

Patio Grill

Small Plates

Crab Cake Bites with Lemon Remoulade	\$14
Bite-size crab cakes, lemon remoulade	
New Orleans Spicy BBQ Shrimp & Grits	\$16
BBQ shrimp, tomatoes, chilies, onions, mascarpone grits, garlic butter baguette	
Grilled Shrimp Tacos	\$14
Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	
French Dip Sliders	\$16
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls	
Chicken Wings	\$14
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 	\$12
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
Chicken Quesadilla	\$14
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema	
sub steak +\$6 sub shrimp +\$6	

Handhelds

Served with choice of fries or chips

Cuban Sandwich	\$14
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
Turkey Club	\$16
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$16
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
BBQ Bacon Jack Burger*	\$16
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
Mushroom Swiss Burger*	\$19
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
Classic Cheeseburger*	\$15
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
Southwest Veggie Burger 	\$16
Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun	
Philly Cheesesteak Po-Boy	\$18
Chopped beef sirloin, bell peppers, onions, Swiss cheese on French bread	

Salads & Soup

Soup du Jour	\$8
Ask your server for today's offering	
Garden Salad  	\$12
Mixed greens, cucumber, tomato, red onion, choice of dressing	
Sesame Ginger Salad	\$20
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	
Caesar Salad	\$10
Crisp romaine, shaved Parmesan, croutons, Caesar dressing	
add chicken +\$6 shrimp +\$6 salmon* +\$8	
Crab & Brie Soup	\$14
Jumbo lump crabmeat in creamy mornay sauce	

Mains

Pan Seared Salmon* 	\$24
Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	
Mediterranean Shrimp Pasta	\$24
Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Roasted Herb Chicken 	\$24
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Slow Braised Beef Short Rib	\$24
Beef short rib, red wine veal jus, roasted broccolini, butter seared potato gnocchi	
Ribeye, 12 oz.* 	\$32
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	

Desserts

Cheesecake 	\$10
Classic New York-style cheesecake	
Chocolate Cake 	\$10
Chocolate cake with chocolate frosting	
Crème Brûlée  	\$12
With raspberry coulis	

***NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**

For parties of 6 or more, a 20% gratuity charge will be automatically added to the bill.
Room Service Available 5:00 PM - 10:00 PM: Press "Room Service" button on your phone to order.
All orders have a \$2.50 delivery charge + 20% gratuity automatically added.



Gluten Free



Vegetarian



Vegan

Evening

Signature Cocktails

Margarita	\$15
Don Julio Reposado, Cointreau, house-made lime sour	
Espresso Martini	\$16
Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew	
El Yunque	\$13
Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup	
Fig & Honeybee	\$15
Hendrick's Gin, fresh lime juice, fig honey syrup	
Cinnamon Crowne	\$16
Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup	
Honey Walnut Old Fashioned	\$15
Buffalo Trace Bourbon, house-made honey syrup, Angostura, black walnut bitters	
Bourbon & Bean	\$15
Woodford Reserve, Borghetti Espresso Liqueur, Buffalo Trace Bourbon Cream, cream	

Beers & Beyond

BOTTLED		
Michelob Ultra	ABV 4.2% MO	\$7
Coors Light	ABV 4.2% CO	\$7
Heineken	ABV 5.0% AMS	\$8
Bell's Two Hearted Ale	ABV 7.0% MI	\$7
Kona Big Wave	ABV 4.4% HI	\$8
Athletic Brewing Lite Lager	ABV 0.5% CT	\$7
Warsteiner Pilsner	ABV 4.8% GER	\$9
New Castle Brown Ale	ABV 4.3% ENG	\$8
BEYOND BEER		
Gin & Juice Melon by Dre & Snoop	ABV 5.0% NY	\$8
High Noon Tequilla Seltzer	ABV 4.5% CA	\$8

Zero Proof

Light & Breezy <i>(non-alcoholic)</i>	\$6
Seedlip Grove 42, Fever-Tree ginger beer, lime	
Blueberry NO-jito <i>(non-alcoholic)</i>	\$6
Fresh lime juice, muddled fresh blueberries, fresh mint, house-made simple syrup, Fever-Tree club soda	

Wines

WHITES	6 oz. Bottle
Seven Daughters Moscato	\$11 \$40
<i>Veneto, Italy</i>	
J. Lohr Bay Mist Riesling	\$11 \$40
<i>Monterey, California</i>	
Placido Toscana Pinot Grigio	\$10 \$35
<i>Tuscany, Italy</i>	
Matua Sauvignon Blanc	\$13 \$47
<i>Marlborough, New Zealand</i>	
Rodney Strong Charlotte's Home Sauvignon Blanc	\$11 \$39
<i>Sonoma County, California</i>	
Bonterra Chardonnay	\$11 \$39
<i>California</i>	
La Crema Chardonnay	\$15 \$55
<i>Monterey, California</i>	
BUBBLES & ROSÉS	
Ruffino D.O.C Prosecco	\$11 \$39
<i>Veneto, Italy</i>	
Veuve du Vernay Sparkling	\$12 \$43
<i>Vin de France, NV</i>	
Avaline Rose	\$11 \$39
<i>Vin de France, NV</i>	
REDS	
Angeline Pinot Noir	\$11 \$39
<i>California</i>	
House of Brown Red Blend	\$11 \$39
<i>Lodi, California</i>	
Conundrum Red Blend	\$11 \$39
<i>California</i>	
Liberty School Cabernet Sauvignon	\$11 \$39
<i>Pasa Robles, California</i>	
Prati by Louis M. Martin Cabernet Sauvignon	\$11 \$39
<i>Sonoma, California</i>	