



SHARABLE PLATES

New Orleans 19

Spicy BBQ Shrimp & Grits

bbq shrimp, tomato, chilies, onion, mascarpone grits, garlic butter baguette

Roasted Chicken Wings 18

bleu cheese or ranch, veggies
select sauce: sriracha, roasted garlic, or buffalo

JAX Chicken Quesadilla 18

mojo seasoned chicken, shredded cheeses, green chilies, fresh pico de gallo, salsa, cilantro-lime crema

Shrimp +6 Steak +5

Bang Bang Cauliflower 16

roasted cauliflower, honey sriracha mayo

French Dip Sliders 19

sliced grilled sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian Rolls

Grilled Shrimp Tacos 20

grilled shrimp, fresh pico de gallo, cabbage, cilantro-lime crema, flour tortillas

Tuscan Chicken Flatbread 18

grilled chicken, pesto, roasted red pepper, Alfredo, caramelized onion, fresh mozzarella, balsamic glaze, naan

SOUPS & SALADS

Add Chicken 10 | Salmon 14 | Shrimp 14 | Steak 12

Sesame Ginger 15

chili-glazed shrimp or sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing

Brussels & Pear Salad 15

shaved brussels sprouts, charred onions, pear, burrata, crispy quinoa, lemon vinaigrette

Chopped Caesar 12

romaine, crisp croutons, parmesan, caesar dressing

Shrimp Tomato Bisque 15

tomato bisque, grilled shrimp, croutons, goat cheese

Soup du Jour 11

ask your server for today's seasonal offering

HANDHELDS

served with house chips or french fries

Grilled Italian Vegetable 16

grilled eggplant, portabella mushroom, parmesan, mozzarella, marinara, basil, garlic butter, toasted ciabatta roll

Grilled Chicken Bruschetta 17

chicken, mozzarella, tomato bruschetta, garlic aioli, balsamic glaze, caesar greens, brioche bun

Turkey Club 17

roasted turkey, avocado, lettuce, tomato, bacon, cheddar, mayo

Classic Cuban 17

mojo pork, ham, dill pickles, Swiss, mustard, pressed Cuban roll

House Burger* 18

8 oz. burger, choice of cheese, LTO, brioche bun

BBQ Bacon Jack Burger* 21

8 oz. burger, Monterey Jack, bacon, caramelized onions, BBQ sauce, brioche bun

IMPOSSIBLE® Burger 18

IMPOSSIBLE® plant-based burger, LTO, brioche bun

Grilled Caesar Steak Wrap 17

grilled sirloin, tomatoes, caesar greens, flour tortilla

MAINS

Herb Roasted Chicken 26

herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions

Mediterranean Shrimp Pasta 26

jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream

Chimichurri Filet Mignon* 37

grilled 8 oz filet, chimichurri, sauteed spinach, roasted potatoes, parmesan

Pan-Seared Salmon 28

wild-caught salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter

Slow-Braised Beef Short Rib 42

red wine au jus, roasted broccolini, butter-seared potato gnocchi

DESSERTS 12

Creme Brulee

with fresh berries, sugar cookie

Chocolate Cake

layers of decadence

NY Cheesecake

seasonal fruit compote, whipped cream

A gratuity of 18% will be added for parties of 6 or more.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have any food allergy, please request to see the manager prior to food order.



COCKTAILS

Spritz & Chill	Aperol, Ruffino Prosecco, Fever-Tree Club Soda	15
Mulling Mood	Tito's Handmade Vodka, Reàl Mango, Fever-Tree Ginger Beer	15
Top of the Tree	Bombay Sapphire Gin, St. Germain, Citrus, Fever-Tree Grapefruit Soda	15
Berry Mojito	Bacardi, Reàl Strawberry & Blueberry, Mint, Lime, Fever-Tree Club Soda	15
Edlerflower Paloma	Mi Campo Blanco Tequila, St. Germain, Lime, Fever-Tree Grapefruit Soda	15
Illegal Passion	Illegal Mezcal, Reàl Passion Fruit, Agave, Fever-Tree Grapefruit Soda	16
Blackberry Smash	Maker's Mark, Reàl Blackberry, Lemon, Fresh Mint	16
Basil Hayden Rye Old Fashioned	Basil Hayden Rye, Angostura Bitters, Fresh Orange, Filthy Cherry	16
Zero Cucumber Rita	Ritual Zero Proof, Fever-Tree Sparkling Cucumber (NA)	10
Agua Fresca	Peach, Strawberry, or Lemon (NA)	10

WINES

SPARKLING

		Class	Bottle
PROSECCO	Ruffino Rosé, Veneto, Italy	14	56
CHAMPAGNE	GL Veuve du Vernay Brut, France	12	48

WHITES

ROSÉ	The Pale by Sacha Lichine, Provence, France	15	57
MOSCATO	Seven Daughters, Veneto, Italy	14	53
PINOT GRIGIO	Sartori, Veneto, Italy	12	53
SAUVIGNON BLANC	Kim Crawford, Marlborough, New Zealand	15	57
CHARDONNAY	Wente Central Coast, Central Coast	14	53

REDS

PINOT NOIR	Unshackled by The Prisoner, California	17	64
PINOT NOIR	Böen by Belle Glos, Santa Barbara-Monterey	17	64
MERLOT	Duckhorn Decoy, California	16	60
RED BLEND	Threadcount by Quilt, San Luis Obispo	18	68
CABERNET SAUVIGNON	Justin, Paso Robles	18	68
CABERNET SAUVIGNON	Wente, Southern Hills, Livermore Valley	16	60

BEERS & BEYOND

DRAFTS		7	INTERNATIONAL	7	AMERICAN	6
Stella Artois	Intuition I-10 IPA		Heineken		Budweiser	
Coors Light	Mocama IPA		Corona		Michelob Ultra	
Blue Moon	Modelo Especial				Samuel Adams	
Miller Lite	Seasonal Draft		CRAFT & SELTZER	7	Bud Light	
Michelob Ultra			Dogfish Head IPA			
Yuengling			High Noon Seltzer			
			White Claw Seltzer			

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