



Appetizers

Buffalo Wings* / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$12.00

Chicken Strips* / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbeque sauce. \$13.00

Quesadilla* / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$11.00
Add grilled chicken \$4.00 / 1120 CAL Add steak \$5.00 / 1305 CAL Add shrimp \$5.00 / 1090 CAL

Firecracker Shrimp* / 850 CAL

Lightly breaded jumbo shrimp tossed in a sweet-and-spicy Asian red chili sauce. \$14.00

Hummus & Pita / 1650 CAL

Seasoned with sea salt, lemon and topped with pesto and served with warm pita wedges, vegetables, feta and green olives. \$12.00

Fish Tacos* / 820 CAL

Grilled fish, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas. \$15.00

Shrimp Tacos* / 1220 CAL

Grilled shrimp, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas. \$15.00

Sliders* / 1340 CAL

Three bite-sized burgers topped with crisp bacon and Cheddar cheese served with a side of our house-made pub chips. \$13.00

Buffalo Chicken Sliders* / 1002 CAL

Three bite-sized Buffalo chicken sandwiches topped with blue cheese, lettuce and tomato served with a side of our house-made pub chips. \$13.00

Buttermilk Fried Pickles / 940 CAL

Fried pickle chips served over heritage greens with Ranch dressing. \$9.00



Salads

Caesar Salad* / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$12.00
Add grilled chicken \$4.00/ 870 CAL Add Steak \$5.00 / 955 CAL Add shrimp \$5.00 / 1090 CAL

Grilled Sirloin Salad* / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$18.00

Crispy Chicken Salad* / 670 CAL

Crispy chicken strips, mixed greens, cucumbers, tomatoes and shredded Cheddar cheese tossed with honey mustard dressing. \$16.00

BUFFALO CHICKEN SALAD* / 1100 CAL

Grilled chicken tossed in our house buffalo sauce served on top of fresh greens, tortilla strips, chopped bacon, cheddar cheese and chipotle ranch dressing. \$16.00

WINDOWS ON THE RIVER



Entrees

All of our Entrees are served with your choice of two sides; Pasta dishes are served with one side.

Citrus Grilled Salmon* / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$24.00

Garden Penne Pasta* / 960 CAL

Sautéed vegetables and penne pasta tossed with roasted red peppers and pesto, topped with shaved Parmesan and served with Ciabatta. \$15.00 *Add grilled chicken \$4.00 / 1080 CAL Add shrimp \$5.00 / 1050 CAL Add steak \$5.00 / 1265 CAL*

Fish & Chips* / 720 CAL

Flaky beer battered cod served with our house-made pub chips and creamy coleslaw. \$17.00

Pepperoni Pizza / 1910 CAL

Rich tomato sauce, Pepperoni and Mozzarella cheese on an oven-baked crust. \$18.00

Ribeye* / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$34.00

Monterey Grilled Chicken* / 550 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$18.00

Southwest Chicken & Shrimp Penne* / 1520 CAL

Grilled chicken, shrimp and penne pasta with tossed with peppers and onion in a smoked chili cream sauce and served with Ciabatta. \$18.00

Supreme Pizza / 2140 CAL

Rich tomato sauce, a blend of sausage, pepperoni, onions, green peppers and Mozzarella cheese on an oven-baked crust. \$20.00



Burgers & Sandwiches

All of our burgers are cooked to a juicy medium well and served with lettuce, tomato, red onion and your choice of one side.

