

STARTERS

SALMON BLT WRAP	18
Roasted Salmon Romaine Lettuce Tomato Red Onion Ranch Aioli Smoked Bacon French Fries	
FRENCH ONION SOUP	8
Caramelized Thyme Onion Baguette Croutons Provolone au Gratin	
AHI TUNA CRUDO	17
Avocado Mousse Purple Potato Red Radish Cucumber Watermelon Radish Black Tobiko Ponzu	
FRENCH COUNTRY PATE	15
Pickled Mustard Dijonnaise Toasted Assorted Bread	

SALADS

CAPRESE SALAD	14
Marinated Heirloom Tomatoes Buffalo Mozzarella EVOO Basil Arugula Balsamic Glaze	
GREEN GODDESS AVOCADO SALAD	16
Avocado Chickpeas Roasted Sweet Potato Roasted Almonds Baby Spinach Shredded Kale Green Goddess Ranch	
GREEK SALAD	15
Mezclun Leaves Cucumber Cured Onions Tomatoes Pickled Peppers Kalamata Olives Feta Cheese Lemon EVOO Dressing	
KALE CAESAR SALAD	14
Romaine Leaves Crispy Kale Marinated Anchovies Torn Croutons Parmigiano Reggiano Caesar Dressing	
STRAWBERRY FIELD SALAD	15
Mixed Field Greens Cucumbers Heirloom Tomatoes Red Onions Blue Cheese Crumbles Candied Pecans Strawberries Balsamic Glaze Balsamic Vinaigrette	
GARDEN COBB SALAD	15
Romaine Blue Cheese Crumble Smoked Bacon Avocado Hardboiled Egg Heirloom Tomatoes Lemon EVOO Dressing	

PROTEINS

CHICKEN BREAST	8
ATLANTIC FAROE ISLAND SALMON	14
SHRIMP	12
CATCH OF THE DAY - MARKET PRICE	
ANGUS BEEF SKIRT STEAK	13
AHI TUNA	12

DRESSINGS

DRESSINGS
Green Chile Ponzu
Buttermilk Ranch
Blue Cheese
Lemon EVOO
Green Goddess Ranch
Balsamic Vinaigrette
Caesar
Honey Mustard

PIZZAS

PEPPERONI	18
Pomodoro Mozzarella Parmesan Oregano Chili Flakes	
MARGHERITA	14
Tomato Sauce Mozzarella Basil EVOO	

MAINS

FETTUCCHINE ALFREDO	16
Creamy Garlic Sauce Parmesan Cheese Black Pepper	
CRISPY CHICKEN PARMESAN	26
Spaghetti Pomodoro Basil Oil Pesto Drizzle	
BRANZINO OREGANATA	26
Crispy Baked Branzino Lemon Garlic Oregano Capers Wilted Spinach	
STEAK & FRITES	34
NY Angus Steak Maitre d'Hotel Butter French Fries Bearnaise Sauce Add Sunny Side Up Egg 2	
ROASTED FAROE ISLAND SALMON	29
Jumbo Asparagus Wilted Spinach Choice Of Side Fennel Sauce	
SOUTHWESTERN FAJITAS WITH BEEF 27 CHICKEN 23	
SHRIMP 25 	
Flour Tortillas Guacamole Pico De Gallo Sour Cream Sautéed Onions Peppers Cumin Black Beans	
BLACK ANGUS BURGER	19
Green Leaf Lettuce Tomato Cured Onions Pickle Spear Choice of Side	
BEYOND BURGER	18
Vegan Burger Caramelized Onion Tomato Avocado Red Onion Chipotle Aioli Hummus French Fries	
FRENCH DIP SANDWICH	22
Slow Roasted Beef Provolone Cheese Caramelized Thyme Onions Au Jus Choice of Side	
RIGATONI SHORT RIB	24
10 hours Slow Cooked Ribs Tomato Ragu Oregano Parmesan Cheese	
REUBEN SANDWICH	18
Slow Cooked Corn Beef Swiss Cheese 1000 Island Sauerkraut Rye Bread Pickle Spear	

