Day 6.

Crispy Brussels Sprouts v

spicy ranch, pecorino, crispy onion 7.

Chips & Salsa vegan, gf

warm tortilla chips, home-made salsa 5.

Warm Bavarian Pretzels v

dark ale cheese fondue 10.

Loaded Tater Tots

crispy bacon, green onion, cheese sauce, sour cream 10.

Crispy Fried Calamari

lemon aioli 13.

Rosemary & Lemon Roasted Chicken Wings gf

chimichurri, blue cheese 12.

Margherita Flatbread v

mozzarella, pomodoro sauce, basil 10.

ADD to your flatbread

pepperoni 2. | grilled chicken 3. | shrimp 4.

SALADS

Mixed Baby Greens vegan, gf

cucumber, grape tomato, carrot, red wine vinaigrette 8.

Caesar Salad

hearts of romaine, shaved parmesan, caesar dressing 10.

ADD to your Salad

avocado 3. | bacon 4. | chicken 6. | salmon 8. | shrimp 8.

SANDWICHES | SPECIALTIES

Grilled Monterey Chicken Sandwich

bacon, caramelized onions, avocado, pepper jack, bbq aioli 15.

Prime Rib French Dip

slow roasted prime rib of beef, caramelized onions, swiss cheese, crusty baguette, crispy fries, au jus 21.

Roasted 8 Ounce Filet of Canadian Salmon gf

seasonal vegetables, yukon gold potatoes, lemon butter 26.

French Cut Breast of Chicken gf

apples, bacon, potatoes, vegetables, natural jus 21.

Grilled Steak Frites gf

10 ounce culotte steak, crispy shoestring fries, garlic butter 28.

BURGERS

All Burgers served with lettuce, tomato, pickle, crispy fries & a choice of american, swiss, cheddar or pepper jack cheese

Burger Upgrades

bacon | caramelized onions | mushrooms | jalapeno | avocado
1.5 ea
sweet potato fries | tater tots | onion rings 3.

Specialty Three Blend Beef Burger 16.

House Made Vegetarian Burger v

proprietary blend, vegetables, black beans, brown rice 14.

WEEKLY SPECIALS

Monday:

Jersey Burger

specialty three blend burger, taylor ham, fried egg, American cheese, crispy fries 16.

Tuesday:

Crispy Fried Jumbo Shrimp

coleslaw, crispy fries 18.

Wednesday:

BBQ Spare Ribs

baked beans, cornbread, crispy fries 22.

Thursday:

Braised Boneless Short Rib gf

creamy polenta, sautéed spinach, demi-glace 28.

Friday:

Crab Cake Burger

toasted brioche, coleslaw, remoulade, crispy fries 22.

Saturday:

Roasted Prime Rib gf

au jus, seasonal vegetable, whipped yukon potatoes 29.

Sunday:

Sautéed Shrimp Scampi

caesar salad, linguini, garlic butter 18.

SIDES

sweet potato fries | tater tots
onion rings | crispy fries |
sautéed vegetables | 5.

v-vegetarian gf-gluten free

Consuming raw or undercooked, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A 20% service charge will be added to all orders delivered.



WINE

Sparkling	Glass	Bottle
Zardetto Private Cuvee, Veneto, Italy, NV	10	38
Moët & Chandon, Impérial Brut, Champagne, France, NV		83
Piper-Heidsieck, Rosé Sauvage Brut, Champagne, France, NV		99
White	Glass	Bottle
Rosé, Underwood, OR, 2018	11	42
Rosé, Pratsch, Austria, 2019	8	
Grüner Veltliner, Pratsch, Austria, 2019	8	
Pinot Grigio, Stella, Sicily, Italy, 2018	10	38
Sauvignon Blanc, Sea Pearl, Marlborough, NZ, 2018	12	
Sauvignon Blanc, Estate, St. Suprey, Napa Valley, CA, 2018		46
Riesling, A to Z, OR, 2018	11	42
Chardonnay, Cousino Macul, Valle Del Maipo, Chile, 2018	10	38
Chardonnay, Estate, Matchbook, Dunnigan Hills, CA, 2018	12	46
Red	Glass	Bottle
Pinot Noir, James Bryant Hill, Central Coast, CA, 2017	11	42
Rioja, La Cueva Del Contador, Spain, 2012		50
Duoro, Pintas Wine & Soul, Douro, Portugal, 2012		50
Cabernet Sauvignon, Oxford Landing, Southern Australia, 2018	10	38
Cabernet Sauvignon, Vinium Cellars, 'The Insider', Paso Robles, CA, 2016	14	54
Shiraz, Torbreck "Woodcutter's", Barossa Valley, Australia, 2017		50
Red Blend, Black's Station, Yolo County, WA, 2017	10	38
Red Blend, Conundrum, CA, 2017		50

SEASONAL LIBATIONS

Vanilla Old Fashioned

Bulleit Bourbon, Vanilla Liqueur, Bourbon Vanilla Simple, Orange Bitters | 12.

Spiced Pear Margarita

Libuela Tequila, Pear Liqueur, Apple Juice, Lemon Juice, Cinnamon Pear Simple | 11.

Gin Blossom

Hendricks Gin, St. Germaine, Lemon Juice | 12.

Pomegranate Rosé

Pratsch Rosé, Pomegranate Liqueur, Cointreau, Cranberry Juice, Fresh Pomegranate Seeds | 10.

Tito's Fizzy Lavender

Tito's Vodka, Lavender Simple Syrup, Lemon Juice, Zardetto Sparking Cuvee, Sassafras Bitters | 11.

Orange Ginger Bourbon Smash

Four Roses Bourbon, Canton Ginger, Orange Bitters, Muddled Orange | 10.

SANGRIA

Sparkling | Red | White | Rosé
10. per glass 30. per pitcher

ON TAP

Guinness | 7.

Matchbook Chardonnay | 10.

Sea Pearl Sauvignon Blanc | 10.

Zardetto Private Cuvee | 10.

Pratsch Grüner Veltliner | 8.

Pratsch Rosé, Austria, 2018 | 8.

Kane Over Head IPA | 8. 📍

Blue Moon Belgian Style White | 6.

Winding Path Coffee Stout | 9. 📍

Maine Beer Co. Mo Pale Ale | 8.

Two Roads Ol' Factory Pils | 7.

Three 3's Kaos IPA | 7. 📍

Founders Solid Gold Lager | 7.

Founders All Day IPA | 7.

Kane Head High | 7. 📍

BOTTLE & CAN

Bud, Bud Light, Coors Light, Corona, Corona Light, Heineken, Heineken Light, Heineken 0.0, Michelob Ultra, Miller Light, Troegs Seasonal, Sam Adams, White Claw, Wölffer Estate Dry White Cider, Stella Artois, Yuengling

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