

SMALL PLATES

HOUSE-MADE SPINACH DIP

fresh salsa, chips **11.99**

DIP TRIO

house-made spinach dip, queso, fresh salsa, tortilla chips **15.99**

NACHOS

house-made chili, queso, lettuce, tomatoes, avocado la crema, fresh pickled jalapeños **16.99**

FIRECRACKER SHRIMP

firecracker sauce **14.99**

SMOKED MAHI DIP

pita bread **16.99**

SUSHI GRADE AHI TUNA PLATE*

asian slaw, lo mein noodles, ginger soy vinaigrette **17.99**

CRISPY ASIAN SPRING ROLLS

chicken & slaw over smashed avocado, rolled in-house, mandarin dipping sauce **16.99**

GOAT CHEESE ENCRUSTED LOLLIPOP LAMB CHOPS

(3) **\$19.99**

BUFFALO CHICKEN WINGS

10 wings - **16.99** 15 wings - **23.99**

mild, medium, hot, sweet & spicy, or barbecue

BUFFALO STYLE CHICKEN BITES

mild, medium, hot, sweet & spicy, or barbecue **12.99**

HAND-BATTERED CHICKEN STRIPS

honey mustard **12.99**

CHICKEN QUESADILLA

tomatoes, onions, cheddar jack cheese, avocado la crema, fresh salsa, fresh pickled jalapeños **14.99**

steak or shrimp 6

ZITI FRITTERS

marinara, parmesan cheese **11.99**

CRISPY BRUSSELS SPROUTS

spicy teriyaki glaze, goat cheese, bacon **12.99**

SALADS

all dressings made in house

THAI SKIRT STEAK CRUNCH*

romaine lettuce, asian slaw, tossed in peanut vinaigrette **18.99**

SESAME SEARED SUSHI GRADE AHI TUNA*

asian slaw, lo mein noodles, tossed in ginger soy vinaigrette **18.99**

MEDITERRANEAN*

grilled salmon, spinach, feta cheese, roasted red peppers, kalamata olives, pine nuts, artichokes, tossed in greek vinaigrette **17.99**

WALNUT APPLE

blackened chicken, mixed greens, romaine, blue cheese crumbles, walnuts, granny smith apples, tossed in balsamic vinaigrette **15.99**

CHICKEN CAESAR

grilled chicken, romaine, parmesan cheese, house-made croutons, tossed in caesar dressing **15.99**

try classic buffalo style

COBB

diced grilled chicken, mixed greens, spring lettuce, blue cheese crumbles, eggs, tomatoes, applewood smoked bacon, avocado, side of ranch dressing **16.99**

LIVE MUSIC 7 NIGHTS A WEEK

Tribute & Cover Bands every Friday & Saturday

Live DJ every Sunday for brunch



BUILD YOUR OWN BURGER*

8oz black angus burger, lettuce, tomato, onion **13.99**

served with french fries

CHEESE:

cheddar, swiss, yellow american, white american, blue cheese crumbles **1.75**

TOPPINGS:

house-made chili, mushrooms, caramelized onions, crispy fried onions, sautéed peppers, jalapeños, bacon **.99** avocado, or fried egg **1.79**



TWO- HANDERS

served with french fries

VEGGIE BURGER

avocado, lettuce, tomato **13.99**

PRIME RIB FRENCH DIP

shaved prime rib, swiss cheese, au jus, creamy horsey sauce **18.99**

STEAK OR CHICKEN PHILLY

shaved sirloin or chicken, mushrooms, peppers, onions, american cheese **14.99** substitute prime rib **5**

SHORT RIB BOURBON MELT

white toast, swiss cheese, crispy onion, bourbon sauce **17.99**

PASTRAMI MELT

rye bread, swiss cheese, pastrami, 1,000 island **15.99**

GALUPPI'S CHICKEN SANDWICH

fried chicken breast, swiss cheese, bacon **14.99**

try grilled or blackened

GROUPEL SANDWICH

blackened, grilled or fried, lettuce, tomato, dill caper sauce **19.99**

MAHI REUBEN

seared mahi, sauerkraut, swiss cheese, 1000 island **18.99**

TOSTADAS

GOAT CHEESE & CHICKEN

caramelized onions, roasted red peppers, diced spinach, avocado la crema **14.99**