SIDES

7

Beer Battered Onion Rings
Sautéed Spinach & Garlic
Fresh Fruit & Berries
Side House Salad
Baked Potato
Baked Sweet Potato
Side Caesar Salad
French Fries
Sweet Potato Fries
Potato Chips

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

WE ARE COMMITTED TO PARTNERING WITH LOCAL FARMS, REGIONAL RANCHES, ARTISANAL BAKERIES, CRAFT DISTILLERS AND USING SUSTAINABLE SEAFOOD.

BEER

BY THE BOTTLE IMPORT, PREMIUM & DOMESTIC

High Noon 5.95	Voodoo Ranger Juicy Haze IPA 5.95
Corona Extra 5.95	New Belgium Fat Tire Belgian White 5.95
Corona Light 5.95	Coors Light 5
Modelo Especial 5.95	Miller Lite 5
Amstel Light 5.95	White Claw Hard Seltzer 5.95
Stella Artois 5.95	Harp Lager 5.95
Heineken Light Zero 5.95	Michelob Ultra 5
Yuengling Light 5.95	Guinness Draught Stout 5.95
Sam Adams 5.95	Angry Orchard Hard Cider 5.95

DRAFT BEERS

Bud Light 5
Michelob Ultra 5
Stella Artois 5.95
Blue Moon Belgian White 5.95

SIGNATURE COCKTAILS

WHEATLEY RASPBERRY LEMONADE 10 Wheatley Vodka Fresh Raspberries Simple Syrup Lemon Juice	BACARDI MOJITO 10 Bacardi Light Rum Lime Juice Fresh Mint Simple Syrup Soda	YELLOWSTONE SMOKE OUT 14 Yellowstone Bourbon Cold Coffee Simple Syrup Bitters
WOODFORD OLD FASHIONED 12.75 Woodford Reserve Bourbon Orange Slice Cherry Bitters Soda	THE REAL MCCOY RUM PUNCH 10 The Real McCoy Rum Pineapple Juice Ginger Ale Cherry	KETEL ONE MOSCOW MULE 11 Ketel One Vodks Ginger Beer Lime Juice
KNOB CREEK MANHATTAN 11.25 Knob Creek Bourbon Sweet Vermouth Bitters Cherry	NEW AMSTERDAM TOM COLLINS 10 New Amsterdam Gin Lemon Juice Simple Syrup Soda Lime	TITO'S SUMMER MULE 10 Tito's Handmade Vodka Ginger Beer Lime Juice Strawberries Fresh Mint

FEATURED WINE

WILLIAM WYCLIFF 8.5 26 Brut, Sparkling	TALBOTT KALI HART 12 47 Chardonnay	HARVEY & HARRIET 13 47 Blend
J VINEYARDS 12 42 Pinot Gris	RUFFINO AQUA DI VENUS 12 45 Pinot Grigio	RODNEY STRONG 12.5 46 Cabernet Sauvignon
THE DREAMING TREE 13 46 Rosé	SIMI SONOMA 12 47 Chardonnay	UNSHACKLED 12.5 46 Cabernet Sauvignon
KIM CRAWFORD 13.5 49 Sauvignon Blanc	FREI BROTHERS 12 44 Merlot	CANYON ROAD 6.5 27 Cabernet Sauvignon
CANYON ROAD 6.5 27 Pinot Grigio	ESTANCIA 11 43 Pinot Noir	FRANCISCAN 13 46 Cabernet Sauvignon
SANTA MARGHERITA 12.5 46 Pinot Grigio	CANYON ROAD 6.5 27 Chardonnay	MY FAVORITE NEIGHBOR 69 Cabernet
UNSHACKLED 13 46 Sauvignon Blanc		LOCATIONS CA 12 45 Blend
MEIOMI 12.5 46 Rosé		MEIOMI 11 45 Pinot Noir