

## Appetizers

**Charcuterie Board** \$30 Serves 2 - 4  
Assorted Cheeses | Cured Meats | Spreads  
Pickled Vegetables | Toasted Crostinis  
Add bottle of Yorktown Wine \$20

**Crisp Shrimp Eggrolls** \$9  
Cabbage | Shrimp | Scallions | Cilantro  
Housemade Sweet Chili Sauce

**Southwest Quesadilla** \$13  
Cheddar Jack Cheese | BBQ Brisket  
Caramelized Onions | Poblano

**Salmon & Shrimp Cakes** \$15  
Salmon | Shrimp | Herbs | Calabrian Chili  
Bread Crumbs | Housemade Tarter Sauce

**Bruschetta** \$10  
Heirloom Tomato | Balsamic Vinegar  
Whipped Ricotta | Basil | Crostini

**Grilled Beef Yakitori** \$14  
Ribeye | Soy Glaze | Sesame

**Fried Brussels Sprouts** \$12  
Garlic | Chili | Honey  
Rice Vinegar | Lime | Umami

## Salads

Add a Protein to any Salad:  
Roasted Chicken \$6 | Shrimp \$9 | Salmon \$9

**Market Greens** \$11  
Petite Greens | Tomato | Cucumber  
Shaved Onion | Herb Croutons  
Balsamic Vinaigrette

**Caesar** \$11  
Romaine | Herb Croutons  
Shaved Reggiano | Housemade Caesar

**Greek** \$13  
Romaine | Cucumber | Olives  
Tomato | Red Onion | Feta Cheese  
Housemade Citrus Herb Vinaigrette

**"BLT"** \$12  
Romaine Hearts | Tomato | Bacon  
Shaved Parmesan | Buttermilk Ranch

**Asian Chopped Greens** \$13  
Mixed Greens | Cabbage | Carrots  
Scallions | Cilantro | Crisp Wonton  
Housemade Soy Ginger Dressing

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## - Housemade Soups -

**Vegetable Soup** Cup \$5 // Bowl \$7  
Garden Vegetables | Vegetable Broth

**Chef's Soup of the Day** Cup \$5 // Bowl \$7  
Chef Inspired Daily Creation

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GLUTEN FREE VEGAN VEGETARIAN

\*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness. 18% service charge will be added to parties of 8 or more. \$3 split entree fee.

**\*Bread Served Upon Request\***

## Sandwiches

All sandwiches served with housemade chips or french fries. Substitute fresh fruit, cup of soup or market salad \$3

### **Corned Beef Reuben** \$15

Braised Corn Beef | Swiss | Sauerkraut  
1000 Island | Rye Bread

### **French Dip** \$16

Prime Rib | Provolone Cheese | Au Jus  
Horseradish Cream | Hoagie Roll

## Burgers

### **Classic Bacon Cheese Burger** \$16

1/2 LB Angus Beef Patty | Cheddar Cheese  
Applewood Smoked Bacon | Lettuce  
Tomato | Shaved Onion | Pickles  
Mayonnaise | Sesame Seed Bun

### **Teriyaki Glazed Salmon Burger** \$18

Asian Coleslaw | Gochujang Cucumbers  
Crisp Wonton Strips | Wasabi Crema

## - Dinner Entrées -

Add cup of soup or market salad \$3

### **Braised Short Rib** \$24

Yukon Mashed Potatoes | Demi Glaze  
Sauteed Vegetables

### **Eggplant Parmigiano** \$18

Crispy Eggplant | Mozzarella | Parmesan  
Housemade Marinara | Fettuccini

### **Lobster Mushroom Ravioli** \$27

Vodka Cream Sauce | Shallots  
Caramelized Wild Mushrooms

### **Huli Huli** \$22

Sweet Soy Glaze | Steamed Rice  
Broccoli | Scallions | Togarashi  
Choice of: Chicken or Salmon

### **Grilled Herb Chicken** \$22

Mashed Potatoes | Herb Butter  
Sauteed Seasonal Vegetables

### **Pan Seared Cod** \$25

Grilled Asparagus | Wild Rice  
Roasted Garlic | Citrus Herb Butter

### **Ribeye Steak** \$28

1/2 LB Steak | Black Peppercorn Sauce  
Mashed Potatoes | Broccolini

### **Baked Ziti** \$22

Penne Pasta | Parmesan Cheese  
Bolognese | Mozzarella | Ricotta

## Sides

**French Fries**

**Broccolini**

**Housemade Chips**

**Yukon Mashed Potatoes**

**Grilled Asparagus**

**Carolina Slaw**

**Steamed Rice**

**Wild Rice**

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