# small plates

9.50
9.50
12.75
13.75
13.00
17.75
13.25
13.75
11.25

# soups/small salads

Soup of the Day 7.7	5 Tomato Soup	7.75
French Onion Soup		8.75
Mixed Greens		10.50
candied pecans, goat che	eese, medjool dates,	
champagne vinaigrette		
Caesar 1,2		11.75
romaine, caesar dressing	g, garlic herb croutons,	
shaved parmesan chees	e, garlic parmesan schmear	
add grilled chicken 5.7	•	
add grilled flat iron ste	ak 11.75 add salmon 11.75	
big sala	ds	
NTP NATA		

Roasted Baby Beet Salad arugula, fried goat cheese, orange cider vinaigrette,	14.50
spiced pumpkin seeds <b>Chicken Cobb Salad</b> <sup>1,2</sup> bacon, avocado, egg, bleu cheese crumbles, cherry tomato herb ranch dressing	<b>17.95</b> es,
Rotisserie Chicken Salad mixed greens and romaine, dates, goat cheese, cherry toma avocado, cornbread croutons, green goddess vinaigrette	<b>22.75</b> atoes,
<b>Poached Salmon Spinach Salad</b> gala apples, cranberries, goat cheese, candied pecans, balsamic dressing	21.75
Thai Steak Salad red cabbage, noodles, red onions, red bell peppers, carrots mango, cherry tomatoes, peanut dressing	23.95 ,

shakes

& malts

vanilla, strawberry,

chocolate, coffee

or mocha

\$750

sides

Garlic Mashed Potatoes 5.75 Cauliflower Gratin 7.25

### dessert

Mint Chip Mud Pie 8.50 mint chip ice cream, oreo cookie, fudge, whipped cream

Skillet S'mores 8.50 chocolate brownie, marshmallow, graham crackers, Hershey's chocolate squares

Chocolate Bombe 8.50 chocolate brownie, chocolate mousse, chocolate ganache, berry purée

Butterscotch Blondie Sundae 8.50 butterscotch and macadamia nut brownie, vanilla bean ice cream and caramel sauce

Pie Scream 9.50 warm piece of seasonal pie served in a vanilla milkshake, caramel sauce, whipped cream, chopped pecans

18% service charge for parties of 8 or more | Split Plate Charge \$2 Reservations accepted

<sup>1</sup> Served raw or undercooked or contains raw or undercooked ingredients

<sup>2</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness

## sandwiches

served with fries or mixed green	ıs
Prime Rib French Dip au jus, creamed horseradish Cafeteria Burger <sup>1,2</sup> lettuce, tomato, pickle, onion, thousand island sauce	19.75 15.25
add cheddar, swiss, goat or bleu cheese 1.95 add bacon, mushrooms or avocado 1.95	
Impossible Border Burger <sup>1,2</sup> guacamole, pepper jack cheese, roasted peppers, spicy may	<b>17.95</b> onnaise
Western Burger <sup>1,2</sup> bbq sauce, crispy onions, white cheddar, bacon	17.95
<b>Turkey Burger</b> <sup>1,2</sup> onion marmalade, spicy mayonnaise, arugula, tomatoes	16.95
House Falafel Burger spicy aioli, pickled red onion, butter lettuce	16.25
Grilled Ham & Cheese w/Tomato Soup havarti, white cheddar, black forest ham	15.95
Fried Chicken Sandwich jalapeño mustard slaw, gruyère cheese, sliced tomatoes	17.50
entrées	
<b>Rigatoni Bolognese</b> beef bolognese, melted burrata cheese, crispy basil	16.95
Shrimp Scampi spaghetti, cherry tomatoes, spinach, parmesan cheese, lemon butter sauce, chili flakes	24.50
<b>Chicken and Waffle</b> southern fried chicken, pork sausage country gravy, Belgian waffle, pecan butter, maple syrup	23.25
Fish and Chips french fries, lemon, tartar sauce	22.25
<b>Grilled Atlantic Salmon</b> butternut squash puree, forbidden rice, shaved brussels sp fresh pomegranate, spiced pepitas	28.75 prouts,
Lump Crab Crusted California Seabass roasted baby yukon gold potatoes, dressed baby gem lettu fresh dill tarter sauce	<b>32.25</b> ce,
Roasted Half Chicken creamy corn polenta, crispy broccolini, chicken demi	27.50
Slow Braised Beef Shortrib wild mushroom risotto, demi glace, parmesan cheese	29.75
<b>Grilled Hawaiian Rib Eye Steak</b> <sup>1,2</sup> garlic mashed potatoes, green beans, scallions with natura	<b>34.50</b> al jus
<b>Roasted Prime Rib</b> <sup>1,2</sup> (available Fri–Sun dinner) garlic mashed potatoes, green beans, natural jus	32.95

### beverages

\$3<sup>95</sup> Pepsi Diet Pepsi Sierra Mist Dr. Pepper Root Beer Hot or Iced Tea Peerless Coffee 4.25 Cold Brew 4.50 Vanilla Whip Cold Brew 5.95 Cold brew topped with homemade whipped vanilla cream

#### mocktails non-alcoholic drinks Watermelon Sugar, Hi! Fresh watermelon and kiwi muddled with raspberry and

lemon syrup, topped with sweet and sour

Lavender Haze

Lavender syrup, lemon, coconut cream, topped with coconut water

**Basil Berry Fizz** 

Raspberries, basil and lemons muddled with raspberry syrup and topped with sparkling and lemon-lime soda

#### Berry Lemonade

Hand muddled lemons, fresh berries, topped with sparkling and lemon-lime soda. Choice of strawberry, blackberry or raspberry

Pineapple Iced Tea Tropical iced tea with pineapple juice Housemade Lemonade 4.75 Red Bull 5.00 Ginger Beer 4.00 Fiji Water (still) 4.25 San Pellegrino (sparkling) 4.25



