

Gather

Small Plates

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| Crab Cake Bites with Lemon Remoulade Bite-size crab cakes, lemon remoulade | \$18 |
| 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 | \$14 |
| Tuscan Chicken Flatbread Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan | \$14 |
| Chicken Wings Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies | \$14 |
| Spinach & Roasted Artichoke Dip  Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan | \$12 |
| Chicken Quesadilla Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema | \$10 |

Handhelds

Served with choice of fries, chips, or fresh fruit

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| Grilled Chicken Bruschetta Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun | \$15 |
| Turkey Club Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo | \$14 |
| 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 | \$16 |
| Mushroom Swiss Burger* Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun | \$16 |
| Classic Cheeseburger* Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun | \$15 |
| Southwest Veggie Burger  Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun | \$15 |
| Reuben Sliced corned beef, sauerkraut, Swiss cheese, thousand island dressing, marble rye | \$14 |




Salads & Soup

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| Soup du Jour Ask your server for today's offering | \$7 |
| Sesame Ginger Salad Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing | \$18 |
| Chicken Salad House-made chicken salad, seasonal fresh fruit, fresh berries, toasted naan | \$15 |
| Caesar Salad Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken +\$6 shrimp +\$8 salmon* +\$8 steak* +\$8 | \$10 |
| Spinach Salad Fresh spinach, caramelized onion, chopped bacon, sweet mustard dressing add chicken +\$6 shrimp +\$8 salmon* +\$8 steak* +\$8 | \$10 |

Mains

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| Pan Seared Salmon*  Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter | \$25 |
| Mediterranean Shrimp Pasta Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream | \$24 |
| Roasted Herb Chicken  Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions | \$23 |
| Center-Cut Top Sirloin, 10 oz. *  Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions | \$32 |

Desserts

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| Cheesecake  Classic New York-style cheesecake | \$8 |
| Chocolate Cake  Chocolate cake with chocolate frosting | \$8 |
| Chocolate Mousse Napoleon  Gluten free chocolate dessert | \$8 |

***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 10 or more, a 18% service charge will be automatically added to the bill.
Pick-up Service Available 5:00 PM - 10:00 PM: Press "7238" on your phone to order.

Evening

Signature Cocktails

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| Margarita | \$15 |
| Don Julio Reposado, Cointreau, house-made lime sour | |
| Espresso Martini | \$14 |
| Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew | |
| El Yunque | \$14 |
| Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup | |
| Fig & Honeybee | \$15 |
| Hendrick's Gin, fresh lime juice, fig honey syrup | |
| Cinnamon Crowne | \$15 |
| Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup | |
| Honey Walnut Old Fashioned | \$15 |
| Traveller Whiskey, house-made honey syrup, Angostura, black walnut bitters | |

Beers & Beyond

BOTTLED

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| Michelob Ultra | ABV 4.2% MO | \$6 |
| Miller Lite | ABV 4.2% WI | \$6 |
| 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 Free Wave Hazy IPA | ABV 0.4% CT | \$7 |
| Coors Light | ABV 4.2% CO | \$6 |
| Dogfish Head 60 Minute IPA | ABV 6.0% DE | \$8 |
| Stella Artois | ABV 5.2% BEL | \$7 |
| Corona Extra | ABV 4.5% MEX | \$7 |
| I.C. Light | ABV 4.15% PA | \$6 |
| Yuengling Lager | ABV 4.5% PA | \$6 |

BEYOND BEER

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| Gin & Juice Assorted Flavors by Dre & Snoop | ABV 5.0% NY | \$10 |
| High Noon Vodka Seltzer | ABV 4.5% CA | \$10 |

Zero Proof

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| Cranberry Refresher <i>(non-alcoholic)</i> | \$6 |
| Cranberry juice, pomegranate, fresh lime juice, Simply® Orange Juice, Fever-Tree ginger ale | |
| 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

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| WHITES | 6 oz. Bottle |
| Seven Daughters Moscato | \$13 \$50 |
| <i>Veneto, Italy</i> | |
| J. Lohr Bay Mist Riesling | \$13 \$50 |
| <i>Monterey, California</i> | |
| Placido Toscana Pinot Grigio | \$13 \$50 |
| <i>Tuscany, Italy</i> | |
| Matua Sauvignon Blanc | \$14 \$52 |
| <i>Marlborough, New Zealand</i> | |
| Rodney Strong Charlotte's Home Sauvignon Blanc | \$20 \$76 |
| <i>Sonoma County, California</i> | |
| Bonterra Chardonnay | \$16 \$60 |
| <i>California</i> | |
| La Crema Chardonnay | \$20 \$76 |
| <i>Monterey, California</i> | |
| Santa Margherita Pinot Grigio | \$24 \$92 |
| <i>Veneto, Italy</i> | |
| BUBBLES & ROSÉS | |
| Ruffino D.O.C Prosecco | \$15 \$58 |
| <i>Veneto, Italy</i> | |
| Veuve du Vernay Sparkling | \$14 \$52 |
| <i>Vin de France, NV</i> | |
| Avaline Rose | \$24 \$92 |
| <i>Vin de France, NV</i> | |
| REDS | |
| Angeline Pinot Noir | \$13 \$50 |
| <i>California</i> | |
| House of Brown Red Blend | \$17 \$62 |
| <i>Lodi, California</i> | |
| Conundrum Red Blend | \$23 \$90 |
| <i>California</i> | |
| Liberty School Cabernet Sauvignon | \$18 \$64 |
| <i>Pasa Robles, California</i> | |
| Prati by Louis M. Martin Cabernet Sauvignon | \$20 \$76 |
| <i>Sonoma, California</i> | |
| Belle Glos Balade Pinot Noir | \$24 \$92 |
| <i>Santa Lucia Highlands, California</i> | |