



SMALL PLATES

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| Bang Bang Cauliflower  | \$12 |
| Roasted cauliflower, honey Sriracha mayo | |
| New Orleans Spicy BBQ Shrimp & Grits | \$17 |
| BBQ shrimp, tomatoes, chilies, onions, mascarpone grits, garlic butter baguette | |
| Grilled Shrimp Tacos | \$16 |
| Grilled shrimp, fresh pico de gallo, cabbage, cilantro-lime crema, flour tortillas | |
| Tuscan Chicken Flatbread | \$17 |
| Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan | |
| Chicken Wings | \$17 |
| Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies | |
| Spinach & Roasted Artichoke Dip  | \$13 |
| Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan | |
| Chicken Quesadilla | \$16 |
| Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema | |
| sub steak +\$3 sub shrimp +\$2 | |

HANDHELDS

All handhelds are served with choice of fries or housemade chips

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| 50-50 Burger Patty Melt* | \$17 |
| 6 oz. 50% beef - 50% veggie burger, American cheese, caramelized onions, smoked pepper AI sauce, lettuce, tomato, brioche bun | |
| Grilled Italian Vegetable Sandwich  | \$17 |
| Grilled eggplant, portabello mushroom, Parmesan, mozzarella, marinara, fresh basil, garlic butter, toasted ciabatta; served with lemon vinaigrette baby kale & spinach salad in place of fries/chips | |
| Cuban | \$17 |
| Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll | |
| Grilled Chicken Bruschetta | \$17 |
| Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun | |
| Turkey Club | \$17 |
| Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo | |
| Grilled Caesar Steak Wrap* | \$17 |
| Grilled sirloin, tomatoes, Caesar greens, flour tortilla | |
| BBQ Bacon Jack Burger* | \$19 |
| Grilled 8 oz. burger, Monterey Jack cheese, bacon, caramelized onions, BBQ sauce, brioche bun | |
| House Burger* | \$17 |
| Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun | |



SALADS & SOUP

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| Soup Du Jour | \$6 |
| Ask your server for today's offering | |
| Chopped Chicken | \$18 |
| Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing | |
| Sesame Ginger | \$18 |
| Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing | |
| Caesar | \$11 |
| Crisp romaine, shaved Parmesan, croutons, Caesar dressing | |
| add chicken +\$7 shrimp +\$9 salmon* +\$9 | |
| House | \$9 |
| Mixed greens, chopped cucumbers, onions, Peruvian sweet pepper, choice of dressing | |
| add chicken +\$7 shrimp +\$9 salmon* +\$9 | |

MAINS

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|--|------|
| Pan Seared Salmon*  | \$34 |
| Wild-caught salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter | |
| Mediterranean Shrimp Pasta | \$28 |
| Jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream | |
| Roasted Herb Chicken  | \$28 |
| Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions | |
| Puttanesca Pork Osso Bucco | \$44 |
| Pork osso bucco, garlic, tomatoes, olives, capers, creamy polenta, sauteed spinach, garlic baguette | |
| Ribeye, 10 oz.*  | \$48 |
| Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glaze, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions | |

DESSERTS

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| Cheesecake  | \$12 |
| Classic New York-style cheesecake | |
| Chocolate Cake  | \$14 |
| Chocolate cake with chocolate frosting | |
| Carrot Cake | \$14 |
| Classic carrot and spiced cake, cream cheese frosting | |



Gluten Free



Vegetarian



Vegan

***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 18% gratuity charge will be automatically added to the bill.

COCKTAILS

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|--|------|
| Crowned Jewel Mule | \$14 |
| Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice | |
| Margarita | \$14 |
| Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup | |
| Espresso Martini | \$14 |
| Tito's handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer | |
| Basil Hayden's Rye Old Fashioned | \$14 |
| Basil Hayden's Dark Rye, housemade simple syrup, orange bitters. Smoked +\$2 | |
| Crowne Rose Manhattan | \$14 |
| Four Roses bourbon, Martini & Rossi sweet vermouth, Angostura bitters | |
| Sidecar | \$14 |
| Remy Martin 1738 Accord Royale, Cointreau, fresh lemon juice, housemade simple syrup | |
| Bee's Knees | \$14 |
| Hendrick's gin, honey, fresh lemon juice | |
| Mixed Berry Mojito | \$14 |
| Bacardi Superior light rum, muddled fresh blueberries, strawberries and mint, housemade simple syrup, fresh lime juice, Fever-Tree club soda | |