MARGHERITA

san marzano sauce, confit tomatoes, mozzarella cheese, fresh basil, olive oil **14.99**

TACOS (3)

+ served with rice and beans

SHRIMP OR MAHI+

blackened, caramelized onions & peppers, avocado la crema, lettuce, tomato, cheese **16.99**

THAI STEAK*+

caramelized onions & peppers, sriracha aioli, lettuce, tomato, cheese **17.99**

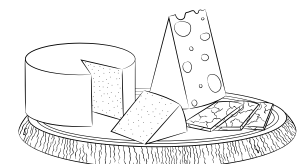
CHILLED ASIAN CHICKEN LETTUCE WRAPS

bibb lettuce, asian vegetables, sweet thai chili sauce **14.99**

CHARCUTERIE PLATE

MEAT & CHEESE

prosciutto, salami, coppa, dill havarti, brie, gouda, fig spread **22.99**



FRUIT & CHEESE

pineapple, honeydew, cantaloupe, dill havarti, brie, gouda **18.99**

paired with assorted nuts & crackers

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. A 20% gratuity may be added to parties of 5 or more.

FULL PLATES

10oz NEW YORK STRIP*

hand-cut, grilled seasoned asparagus, house-made mashed potatoes 25.99

sautéed onions or blue cheese crumbles 1.49

MARINATED THAI SKIRT STEAK*

roasted feta peppers, house-made mashed potatoes 25.99

DANISH BABY BACK RIBS

dry-rubbed, brushed with house-made barbecue sauce, french fries, cole slaw

half rack - 18.99 full rack - 26.99

BEER-BATTERED FISH & CHIPS

beer-battered cod, french fries, cole slaw, dill caper sauce 17.99

PISTACHIO ENCRUSTED GROUPER *

citrus beurre blanc, roasted feta peppers, jasmine rice 24.99

HOISIN GLAZED SALMON

oven roasted, mixed vegetables, jasmine rice 24.99

AHI TUNA POKE STACK*

carrots, cucumbers, pickled ginger, toasted sesame seeds, ponzu, jasmine rice, sriracha aioli 18.99

CHICKEN TERIYAKI RICE BOWL

sautéed mixed vegetables & cabbage, jasmine rice 18.99

skirt steak or shrimp 6

A LA CARTE CATCH

choose one fish, one house-made sauce, served with seasonal vegetables, jasmine rice 22.99

pan seared

FISH

grouper +2.99

mahi

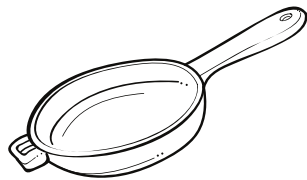
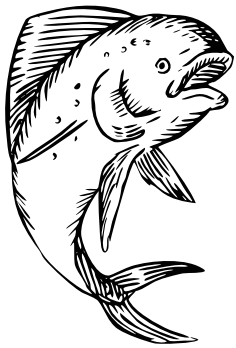
snapper

SAUCE

mango salsa

beurre blanc

lemon herb garlic butter



SIDES

grilled seasoned asparagus 4.99

seasonal vegetables 4.99

roasted feta peppers 4.99

coleslaw 2.99

black beans 3.99

house-made mashed potatoes 3.99

jasmine rice 3.99

cajun fries 4.99

french fries 4.99

tater tots 4.99

loaded baked potato 5.99

side caesar 5.99

side house salad 5.99

cup of soup 4.99

bowl of soup 5.99

BEER

DRAFT

yuengling

heineken

stella artois

blue moon

jai alai (cigar city ipa)

hazy little thing ipa

hop gun ipa

lagunitas ipa

sam adams seasonals

guinness

rotating domestic lights

CRAFT/CAN/BOTTLE

jai alai (cigar city ipa)

lagunitas daytime ipa

veza sur spanish lager

angry orchard (cider)

wild berry seltzer

mango seltzer

high noon

rotating craft selection

COCKTAILS

TITO'S STRAWBERRY LEMONADE 13

tito's handmade vodka, strawberry purée, fresh lemonade

PRAIRIE MULE 13

high west american prairie bourbon, ginger beer, fresh squeezed lime juice, cranberry juice

