



STARTERS

Fried Calamari | \$8

Served with Marinara sauce

Chicken Wings (8) | \$11

Plain, mild, hot, Teriyaki or BBQ, with veggies and your choice of blue cheese or ranch dressing

Egg Rolls (2) | \$7.5

Veggie Egg Rolls served with Thai Chili sauce

Pot Stickers (4) | \$7.5

Veggie Pot Stickers served with Thai Chili sauce

Chicken Nachos | \$9

Cheese, chicken, black olives, jalapeños, onions, diced peppers, sour cream & salsa

Chicken Quesadilla | \$8.5

Grilled chicken with Pepper Jack cheese, fresh pico de gallo, sour cream & salsa

sub shrimp +\$6

HANDHELDS

Served with french fries or sweet potato fries

Turkey Wrap | \$11

Roasted turkey, Pepper Jack cheese, lettuce and tomato

Fried Turkey Sandwich | \$12

Taco cream sauce, Pepper Jack cheese, lettuce and red onion

Awesome Burger | \$13

Choice of American, Cheddar, Pepper Jack, Swiss, Provolone or blue cheese

Grouper Sandwich | \$16

Blackened, grilled or fried

SIDES

French Fries | \$3

Sweet Potato Fries | \$3

Assorted Vegetables | \$3.5

Small Garden Salad | \$3.5

Small Caesar Salad | \$4.5

SALADS

Caesar Salad | \$7

Romaine, shredded Parmesan, croutons and Caesar dressing (also gluten free w/o croutons)

add chicken +\$5 / shrimp +\$6 / grouper +\$7

Iceberg Bowl | \$8.5

Crumbled blue cheese, diced tomatoes, onions and fresh cucumber

add chicken +\$5 / shrimp +\$6 / grouper +\$7

Dressings: Ranch, Balsamic, Blue Cheese, Honey Mustard, Golden Italian, Red Wine Vinaigrette, Raspberry Vinaigrette

MAINS

Chef's Mac & Cheese | \$17

Colby and Cheddar cheese sauce with chicken and sausage with roasted tomatoes

Cheese Tortellini | \$12

Choice of Alfredo or Marinara served with assorted vegetables and a garlic breadstick

add chicken +\$5 / add shrimp +\$6

gluten-free pasta available upon request 

Meatloaf Platter | \$17

Homemade meatloaf served with brown gravy, mashed potatoes and assorted vegetables

Chicken Tierra | \$17

Roasted chicken with Parmesan, tomato cream sauce, cheese ravioli and served with a garlic breadstick

Grilled NY Strip 7oz | \$19

7oz New York Strip with garlic mashed potatoes and assorted vegetables

DESSERTS

New York Cheesecake | \$5

Classic New York-style cheesecake

Key Lime Pie | \$5

Tangy & sweet with graham cracker crust



Gluten Free



Vegan



Vegetarian

*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness



FROM THE BAR

COCKTAILS

Crowned Jewel Mule | \$10

Ketel One vodka, Fever-Tree ginger beer, Maraschino liqueur, fresh lime juice

Crowne Margarita | \$11

Corazón Blanco tequila, fresh lime juice, house jalapeno simple, Grand Marnier floater, Tajin salt rim

Rye Old Fashioned | \$12

Rittenhouse Rye, orange-infused simple syrup, Whiskey Barrel bitters

Espresso Martini | \$12

Tito's vodka, Kahlua coffee liqueur, espresso, optional cream

Grinning Gin Spritz | \$11

Hendrick's gin, housemade sage simple syrup, cucumbers, sparkling wine

Playa Punch | \$11

Myers's Dark rum, banana liqueur, pomegranate liqueur, pineapple, lime juice

No Average Hemingway | \$12

Bacardi light rum, pomegranate liqueur, grapefruit, fresh lemon juice

Twisted Citrus | \$10

New Amsterdam orange vodka, fresh strawberries, mint, lemonade

BEER & BEYOND

Domestic

Budweiser	\$5
Bud Light	\$5
Coors Light	\$5
Miller Lite	\$5
Miller High Life	\$5
Michelob Ultra	\$5

Imports

Heineken	\$6
Amstel Light	\$6
Corona Extra	\$6
Heineken 0.0	\$4

Craft

Samuel Adams Boston Lager	\$6
Blue Moon Belgian White	\$6
Kona Big Wave	\$6
Lagunitas IPA	\$6
J'Alai IPA	\$6
High Five IPA	\$6

Beyond Beer

Angry Orchard Hard Cider	\$5
White Claw Hard Seltzer	\$5

ZERO PROOF

Spiced Mule | \$8

Seedlip Spice 94, Fever-Tree ginger beer, fresh lime juice

Crowne POM Refresher | \$8

Pomegranate, fresh lemon juice, grapefruit juice, Fever-Tree ginger ale

WINES

Whites

Briccotondo Moscato DOCG \$8 | \$12 | \$31

by FontanaFredda
Moscato D'Asti, Italy

Clean Slate Riesling \$9 | \$13 | \$34

Mosel, Germany

Masi Masianco, Friuli D.O.C. \$8 | \$12 | \$31

Pinot Grigio
Venezia, Italy

Emmolo Sauvignon Blanc \$8 | \$12 | \$31

Napa/Solano, California

Kim Crawford Sauvignon Blanc \$10 | \$15 | \$38

Marlborough, New Zealand

30 Degrees Chardonnay \$8 | \$12 | \$31

Monterey, California

Sea Sun by Wagner Chardonnay \$9 | \$13 | \$34

California

Bubbles & Rosés

LaMarca Prosecco \$8 | \$12 | \$31

Prosecco, Italy

Piper Sonoma Brut Sparkling \$11 | \$16 | \$42

Sonoma County, California

Côté des Roses Rosé \$10 | \$15 | \$38

Languedoc, France

Reds

Mejomi Pinot Noir \$10 | \$15 | \$38

California

Murphy-Goode Red Blend \$9 | \$13 | \$34

California

Banfi Cantine Toscana \$9 | \$13 | \$34

IGT Red Blend

Tuscany, Italy

Decoy by Duckhorn Merlot \$10 | \$15 | \$38

California

30 Degrees Cabernet Sauvignon \$8 | \$12 | \$31

Paso Robles, California

Starmont Cabernet Sauvignon \$11 | \$16 | \$42

North Coast, California

