

The Outer Marker

Small Plates

Bang Bang Cauliflower 🌱 🌿 Roasted cauliflower, honey Sriracha mayo	\$13
Italian Meatball Single shareable blended pork-beef meatball, marinara, roasted garlic bread	\$13
Grilled Shrimp Tacos Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	\$16
Tuscan Chicken Flatbread Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	\$15
Chicken Wings Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	\$16
White Cheddar Mac & Cheese 🌿 Aged cheddar, roasted garlic, panko	\$13
Chicken Quesadilla Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema sub steak +\$6 sub shrimp +\$6	\$16

Handhelds

Served with choice of fries or chips

Cuban Sandwich Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	\$17
Grilled Chicken Bruschetta Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	\$17
Grilled Caesar Steak Wrap* Grilled sirloin, tomatoes, Caesar greens, flour tortilla	\$18
BBQ Bacon Jack Burger* Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	\$18
Mushroom Swiss Burger* Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	\$17
Classic Cheeseburger* Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	\$17
Southwest Veggie Burger 🌿 Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun	\$17
Pork Tenderloin Indiana favorite! House breaded pork cutlet, brioche bun	\$17

Salads & Soup

Soup du Jour Ask your server for today's offering	\$10
Garden Salad 🌿 🌱 Mixed greens, cucumber, tomato, red onion, choice of dressing	\$10
Chopped Chicken Salad Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing	\$15
Sesame Ginger Salad Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	\$15
Caesar Salad Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken +\$6 shrimp +\$8 salmon* +\$10 steak* +\$10	\$12

Mains

Pan Seared Salmon* 🌱 Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	\$28
Mediterranean Shrimp Pasta Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	\$26
Roasted Herb Chicken 🌱 Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	\$26
16 oz. Bone-in-Ribeye Choice of topping: sriracha glaze, bourbon demi-glaze, or blue cheese fondue, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	\$44
Bourbon Brined Pork Chop Grilled pork chop, bourbon butter, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	\$28

Desserts

Cheesecake 🌿 Classic New York-style cheesecake	\$10
Carrot Cake With cream cheese frosting	\$10
Flourless Chocolate Torte 🌱 🌿 🌱 Four blended chocolates, smooth ganache topping	\$10

*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 8 or more, a 20% service charge will be automatically added to the bill.
Pick-up Service Available 5:00 PM - 10:30 PM: Dial 1017 on your phone to order.

Evenings

Signature Cocktails

Margarita	\$14
Don Julio Reposado, Cointreau, house-made lime sour	
Espresso Martini	\$16
Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew	
El Yunque	\$15
Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup	
Fig & Honeybee	\$16
Hendrick's Gin, fresh lime juice, fig honey syrup	
Cinnamon Crowne	\$16
Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup	
Cherry Cola Old Fashioned	\$16
Traveller Whiskey, house-made cherry cola syrup, Angostura, cardamom bitters	
Kentucky Made	\$14
Horse Soldier Straight Bourbon, fresh lime juice, house-made simple syrup, cucumber, mint	
Bourbon & Bean	\$16
Woodford Reserve, Borghetti Espresso Liqueur, Buffalo Trace Bourbon Cream, cream	

Beers & Beyond

DRAFT

Michelob Ultra	ABV 4.2% MO	\$7
Modelo Especial	ABV 4.6% MEX	\$7
Samuel Adams Seasonal	ABV 4.9% MA	\$7

BOTTLED

Bud Light	ABV 4.2% MO	\$7
Miller Lite	ABV 4.2% WI	\$7
Heineken	ABV 5.0% AMS	\$7
New Belgium Fat Tire Ale	ABV 5.2% CO	\$7
Kona Big Wave	ABV 4.4% HI	\$7
Athletic Brewing Run Wild IPA	ABV 0.4% CT	\$7
Coors Light	ABV 4.2% CO	\$7

BEYOND BEER

Gin & Juice Assorted Flavors by Dre & Snoop	ABV 5.0% NY	\$7
High Noon Assorted Flavors	ABV 4.5% CA	\$7

Zero Proof

PaNOma <i>(non-alcoholic)</i>	\$10
Seedlip Grove 42, fresh grapefruit juice, fresh lime juice, simple syrup, Sea salt, Fever-Tree mediterranean tonic	
Light & Breezy <i>(non-alcoholic)</i>	\$10
Seedlip Grove 42, Fever-Tree ginger beer, lime	

Wines

WHITES	6 oz. Bottle
Seven Daughters Moscato	\$12 \$32
<i>Veneto, Italy</i>	
J. Lohr Bay Mist Reisling	\$13 \$34
<i>Monterey, California</i>	
Placido Toscana Pinot Grigio	\$11 \$30
<i>Tuscany, Italy</i>	
Matua Sauvignon Blanc	\$14 \$40
<i>Marlborough, New Zealand</i>	
Rodney Strong Charlotte's Home Sauvignon Blanc	\$13 \$39
<i>Sonoma County, California</i>	
Bonterra Chardonnay	\$18 \$45
<i>California</i>	
La Crema Chardonnay	\$15 \$42
<i>Monterey, California</i>	

BUBBLES & ROSÉS

Ruffino D.O.C Prosecco	\$15 \$45
<i>Veneto, Italy</i>	
Veuve du Vernay Sparkling	\$12 \$36
<i>Vin de France, NV</i>	
Avaline Rose	\$16 \$46
<i>Vin de France, NV</i>	

REDS

Angeline Pinot Noir	\$13 \$39
<i>California</i>	
House of Brown Red Blend	\$17 \$48
<i>Lodi, California</i>	
Conundrum Red Blend	\$17 \$51
<i>California</i>	
Liberty School Cabernet Sauvignon	\$16 \$48
<i>Pasa Robles, California</i>	
Prati by Louis M. Martin Cabernet Sauvignon	\$15 \$45
<i>Sonoma, California</i>	