



Appetizers

COLOSSAL SHRIMP COCKTAIL

Housemade horseradish cocktail sauce, fresh lemon. 4 each

JUMBO LUMP CRAB CAKES

Apple slaw, lemon- herb chutney, crispy garlic. 18

THAI CHICKEN SATAY

Peanut sauce, cucumber relish, thai basil. 12

MEDITERRANEAN CRISPY CALAMARI

Aleppo seasoning, sweet banana peppers, olives, matbucha relish. 20

ASIAN STREET DUMPLINGS

Crispy chicken dumplings, general Tso sauce, topped with scallions and cilantro. 14

Soups & Signature Salads

CHEF'S SOUP OF THE DAY

Cup 4 / Bowl 6

CLASSIC FRENCH ONION SOUP

Housemade beef broth, three onion blend, pumpernickel crouton, blended Swiss cheeses. 10

INDIVIDUAL QUICHES (V)

Farm fresh egg filled pastry pie shell, over field green salad. 18
♦ Tomato, spinach, feta
♦ Ham, pepper, onion, mushroom
♦ Bacon, sausage, ham

CAESAR SALAD

Romaine, roasted tomato, garlic croutons, parmesan, creamy Caesar dressing. 16

GREENS (V, VG, GF)

Local mixed greens, radish, baby carrots, cucumber. 8/12

STEAK SALAD (V, VG, GFA)

Strip steak, feta, romaine lettuce, roasted tomatoes, frizzled onions, balsamic dressing. 28

ADD TO ANY SALAD:

Tuna Salad 6 | Chicken Salad 6 | Grilled or Crispy Chicken 6 | Strip Steak 14 | Catch of the Day 12

Not-So-Traditional Eggs

CLASSIC BENEDICT

Two poached eggs toasted English muffin, Canadian bacon, wilted spinach, hollandaise. 18

AVOCADO TOAST BENEDICT (V)

Two poached eggs, mashed avocado, wilted spinach, smoked paprika hollandaise, toasted multigrain bread. 16

BLACKENED SHRIMP, FRIED EGG PO-BOY BENEDICT

Two fried eggs on toasted French bread, blackened shrimp, slaw, tomato, hollandaise. 20

BREAKFAST BURRITO CHIMICHANGA

Scrambled eggs, onions, peppers, jalapenos, pepperjack cheese, hash browns, lightly fried in a flour tortilla wrap sausage gravy dipping sauces. 18

Sides

**SEASONAL FRUIT 6 – ONE EGG ALA CARTE 1.50 – BACON or SAUSAGE 5
HOME FRIES 5 – LOADED HOME FRIES 7 – XL ENGLISH MUFFIN 3**

V = Vegetarian VG = Vegan GF = Gluten Free GFA = Gluten Free Available

Please notify your server of any allergies or dietary concerns prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Omelets

Served with bacon, maple sausage and home fries. 18
Egg whites available upon request

BIRDIE (V, GF)

Spinach, mushroom, tomato, swiss cheese

EAGLE (GF)

Chorizo, onion, peppers, cilantro, pepper jack cheese, salsa verde drizzle

ALBATROSS (GF)

Ham, onion, peppers, mushroom, potatoes, cheddar cheese, tabasco ketchup drizzle

CAPRESE

Fresh mozzarella, pesto, blistered tomatoes, balsamic drizzle

Sweet & Savory

BELGIUM WAFFLES

Served with bacon and sausage.

- ♦ Traditional with berries & whipped cream. 16
- ♦ Hot honey crispy chicken with bacon jam. 18
- ♦ Belgium waffle of the day. 18

PANCAKES

Served with bacon and sausage.

- ♦ Traditional with berries & whipped cream. 16
- ♦ Pancakes of the Day. 18

CHALLAH FRENCH TOAST

Served with bacon and sausage.

- ♦ Traditional with berries & whipped cream. 16
- ♦ French Toast of the Day. 18

WAFFLE SLIDERS

Two mini buttermilk waffles

- ♦ French dip slider, roast beef, provolone, caramelized onions, au jus dipping sauce. 18
- ♦ Nashville spicy crispy chicken slider, bacon jam, melted cheddar. 16
- ♦ Smoked salmon slider, dill cream cheese, pickled red onion. 20

Pub Fare

POKE BOWL

Sushi rice, edamame, shaved cabbage, pineapple, cucumber, scallion, cilantro, avocado, sriracha mayo. 16
add ponzo tuna 12
add teriyaki chicken 6
add japanese marinated steak 14

QUESADILLA

Caramelized peppers & onions, cheddar jack cheese, salsa and sour cream. 12
add buffalo chicken 6
add pulled pork 8
add lobster 14

TRADITIONAL BURGER

Lettuce, tomato, red onion. 18
add any cheese 1
add bacon 1.50
add fried egg 1.50

BURGER OF THE DAY

Chef's daily creation. 20

BAKED MACARONI & CHEESE

Creamy three cheese blend, baked cracker crumb topping. 10
add buffalo chicken 6
add carnitas pulled pork 8
add lobster 14

FISH & CHIPS

House-made beer battered atlantic cod with fries, served with malt vinegar and tartar sauce. 18

THREE CLASSIC FRENCH DIP SLIDERS

Sliced in-house roasted Angus beef piled high, melted provolone, french onion dipping jus. 20

MEATLOAF GRILLED CHEESE

House made meatloaf, cheddar, bacon, Frank's RedHot sauce, frizzled onions, ranch, thick cut white toast. 18