

SMALL PLATES

BUFFALO STYLE CHICKEN BITES - 7.95

HAND BATTERED CHICKEN STRIPS - HONEY MUSTARD 7.95

TENDERLOIN SKEWERS - SEARED MEDIUM RARE, PONZU SAUCE, GRAPE TOMATOES 11

PROSCIUTTO WRAPPED SHRIMP - 11.95

MINI CRAB CAKE - REMOULADE SAUCE 10.5

CRISPY BRUSSEL SPROUTS & CORNBREAD - DRIZZLED WITH RANCH & HONEY MUSTARD SAUCE 8.95

SUSHI GRADE AHI TUNA PLATE - 11.99

TUNA TARTARE - SUSHI GRADE AHI TUNA, FRIED CAPERS, AVOCADO LA CREMA, MANGO SALSA & PONZU WITH WONTON CHIPS 11.95

BANGING SHRIMP - 9.95 ... SUB CHICKEN

BUFFALO CHICKEN WINGS - 10 WINGS 12.99 15 WINGS 17.99

SMOKED FISH DIP - CUCUMBER, SALTINES, CELERY, JALAPENOS, TORTILLA CHIPS 9.95

HOMEMADE SPINACH DIP - FRESH SALSA 9.95

DIP TRIO - HOMEMADE SPINACH DIP, QUESO, FRESH SALSA & TORTILLA CHIPS 14.95

NACHOS - CHILI, QUESO, LETTUCE, TOMATOES, ONIONS, SCALLIONS, AVOCADO LA CREMA & JALAPENOS 11.95

ASIAN CHICKEN LETTUCE WRAPS - BIB LETTUCE, ASIAN VEGGIES, GRILLED CHICKEN & SWEET THAI CHILI SAUCE 9.95

CHICKEN QUESADILLA - TOMATOES, ONIONS, CHEDDAR JACK CHEESE, TORTILLA STRIPS, AVOCADO LA CREMA, FRESH SALSA & JALAPENOS 10.95

SUB STEAK OR SHRIMP 3

FLATBREADS

GOAT CHEESE & CHICKEN - CARAMELIZED ONIONS, ROASTED RED PEPPER, DICED SPINACH & AVOCADO LA CREMA 11.95

MARGHERITA - SAN MARZANO TOMATO SAUCE, CONFIT TOMATOES, MOZZARELLA CHEESE, FRESH BASIL & OLIVE OIL 9.95

BUFFALO CHICKEN - DICED CRISPY CHICKEN, LETTUCE, TOMATO, BUFFALO SAUCE, MELTED MOZZARELLA & RANCH DRESSING 11.95

SALADS

SESAME SEARED SUSHI GRADE AHI TUNA - ASIAN SLAW & LO MEIN NOODLES, HOMEMADE GINGER SOY VINAIGRETTE 15.95

CHICKEN CAESAR - ROMAINE, PARMESAN CHEESE, HOMEMADE CROUTONS, TOSSED IN HOMEMADE CAESAR DRESSING 11.95
MAKE IT BUFFALO!

MEDITERRANEAN - SPINACH, FETA CHEESE, ROASTED RED PEPPERS, KALAMATA OLIVES, PINE NUTS, ARTICHOKE, GRILLED SALMON TOSSED IN HOMEMADE GREEK VINAIGRETTE 14.95

AVOCADO CHOPPED - ROMAINE, CORN, DICED HASS AVOCADO, TOMATOES, APPLES, BLEU CHEESE CRUMBLES, BACON, CHICKEN, TOSSED IN HOMEMADE BALSAMIC VINAIGRETTE 13.95

BLACKENED MAHI - SPINACH, SWISS CHEESE, APPLEWOOD SMOKED BACON, GRAPE TOMATOES, BERMUDA ONIONS, HARD BOILED EGGS, TOSSED IN HONEY MUSTARD 12.95

ENSALATA CAPRESE - RIPENED BEEF STEAK TOMATOES, SLICED FRESH MOZZARELLA, BABY GREENS, ARTICHOKE, BALSAMIC GLAZE, FRESH SLICED BASIL 12.95

CHICKEN COBB - ROMAINE, MIXED GREENS, BLEU CHEESE CRUMBLES, EGGS, TOMATOES, APPLEWOOD SMOKED BACON, HASS AVOCADO, SIDE OF RANCH DRESSING 12.95

TRI COLOR QUINOA SALAD - BABY ARUGULA, CARROTS, BROCCOLI, GRAPE TOMATOES, AVOCADO, CITRUS VINAIGRETTE 13

2 HANDERS SERVED WITH FRENCH FRIES

8OZ BLACK ANGUS BURGER - LETTUCE, TOMATO, ONION, KAISER ROLL 14
ADD CHILI, CHEESE, CARAMELIZED ONIONS OR MUSHROOMS .95
ADD BACON, HASS AVOCADO OR FRIED EGG 1.25

PRIME RIB BURGER - SLICED PRIME RIB, 8 OZ BLACK ANGUS PATTY, SWISS CHEESE, AU JUS 16

HICKORY BURGER - BBQ SAUCE, CHEDDAR JACK CHEESE, APPLEWOOD SMOKED BACON, CRISPY ONION STRAWS 15

"BEYOND" VEGGIE BURGER - HASS AVOCADO, LETTUCE, TOMATO 13

CAPRESE CHICKEN MELT - GRILLED CHICKEN BREAST, CONFIT TOMATOES, BALSAMIC GLAZED ONIONS, FRESH MOZZARELLA, TOASTED CIABATTA 14

STEAK/CHICKEN PHILLY - SHAVED SIRLOIN OR CHICKEN, PEPPERS, ONIONS, MUSHROOMS, WHITE AMERICAN CHEESE, HOAGIE ROLL 12
SUB PRIME RIB 3