BEERS & BEYOND

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| DRAFT | | |
| Michelob Ultra | ABV 4.2% MO | \$7 |
| Rotating Local Craft Beer - ask Server for details! | ABV --% IN | \$8 |
| Voodoo Ranger IPA | ABV 7.0% CO | \$8 |
| BOTTLED | | |
| Bud Light | ABV 4.2% MI | \$6 |
| Miller Lite | ABV 4.2% MI | \$6 |
| Coors Light | ABV 4.2% CO | \$6 |
| Heineken | ABV 5.0% AMS | \$7 |
| Modelo Especial | ABV 4.6% MEX | \$7 |
| Samuel Adams Boston Lager | ABV 4.9% MA | \$7 |
| Goose Island IPA | ABV 6.7% IL | \$7 |
| Guinness | ABV 4.3% IRE | \$8 |
| Upland Dragonfly IPA | ABV 6.7% IN | \$8 |
| Yuengling | ABV 4.5% PA | \$7 |
| Sun King Sunlight Cream Ale | ABV 5.3% IN | \$8 |
| Zombie Dust Pale Ale | ABV 6.5% IN | \$8 |
| Upland Bad Elmer's Porter | ABV 6.0% IN | \$8 |
| Heineken 0.0 | ABV 0% AMS | \$6 |
| BEYOND BEER | | |
| Angry Orchard Hard Cider | ABV 5.0% NY | \$6 |
| High Noon Sun Sips Hard Seltzer | ABV 4.5% CA | \$6 |

ZERO PROOF

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|--|------|
| Garden & Ginger <i>(non-alcoholic)</i> | \$12 |
| Seedlip Garden 108, Fever-Tree ginger ale, rosemary | |
| Cucumber Gimlet <i>(non-alcoholic)</i> | \$12 |
| fresh lime juice, muddled fresh cucumber, housemade simple syrup, Fever-Tree club soda | |

WINES

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|--|------------------------|
| WHITES | 6 oz. 9 oz. Bottle |
| Seven Daughters Moscato | \$8 \$11 \$30 |
| Veneto, Italy | |
| Centine Toscana Pinot Grigio 🍷🍷🍷 | \$12 \$17 \$46 |
| Tuscany, Italy | |
| Emmolo Sauvignon Blanc 🍷🍷 | \$9 \$13 \$34 |
| Napa/Solano, California | |
| Kim Crawford Sauvignon Blanc 🍷🍷 | \$11 \$16 \$42 |
| Marlborough, New Zealand | |
| 30 Degrees Chardonnay 🍷🍷💚🍷 | \$9 \$13 \$34 |
| Monterey, California | |
| Sea Sun Chardonnay by Wagner 🍷 | \$10 \$14 \$38 |
| California | |
| Masi Masianco, Friuli D.O.C. Pinot Grigio 🍷 | \$11 \$16 \$42 |
| Venezia, Italy | |
| S.A. Prum Essence Riesling 🍷🍷🍷🍷🍷 | \$11 \$16 \$48 |
| Mosel, Germany | |
| BUBBLES & ROSÉS | |
| LaMarca Prosecco 🍷 | \$12 \$17 \$46 |
| Prosecco, Italy | |
| Piper Sonoma Brut NV 🍷🍷 | \$19 \$22 \$58 |
| Sonoma County, California | |
| Cote des Roses Rosé | \$17 \$25 \$66 |
| Languedoc, France | |
| REDS | |
| Elouan Pinot Noir 🍷 | \$11 \$16 \$42 |
| Oregon | |
| Murphy-Goode Red Blend | \$13 \$19 \$50 |
| California | |
| Decoy by Duckhorn Merlot 🍷🍷🍷 | \$10 \$14 \$38 |
| California | |
| 30 Degrees Cabernet Sauvignon 🍷🍷💚🍷 | \$9 \$14 \$34 |
| Paso Robles, California | |
| Josh Cabernet Sauvignon 🍷 | \$10 \$14 \$38 |
| California | |
| Louis M. Martini 🍷🍷 | \$---- \$---- \$46 |
| California | |
| Don Miguel Gascon Malbec | \$14 \$20 \$54 |
| Mendoza, Argentina | |