BLUEBERRY APEROL SPRITZ 13

aperol, gambino prosecco, fresh-squeezed lemon juice, blueberry

SKREWBALL CHOCOLATE MARTINI 13

skrewball peanut butter whiskey, baileys, creme de cocoa

WHITE SANGRIA 13

pinot grigio, bacardi, peach purée, citrus, club soda, tropical fruit

MANGO MARGARITA 13

casa noble blanco, mango purée, fresh-squeezed lime juice

BOURBON BERRY SMASH 13

maker's mark, muddled blueberries, fresh-squeezed lemon juice, simple syrup

CAPTAIN BAHAMA MAMA 13

captain morgan spiced rum, fresh-squeezed orange juice, pineapple juice, grenadine

ESPRESSO MARTINI 13

absolut vanilia, pinnacle espresso, baileys

FRESH PALOMA 14

teremana blanco tequila, pink grapefruit juice, fresh-squeezed lime juice, club soda

SOUP OF THE DAY: MICHELLE'S RUM PUNCH 17

32oz malibu coconut rum, blue curacao, pineapple juice, fresh-squeezed orange juice

KELVIN'S FROZEN COCKTAIL 13

inquire for flavors of the day

BOURBON

basil hayden's 14

buffalo trace 12

eagle rare 14

knob creek 14

maker's mark 46 12

high west 11

RYE

knob creek 13

sagamore 12

high west 11

whistle pig 6yr 14

whistle pig 10yr 19

SCOTCH

chivas 13

glenfiddich 15yr 15

glenlivet 14yr 14

macallan 12yr 18

jonny walker black 13

TEQUILA

casamigos blanco 13

clase azul 31

don julio 1942 31

don julio anejo 16

don julio blanco 12

don julio reposado 14

espolon reposado 10

patron silver 10

teremana blanco 10

casa noble blanco 11

WINES

RED WINES

pinot noir, robert mondavi private selection, ca gl 9 btl 29

pinot noir, meiom, ca gl 12 btl 39

merlot, rodney strong, sonoma, ca gl 11 btl 36

cabernet sauvignon, josh cellars craftsman series, ca gl 10 btl 33

cabernet sauvignon, j.lohr "seven oaks", paso robles, ca gl 11 btl 36

cabernet sauvignon, simi, sonoma, ca gl 14 btl 45

red blend unshackled, prisoner wine company, ca gl 15 btl 49

red blend palisades by joel gott, ca gl 10 btl 33

malbec, altos del plata, argentina gl 9 btl 29

WHITE WINES

riesling, chateau ste michelle, washington gl 9 btl 29

rosé, fleurs de prairie, provence, france gl 12 btl 39

pinot grigio, barone fini, italy gl 9 btl 29

pinot grigio, ruffino lumina, italy gl 10 btl 33

fume blanc, ferrari carano, sonoma county, ca gl 11 btl 36

sauvignon blanc, la crema, sonoma county, ca gl 13 btl 42

sauvignon blanc, kim crawford, marlborough, nz gl 12 btl 39

chardonnay, kendall jackson, ca gl 10 btl 33

chardonnay, napa cellars, napa gl 11 btl 36

CHAMPAGNE & SPARKLING

prosecco, ruffino, italy 187m gl 10

sparkling rosé, avisi, italy gl 10 btl 29

sparkling, mumm, napa, ca btl 49

champagne, taittinger, brut, france btl 89

champagne, lallier série r.018 btl 89

BY THE BOTTLE

chardonnay, kistler, les noisetiers, sonoma coast 95

red blend, prisoner, ca 90

cabernet sauvignon, stag's leap, artemis, napa valley 115

cabernet sauvignon, caymus, napa valley 145