PRIME RIB FRENCH DIP - SHAVED PRIME RIB, SWISS CHEESE, HOAGIE ROLL, AU JUS 14

PULLED PORK SAMMIE - HOUSE MADE BBQ SAUCE, APPLE COLESLAW 14

GRILLED MAHI SANDWICH - LETTUCE, TOMATO, ONION, HOMEMADE DILL CAPER 15

TACOS (3) SERVED WITH RICE & BLACK BEANS

BLACKENED SUSHI GRADE AHI TUNA TACOS - MANGO SALSA, RED CABBAGE, HOMEMADE SRIRACHA MAYO 14.95

THAI STEAK TACOS - CARAMELIZED ONIONS & PEPPERS, HOMEMADE SRIRACHA MAYO 14.95

SHRIMP OR MAHI TACOS - GRILLED, BLACKENED OR BANGING, RED CABBAGE, AVOCADO LA CREMA 14.5

PULLED PORK TACOS - PULLED PORK, MANGO SALSA, JALAPENO 14.5

Daily Specials

HAPPY HOUR MONDAY - FRIDAY

4PM-7PM

BUY ONE - GET ONE* ALL DRAFT BEER,
HOUSE WINE & PREMIUM LIQUORS
*CAN NOT BE SHARED

MONDAY 4PM - \$13.99 FULL RACK OF RIBS

TUESDAY 4PM - \$19.99 10 OZ NY STRIP

WEDNESDAY 4PM: \$13.99 AHI TUNA SALAD
OR DINNER ENTREE

THURSDAY 4PM: LADIES NIGHT &
\$9.99 BOTTOMLESS TACOS

FRIDAY 4PM: \$11.99 FISH FRY

ALL SPECIALS ARE FOR DINE IN ONLY,
BEVERAGE PURCHASE REQUIRED, NO SHARING

* 18% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE

FLIP FOR DINNER ENTREES



*food items are cooked to order or are served raw. Consuming raw or uncooked meat, seafood or eggs may increase your risk for food borne illness

CHARCUTERIE PLATE

MEAT + CHEESE

PROSCIUTTO, SALAMI, CAPICOLA
TRUFFLE CHEDDAR GRUYERE, RED WINE ASIAGO, BRIE

\$19

FRUIT + CHEESE

TRUFFLE CHEDDAR GRUYERE, RED WINE ASIAGO, BRIE

\$16

PAIRED WITH
ASSORTED NUTS AND CRACKERS

SIDES

GRILLED ASPARAGUS 4
RED SMASHED POTATO 3.5
ARTICHOKE RISOTTO 3.5
LOADED BAKED POTATO 4.5
SWEET POTATO FRIES 4
FRESH FRUIT 3.5
CAJUN FRIES 4
JASMINE RICE 3
SEASONAL VEGGIES 3.5
TATER TOTS 4
BLACK BEANS 3
SIDE CAESAR 5
SIDE SALAD 5

MARINATED THAI SKIRT STEAK - MEDIUM RARE, JASMINE RICE & SEASONAL VEGGIES 21

10 OZ CHOICE NY STRIP STEAK - HAND CUT, GRILLED TO ORDER, ARTICHOKE RISOTTO & SAUTEED BRUSSEL SPROUTS 24 **ADD SAUTEED ONIONS, DEMI-GLACE, BLUE CHEESE CRUMBLES 1.25**

8 OZ FILET MIGNON - MUSHROOMS, RED WINE DEMI GLAZE, RED SMASHED POTATOES & ONION STRAWS 23

BEER BATTERED COD & CHIPS - FRENCH FRIES & COLESLAW 16

CRAB CAKES - HOMEMADE REMOULADE SAUCE, ARTICHOKE RISOTTO & ASPARAGUS MEDLEY 21

PAN SEARED YELLOW SNAPPER - SAFFRON RICE PILAF, MANGO BUERRE BLANC, SAUTEED BRUSSELS SPROUTS 22

PISTACHIO CRUSTED SALMON - RASPBERRY BALSAMIC REDUCTION, ARTICHOKE RISOTTO & ASPARAGUS MEDLEY 20

AHI TUNA POKE BOWL - STEAMED RICE, FRESH AHI TUNA, CARROTS, CUCUMBER, MANGO, PICKLED GINGER, SCALLIONS, TOASTED SESAME SEEDS, PONZU, SRIRACHA MAYO 18

DANISH BABY BACK RIBS - COOKED LOW & SLOW, DRY RUBBED & BRUSHED WITH BBQ SAUCE, FRENCH FRIES & COLESLAW 18

STUFFED CHICKEN BREAST - SPINACH MOZZARELLA STUFFING, CAJUN CREAM SAUCE, BACON, ARTICHOKE, TOMATO, JASMINE RICE 18

CREAMY ROSEMARY PASTA - GRILLED CHICKEN, GREEN PEAS, CONFIT TOMATOES, PECORINO ROMANO 18

SWEETS

CRISPY BANANA CHEESECAKE - FRIED PASTRY CRUST, VANILLA ICE CREAM, CARAMEL DRIZZLE 7.00

OREO ICE DREAM - CHOCOLATE & VANILLA ICE CREAM LAYERED WITH OREO COOKIE & CARAMEL 8.00

CHOCOLATE LAVA CAKE - GOO-EY & DELICIOUS TOPPED WITH ICE CREAM AND WHIPPED CREAM 6.50

BREAD PUDDING - BOURBON SAUCE 6.50

RASPBERRY OR KEY LIME PARFAIT - GRAHM CRACKER LAYERED WITH CHEESE CAKE & FRESH FRUIT 6.75