

# Dinner Menu

## Appetizers

**Buffalo Wings\*** ▶ 1590 CAL ▶ \$12.00

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha.

**Chicken Strips\*** ▶ 980 CAL ▶ \$11.50

Served with house-made pub chips. Your choice of honey mustard or barbeque sauce.

**Quesadilla\*** ▶ 1000 CAL ▶ \$10.25

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream.

Add grilled chicken \$4 ▶ 1120 CAL *Add Steak \$5 ▶ 1305 CAL Add Shrimp \$6 ▶ 1090 CAL*

**Poutine** ▶ 570 CAL ▶ \$10.50

Fries, smothered with house-made gravy and oven roasted cheese curds

**Scallops Spinach and Bacon\*** ▶ 353

CAL ▶ \$18.50

Pan seared scallops with a bed of wilted spinach and bacon

**La Chingona** ▶ 740 CAL ▶ \$14.00

Choice of pork, chicken or beef tacos on corn tortillas with diced onion & cilantro, salsa verde, pickled red onion

**La Mas Cabrera** ▶ 755 CAL ▶ \$16.00

Same as La Chingona; just more flavor with added fire roasted peppers and onion and avocado crema. Sharable!

**Layered Vegetables with Goat**

**Cheese** ▶ 590 CAL ▶ \$13.50

Roasted Zucchini, tomatoes, red pepper and avocado covered with warm goat cheese and a balsamic reduction.

**Pulled Pork Sliders\*** ▶ 630 CAL ▶ \$12.50

Pulled barbeque pork topped with crisp onion rings and dill pickles.

**Firecracker Shrimp\*** ▶ 850 CAL ▶ \$16

Lightly breaded jumbo shrimp tossed in a sweet-and-spicy Asian red chili sauce.

## Entrees

All of our Entrees are served with your choice of two sides; Pasta dishes are served with one side.

**Fish & Chips\*** ▶ 720 CAL ▶ \$17.00

Flaky beer battered cod served with our house-made pub chips and creamy coleslaw.

**Blackened Chicken Alfredo\*** ▶ 1260

CAL ▶ \$17.25

Blackened chicken and penne pasta tossed with roasted garlic, mushrooms and charred tomatoes and served with Ciabatta.

**Southwest Chicken & Shrimp**

**Penne\*** ▶ 1520 CAL ▶ \$21.50

Grilled chicken, shrimp and penne pasta tossed with peppers and onion in a smoked chili cream sauce and served with Ciabatta.

**Pepperoni Pizza** ▶ 1910 CAL ▶ \$20.50

Rich tomato sauce, Pepperoni and Mozzarella cheese on an oven-baked crust.

**Ribeye\*** ▶ 960 CAL ▶ \$29

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese.

**Shrimp and Grits\*** ▶ 618 CAL ▶ \$16.50

Charleston style gravy with shrimp over cheesy grits

**4-Cheese Pizza** ▶ 1550 CAL ▶ \$17.50

Rich tomato sauce, Mozzarella, Cheddar, Provolone and Parmesan cheeses on an oven-baked crust.

**Apple Barbecue Pork Chop\*** ▶ 870

CAL ▶ \$19.50

8 oz. grilled pork chop served with an apple barbecue sauce.

## Burgers & Sandwiches

All of our burgers are cooked to a juicy medium well and served with lettuce, tomato, red onion and your choice of one side.

**Classic Burger\*** ▶ 680 CAL ▶ \$15.00

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese.

**BBQ Bacon Cheddar Burger\*** ▶ 1380

CAL ▶ \$17.25

8 oz. char-broiled Angus beef burger, seasoned and topped with barbeque sauce, crisp bacon and melted Cheddar cheese.

**BLT Club Wrap\*** ▶ 1300 CAL ▶ \$14.50

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla.

**Impossible Burger** ▶ 240 CAL ▶ \$15.75

Impossible™ Burger is a meatless patty made from plants, topped with fresh pico de gallo and avocado, on a whole wheat bun.

**Build Your Own Burger** ▶ 770+ CAL ▶ \$17.50

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo.

Add bacon for an additional \$3.

**Tuscan Chicken Sandwich\*** ▶ 1140

CAL ▶ \$16

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on Ciabatta with pesto mayonnaise.

**Grilled Salmon BLT\*** ▶ 1100 CAL ▶ \$17.5

A maple-glazed salmon fillet, seasoned and served on Ciabatta with Dijon mustard, thick cut bacon, lettuce and tomato.

## Salads

**Caesar Salad** ▶ 650 CAL ▶ \$11.50

Add grilled chicken \$4 ▶ 870 CAL *Add Steak \$5 ▶ 955 CAL Add Shrimp \$6 ▶ 1090 CAL*

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing.

**Grilled Sirloin Salad\*** ▶ 530 CAL ▶ \$19

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette.

