

DINNER MENU

STARTERS

Maryland Crab Cakes - \$19

Two Crispy Deep Sea Red Crab Cakes with a Tangy Lemon Caper Aioli.

Chicken Wings - \$15

Eight Wings, Seasoned, Lightly Fried, and Tossed in Your Choice of Buffalo Sauce, BBQ Sauce, Garlic Parmesan, or Salt and Pepper Dry Rub.

Served with Celery and Carrot Sticks and Your Choice of Ranch or Bleu Cheese Dressing.

Blackened Steak Bites - \$18

Grilled Steak Bites Topped with Bacon, Bleu Cheese, and Red Onion Relish.

Burrata Caprese - \$17

Heirloom Tomatoes, Fresh Burrata Mozzarella, Pesto Vinaigrette, Balsamic Glaze, and Fresh Basil.

Margarita Flatbread - \$16

Thin Sliced Tomatoes, Mozzarella, Fresh Basil, and Balsamic Glaze.

Roasted Red Pepper Flatbread - \$18

Smoky Roasted Red Pepper, Sundried tomato Sauce, Spicy Italian Sausage Mozzarella, Mushrooms, and Caramelized Onion.

HOUSE FAVORITE

6 oz New York Steak - \$37

Grilled to Perfection with Chef's Choice of Seasonal Vegetable and Potato.

12 oz New York Steak - \$41

Grilled to Perfection with Chef's Choice of Seasonal Vegetable and Potato.

KIDS

Fettuccine Alfredo \$12

Creamy Parmesan Alfredo Sauce on Fettuccine Noodles.

Chicken Strips \$14

Fried Chicken Breast Strips with Fresh-cut Fries, Ranch and Ketchup.

Cheese Flatbread \$15

Mozzarella and Romano Cheeses with Our House-made Pizza Sauce.

DINNER MENU

ENTREES

Bison Burger - \$22

Blend of Ground Bison and American Wagyu 6oz Patty on Brioche Bun, Your Choice of: Butter Leaf Lettuce, Heirloom Tomato, Red onion and/or Your Choice of Bleu, American, or Gouda Cheese. Served with House-cut Fries.

| Add Bacon - \$1.50, Mushrooms - \$1.00, Caramelized Onion - \$1.00

Blackened Salmon Sandwich - \$26

Blackened Salmon Filet, Lettuce, Tomato, Red Onion, and Cajun Remoulade on a Brioche Bun. Served with House-cut Fries.

Fish and Chips - \$22

6 oz Fried Fish With House-made Tartar Sauce. Served with Pickled Cucumber Salad and House-cut Fries.

Chicken Strips W/ Fries Basket - \$16

8 oz of Fried Chicken Tenders, Served with Champagne Honey Mustard Sauce and House-cut Fries.

Romesco Pasta - \$26

Your Choice of Pasta Tossed in a Creamy Roasted Red Pepper and Sundried Tomato Sauce. Topped with Parmesan and Fresh Basil.

Shrimp Scampi - \$32

Large prawns, white Wine, Lobster and Butter Sauce, Cherry Tomatoes, Parsley, Parmigiano-Reggiano Tossed with Angel Hair.

Classic Fettuccine Alfredo - \$26

Fresh Fettuccine Tossed with a Creamy Parmesan Alfredo Sauce.

Full-Size Caesar Salad - \$18

Romaine, Fried Caper, Parmigiana-Reggiano, House Croutons, Hard Boiled Egg, Lemon, and House-made Caesar Dressing.

Side House Salad - \$8

Organic Baby Greens, Heirloom Cherry Tomatoes, English Cucumber, House Croutons, and Choice of Dressing.

PROTEIN OPTIONS

Grilled Chicken - \$8 | Sautéed Shrimp - \$14

Salmon Filet - \$16 | 6 oz Steak - \$16

{ We proudly serve wild-caught seafood and free-range, grass-fed meats and poultry. Thoughtfully sourced from local farms and ranches whenever available. All recipes are crafted in-house and from scratch. }

*Consuming raw or under-cooked protein can increase risk of food born illness.

Food allergy notice. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.

If you have a food allergy, please notify your server.