

SHARE

TUNA CEVICHE

sushi grade ahi, lime & tomato marinade with cilantro & jalapeños + corn chips 16

POTSTICKERS

pork dumplings with chili ponzu & fresh pineapple salsa 11

CALAMARI

+ tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce 15

SUSHI CONES

tempura shrimp with avocado, pea shoots, nori crisps + sesame chili ponzu 13

SPICY TUNA ROLL

sushi grade ahi, hand-rolled tempura sushi, soy sauce 15

ASIAN GLAZED SALMON

cucumber, creamy caper aioli + garlic crostinis 15

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews 15

STEAK BITES

marinated sirloin, horseradish aioli 17

KOREAN CAULIFLOWER

tempura battered & served with korean hot sauce + jalapeño lime sauce 12

FRESH SMASHED

GUACAMOLE + corn chips & salsa fresca 11

POUTINE

fresh cut fries, hot beef gravy, cheese curds, chives 11

CASHEW CHICKEN

LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 17

VEGAN TOFU

LETTUCE WRAPS

crispy tofu, cashews, ginger, sesame, fresh vegetables, lettuce & spicy vegan mayo 17

1 LB CHEESE NACHOS

fresh pico de gallo & guacamole 16
add beef 6½
add chicken 6½

SOUP + SALADS

FRENCH ONION SOUP 9

CAESAR SALAD

house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 12
add grilled chicken 6½ add salmon 8½

KALE & QUINOA SALAD

black kale, fresh market greens, roasted squash, panko, candied pecans & lemon vinaigrette 13
add grilled chicken 6½ add salmon 8½

FLAT IRON STEAK SALAD

fresh artisan greens, herbed goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostinis 19½

SALMON & AVOCADO COBB SALAD

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 19

SEARED GINGER TUNA SALAD

sushi grade ahi, edamame beans, avocado, daikon, cashews, cucumber emulsion, ginger sesame dressing 21

🌱 vegetarian items

STEAKS

served with your choice of roasted baby potatoes, lemon quinoa or a house-made twice baked potato with cream cheese, green onion & bacon. Plus, fresh seasonal vegetables.

PRIME NEW YORK 12 oz 42

PRIME RIB EYE 16 oz 45

TENDERLOIN FILET

classic grilled filet with house-made red wine demi 6 oz 35 9 oz 39

STEAK FRITES

top sirloin, chimichurri, arugula, fresh cut fries 27

PROUDLY SERVING BELL & EVANS CHICKEN,
HUMANELY RAISED WITH NO ANTIBIOTICS

MAINS + BOWLS

BLACKENED MAHI MAHI

chorizo sausage & corn hash, salsacado 26

SCOTTISH SALMON

ancient grains, lemon herb sauce, fresh seasonal vegetables 26

CHIPOTLE MANGO CHICKEN

with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & salsa fresca 25

BABY BACK RIBS

fall off the bone tender, choice of side + fresh seasonal vegetables
half rack 24 full rack 31

RED THAI CURRY BOWL

fresh sautéed veggies, jasmine rice, buttered naan 14
add chicken or shrimp 6½

OUR GRAIN-FED STEAKS
ARE SOURCED FROM
3RD GENERATION TEXAS
BUTCHER LONE STAR
MEATS

ADD ON...

cremini mushroom sauce 4

garlic butter shrimp 6½

CHICKEN MADEIRA RIGATONI

pan roasted chicken with creamy mushroom & madeira wine sauce, rosemary, lemon & garlic ciabatta baguette 18

VEGETARIAN POWER BOWL

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice & spicy mayo 15
add sushi grade ahi 8½
add chicken 6½

MISO RAMEN

miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg 14
add pork belly or shrimp 6½

BEEF VINDALOO

fresh sautéed veggies, jasmine rice, yogurt drizzle, buttered naan 18
substitute chicken - no charge

DESSERT

KEY LIME PIE

graham cracker crust, pecan whipped cream, fresh lime zest 9

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, vanilla bean ice cream & real whipped cream 9

GELATO

seasonal flavor 6

STICKY TOFFEE PUDDING

served warm with candied pecans, buttery caramel sauce, bourbon crème anglaise & vanilla bean ice cream 9

HANDHELDS

served with fresh cut fries, unless otherwise indicated. beef burgers are served on a toasted buttered brioche bun & topped with lettuce, vine ripe tomatoes, red onions & pickles.

BLACKENED CHICKEN BURGER

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 15½

BEYOND MEAT BURGER

plant based patty, aged white cheddar, pickled mustard seed mayo, red relish on a toasted buttered brioche bun + side fresh market salad 15

THE BURGER

cheddar, red relish, pickled mustard seed mayo 14½
add bacon, avocado or sautéed mushrooms 1½ each

OUR BEEF
BURGERS ARE
100% CAB®
GROUND CHUCK

LETTUCE "BUN" BURGER

cheddar, red relish, pickled mustard seed mayo, fresh iceberg lettuce + side fresh market salad 14½

LOADED BURGER

aged white & orange cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 17

BLACKENED SHRIMP TACOS

cajun spiced shrimp, corn salsa, spicy sour cream & pickled onions with fresh white corn chips + guacamole 14½

SOUTHERN FRIED CRISPY CHICKEN SANDWICH

cabbage slaw, cheddar cheese & pickles 15

FRENCH DIP

roasted beef, pretzel bun, sautéed mushrooms, swiss cheese, creamy horseradish + au jus 16

substitute sweet potato fries 2

substitute gluten-free bun - no charge

KIDS includes a drink & dessert for children under twelve

PASTA

with sautéed chicken & butter 9

CHEESEBURGER

with ketchup, served with your choice of fries or salad 9

CHICKEN BITES

served with your choice of fries or salad 9

GRILLED CHICKEN DINNER

with jasmine rice + fresh seasonal vegetables 9

GRILLED SALMON

with jasmine rice + fresh seasonal vegetables 9

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness