
APPETIZERS

AVOCADO TOAST

Lightly grilled sourdough bread smothered with fresh avocado and tomatoes, topped with fresh arugula and green goddess dressing.

Grilled shrimp 8 • Grilled chicken 7

CAPRESE GARLIC BREAD

Ciabatta bread topped with fresh garlic, fresh mozzarella, sliced tomatoes, and fresh basil, and a drizzle of balsamic glaze.

THAI COCONUT PRAWNS

Coconut prawns (6) served with a pickled cucumber salad and our house made peanut dipping sauce.

CRISPY SESAME CHICKEN BITES 18

Tempura chicken tossed with an orange sesame sauce, roasted peanuts, and fresh green onions.

16 GARLIC PARMESAN SKEWERS GF 18

Tender grilled chicken skewers (4) brushed with melted Parmesan garlic butter.

20 QUESO FUNDIDO

Pork chorizo, green chili, Monterey Jack & mozzarella cheese served in a cast iron skillet. Topped with avocado, Pico de gallo, and fresh cilantro. Served with warm tortilla chips.

20 PIZZA DIP

Seasoned cream cheese layered with tomato sauce, mozzarella cheese, Italian sausage, and pepperoni warmed in our brick oven. Served with crostini.

23 CRISPY CALAMARI

Lightly battered and seasoned squid, deep fried and served with cocktail sauce.

FLAT BREADS

MARGHERITA

Sliced Roma tomatoes, fresh basil, mozzarella cheese and a light pesto drizzle on a flat bread.

MEDITERRANEAN

Extra virgin olive oil, artichoke hearts, feta cheese, sliced tomato, marinated onion, with a balsamic glaze drizzle on a flat bread.

FLAT WHITE

Grilled chicken, mozzarella cheese, Italian herbs, and alfredo sauce on a flat bread.

BBQ CHICKEN

Grilled chicken, mozzarella cheese, bell pepper, onion, jalapeño and BBQ sauce topped with cilantro on a flat bread.

17 Enjoy any pizza with cauliflower crust **GF** for 4

18 TRADITIONAL CHEESE

20 TRADITIONAL PEPPERONI

21 BACON PICKLE

Bacon, dill pickle, mozzarella, Parmesan, red pepper flakes with a garlic ranch sauce.

22 GARLIC CHICKEN 24

Chicken, bacon, artichoke hearts, black olives, green onion, and mozzarella cheese with a garlic ranch sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please note: menu and prices subject to change.

ENTRÉES

Add a side salad or cup of soup to any entrée for 5 • Side Caesar salad 6 • Bowl of soup 7

BBQ PORK BELLY TACOS GF 25
Glazed pork belly with corn tortillas, shredded cabbage, cilantro, pickled onion, and a house made avocado salsa. Served with french fries.

PASTA RAULIE 26
Fettuccine pasta tossed in a savory, spicy, and salty Asian sauce with tender chunks of chicken, broccoli, carrots, mushrooms, and topped with green onion.

PERUVIAN BAKED CHICKEN GF 26
Bone in chicken thighs (2) marinated in a blend of savory spices and paired with a cilantro dipping sauce. Served with rice pilaf and fresh vegetables.

CAJUN ALFREDO 30
Prawns, smoked sausage, peppers, onions, and celery with penne pasta, tossed in a Cajun alfredo sauce.

PISTACHIO CRUSTED SALMON 32
Lightly seasoned 8oz. Salmon filet topped with fresh scallions, served with rice pilaf and fresh vegetables.


SOUTHERN SEAFOOD GRITS 34
Blackened filet of red snapper and grilled prawns, served on a bed of creamy grits, and topped with a Cajun cream sauce.

SEARED AHI TUNA  34
Seared tuna cooked medium rare with a crispy rice cake served with seaweed salad, wasabi aioli and soy ginger vinaigrette.

APPLE HONEY PORK CHOP  35
Brined bone in Snake River pork chop grilled and topped with our house made apple, honey, chipotle glaze. Served with garlic mashed potatoes and fresh vegetables.

HANGER STEAK GF 38
8oz. Hanger grilled to perfection, topped with a roasted garlic cumin cream sauce and fresh Pico de gallo. Served with choice of side and fresh vegetables.

LOBSTER RISOTTO 42
Succulent lobster gently poached in butter, served on a bed of creamy risotto with fresh lemon.

GRILLED RIBEYE  45
14oz. Ribeye cooked to your liking, topped with gorgonzola green chili butter. Served with choice of side and fresh vegetables.

SIDES

CLASSIC SIDES

Garlic mashed potatoes, loaded baked potato, rice pilaf, french fries, sweet potato fries, side salad, cup of soup, or coleslaw.

PREMIUM SIDES 2 each

Garlic fries, onion rings, bowl of soup, or Caesar salad.

ADDITIONAL SIDES

Sliced Sourdough Bread	4
Garlic Bread	5
Additional sauces/dressing	1 each
Classic Sides	5
Premium Sides	7

GF = Gluten Free  = Grill Favorite

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BURGERS

All burgers are cooked to your liking and served on a brioche bun with lettuce, tomato, pickle, & onion. Add cheese (cheddar, American, Swiss, pepper jack, smoked Gouda, or blue cheese), caramelized onions, grilled mushrooms, bacon, or avocado for 1 each.

Substitute any burger (excludes sliders) for a Gluten Free Bun **GF** for 4

GRILL BURGER

Half pound Angus beef burger, served with french fries.

TURKEY BURGER

Seasoned ground turkey patty, served with french fries.

SLIDERS

Angus beef mini burgers (3) with choice of cheese, served french fries.

17 **KOBE BEEF BURGER**  25

Snake River Farms wagyu beef on a Bavarian pretzel bun, topped with smoked gouda, bacon, caramelized onions, tomato, fresh arugula, and pepper bacon jam. Served with french fries.

17

BLACK BEAN BURGER

Vegetarian black bean patty, served with french fries.

18

15

BEYOND BURGER

Plant based patty, served with french fries.

15

SALADS

TRADITIONAL CHICKEN CAESAR 16

Crisp romaine lettuce with grilled chicken breast, fresh Parmesan cheese, garlic croutons, and creamy Caesar dressing. Shrimp 10

CLASSIC SPINACH SALAD GF 16

Spinach, bacon, mushrooms, feta cheese, boiled egg, and marinated red onion with our house made garlic vinaigrette dressing. Salmon 12 • Shrimp 10 • Chicken 8

COBB SALAD GF

Crispy romaine with grilled chicken, bacon, hardboiled egg, avocado, tomato, and blue cheese crumbles, served with blue cheese dressing.

20

ASIAN CHICKEN

Grilled chicken, cabbage, carrots, cilantro, almonds, green onion, bell pepper, and mandarin oranges, served over a bed of romaine lettuce topped with wonton strips, with our sesame dressing.

22

SHRIMP LOUIE GF

Bay shrimp, fresh prawns, avocado, boiled egg, tomato, and cucumber over a bed of crisp greens, served with our house made Thousand Island dressing.

26

POKE SALAD

Ahi tuna on a bed of fresh greens with scallions, avocado, cucumber, jalapeno, cilantro, wasabi aioli, ginger soy sauce, and siracha, topped with wonton strips.

28

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