**Crispy Chicken Salad\*** ▶ 670 CAL ▶ \$17

Crispy chicken strips, mixed greens, cucumbers, tomatoes and shredded Cheddar cheese tossed with honey mustard dressing.

**Golden and Red Beet Salad\*** ▶ 585 CAL ▶ \$17

Grilled chicken, golden and red beets, arugula, cherry tomato, cucumber, sunflower seeds, pecans, cranberries, and goat cheese tossed with your choice of dressing.

## Sides

**French Fries** \$6 ▶ 280 CAL

**Red Skin Mashed Potatoes** \$7 ▶ 200 CAL

**Rice Pilaf** \$7 ▶ 210 CAL

**Pub Chips** \$6 ▶ 540 CAL

**Seasonal Vegetables** \$7 ▶ 30 CAL

**Side Caesar** \$7 ▶ 390 CAL

**Side Salad** \$7 ▶ 150 CAL

## Desserts

**Brownie Sundae** \$14 ▶ 1010 CAL

**NY Cheesecake** \$9 ▶ 800 CAL

**Ice Cream** \$6 ▶ 510 CAL

**Key Lime Pie** \$9 ▶ 670 CAL

### Room Service Dial Ext. 4

A 18% gratuity charge and applicable sales tax will be added to the price of all items. Delivery charge \$2.00

\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For parties of 6 or more, a 18% gratuity will be automatically added to the bill. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

# Beverages

BAR HOURS: 5pm - 9pm WEEKDAYS  
5pm - 10pm WEEKENDS

## Beers

### Craft

- Wicked Weed** \$5.75
- Kona Big Wave** \$5.75
- Sam Adams** \$5.75
- Fat Tire** \$5.75
- White Claw Black Cherry** \$5.75
- Angry Orchard Cider** \$5.25

### Import

- Corona Extra** \$6
- Blue Moon** \$5.75
- Heineken** \$6.50
- Stella Artois** \$7
- Guinness** \$6.5
- Modelo Especial** \$6

### Domestic

- Bud Light** \$4.75
- Miller Lite** \$4.75
- Michelob Ultra** \$4.75
- Budweiser** \$4.75
- Coors Light** \$4.75
- Yuengling** \$4.75

### Draft

- Bud Light** \$5.75
- Westbrook** \$7.25
- Edmund's Oast** \$7.25
- Coast** \$7.25
- Revelry** \$7.25
- Palmetto** \$7.25

### Drinks

- Assorted Soft Drinks** \$3.75 ▶ 0 CAL
- Coffee** \$4 ▶ 0 CAL
- Tea** \$4.25 ▶ 150 CAL
- Milk** \$4 ▶ 0-160 CAL

## Handcrafted Cocktails

### Margarita

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$10.50

### Moscow Mule

Smirnoff vodka, ginger beer, fresh-squeezed lime juice \$11.00

### Classic Martini

New Amsterdam vodka or New Amsterdam gin, splash of Martini & Rossi dry vermouth, olive or lemon twist \$10.5

### Harborview Sunset

Tito's vodka, coconut rum, peach schnapps, orange juice, cranberry juice and pineapple juice \$11.50

### Mojito

Castillo Rum, muddled garden-fresh mint, club soda, fresh-squeezed lime juice, sugar \$11.25

### 30 Degrees Of Sungria

30 Degrees Pinot Noir, brandy, lemon-lime soda, orange wheel \$12.50

### Bloody Mary

Smirnoff vodka, housemade Bloody Mary mix \$10.5

### Jack Daniel's Lemonade

Jack Daniel's Tennessee Whiskey, Aperol, simple syrup, fresh-squeezed lime juice \$10.5

## White Wines

	GLASS	BOTTLE
<b>Chardonnay</b> 30 Degrees, California	\$8	\$36
<b>Chardonnay</b> Kendall-Jackson Vintner's Reserve, California	\$12.50	\$56
<b>Pinot Grigio</b> J Vineyard, California	\$12	\$54
<b>Rosé, Still – Day Owl, California</b>	\$N/A	\$18
<b>Prosecco</b> La Marca, Italy	\$N/A	\$33
<b>Prosecco (Split)</b> La Marca, Italy	\$N/A	\$9.50

## Red Wines

	GLASS	BOTTLE
<b>Cabernet Sauvignon</b> 30 Degrees, California	\$9.5	\$42.75
<b>Cabernet Sauvignon</b> William Hill Coastal Collection, California	\$14	\$63
<b>Pinot Noir</b> Meiomi, California	\$N/A	\$60
<b>Pinot Noir</b> 30 Degrees, California	\$9	\$40.50
<b>Merlot</b> Rodney Strong, California	\$9	\$40.50
<b>Blend</b> 14 Hands, Columbia Valley	\$9	\$40.50