Classic Burger* / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$15.00

BBQ Bacon Cheddar Burger* / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbeque sauce, crisp bacon and melted Cheddar cheese. \$16.00

Build Your Own Burger* / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$15.00
Add bacon for an additional \$2.00

BLT Club Wrap* / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$15.00

Tuscan Chicken Sandwich* / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on Ciabatta with pesto mayonnaise. \$15.00

Blue Burger* / 1090 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped savory blue cheese. \$15.00

SMOKED BRISKET SANDWICH* / 980 CAL

Our smokehouse mesquite brisket topped with tangy BBQ sauce, pickles, onions, and a side of coleslaw. \$17.00

Desserts

Brownie Sundae \$10.00 / 1010 CAL

NY Cheesecake \$10.00 / 800 CAL

Key Lime Pie \$10.00 / 670 CAL

Ice Cream \$6.00 / 510 CAL

Sides

French Fries \$6.00 / 280 CAL

Red Skin Mashed Potatoes \$6.00 / 200 CAL

Rice Pilaf \$6.00 / 210 CAL

Pub Chips \$6.00 / 540 CAL

Seasonal Vegetables \$6.00 / 30 CAL

Side Caesar \$8.00 / 390 CAL

Side Salad \$8.00 / 150 CAL

Dinner Hours

5:00 PM - 10:00 PM

Daily

***Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of 6 OR MORE or more, a 18% gratuity will be automatically added to the bill.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.



Bar Hours 2:00 PM - 11:00 PM Daily



Beers

Craft

- Blue Moon \$5.75
- Goose Island IPA \$6.00
- Sam Adams \$5.75
- Leinenkugel Seasonal \$6.00
- White Claw Mango \$5.00
- Angry Orchard Cider \$5.75

Import

- Corona Extra \$5.75
- Heineken \$5.75
- Stella Artois \$5.75
- Modelo Especial \$5.75
- DOS EQUIS \$5.75
- SHINER BOCK \$5.75

Domestic

- Bud Light \$4.50
- Miller Lite \$4.50
- Michelob Ultra \$4.50
- Coors Light \$4.50
- Budweiser \$4.50
- DRAFT \$6.50



Handcrafted Cocktails

Margarita

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$12.00

Moscow Mule

Smirnoff vodka, ginger beer, fresh-squeezed lime juice \$11.00

Noble Paloma

Casa Noble Reposado tequila, grapefruit juice, simple syrup, fresh-squeezed lime juice, club soda \$13.00

Manhattan

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters \$13.00 *Maker's Mark for only \$7.00 more.*

Mojito

Castillo Rum, muddled garden-fresh mint, club soda, fresh-squeezed lime juice, sugar \$13.00

Classic Martini

New Amsterdam vodka or New Amsterdam gin, splash of Martini & Rossi dry vermouth, olive or lemon twist \$13.00

Perfect Rose Old Fashioned

Four Rose's bourbon, lemon sour, simple syrup, cherry \$14.00

Bloody Mary

Smirnoff vodka, housemade Bloody Mary mix \$11.00



White Wines

	GLASS	BOTTLE
Chardonnay <i>30 Degrees, California</i>	\$8.00	\$27.00
Chardonnay <i>Kendall-Jackson Vintner's Reserve, California</i>	\$9.00	\$28.00
Sauvignon Blanc <i>Bonterra, California</i>	\$8.00	\$27.00
Pinot Gris <i>J Vineyards, California</i>	\$9.00	\$28.00
Rosé <i>Still Day Owl, California</i>	\$8.00	\$24.00
Sparkling <i>Piper-Sonoma Brut NV, California</i>	\$13.00	\$39.00



Red Wines

	GLASS	BOTTLE
Cabernet Sauvignon <i>30 Degrees, California</i>	\$8.50	\$28.00
Pinot Noir <i>Carmel Road, California</i>	\$8.50	\$28.00
Cabernet Sauvignon <i>Kendall-Jackson Vintner's Reserve, California</i>	\$11.00	\$33.00
Pinot Noir <i>30 Degrees, California</i>	\$9.00	\$28.00
Merlot <i>Benziger Merlot, California</i>	\$12.00	\$36.00
Pinot Noir <i>Meiomi, California</i>	\$12.00	\$36.00

Drinks

- Assorted Soft Drinks \$4.00 / 0-160 CAL
- Coffee \$3.00 / 0 CAL
- Tea \$3.00 / 0 CAL
- Milk \$3.00 / 150 CAL

