

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 **15.99**

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, rolled in-house, mandarin dipping sauce **16.99**

LAMB CHOPS

(3) marinated, pan seared, lollipops **\$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**

HOUSE-MADE BREADED MOZZARELLA

marinara **12.99**

CHICKEN QUESADILLA

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

steak or shrimp 6

ZITI FRITTERS

marinara, parmesan **12.99**

CRISPY BRUSSELS SPROUTS

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

SALADS

all dressings made in house

NEW YORK STRIP STEAK CRUNCH*

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

SESAME SEARED SUSHI GRADE AHI TUNA*

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

MEDITERRANEAN*

grilled salmon, spinach, feta, 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, 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 **17.99**

BUILD YOUR OWN BURGER*

8oz black angus burger, lettuce, tomato, onion **14.99**
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 **.99**
bacon, avocado, or fried egg **1.99**



TWO- HANDERS

served with french fries

VEGGIE BURGER

avocado, lettuce, tomato **13.99**

PRIME RIB FRENCH DIP

shaved prime rib, swiss, au jus, horsey sauce **19.99**

STEAK OR CHICKEN PHILLY

shaved sirloin or chicken, mushrooms, peppers, onions, american **15.99** substitute prime rib **5**

SHORT RIB BOURBON MELT

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

PASTRAMI MELT

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

GALUPPI'S CHICKEN SANDWICH

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

try grilled or blackened

GRILLED MAHI SANDWICH

lettuce, tomato, onion, dill caper sauce **17.99**

TOSTADAS

GOAT CHEESE & CHICKEN

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

MARGHERITA

san marzano sauce, confit tomatoes, mozzarella, 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 **17.99**

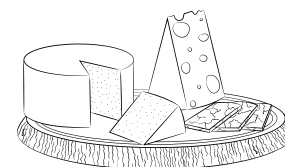
CHILLED ASIAN CHICKEN LETTUCE WRAPS

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

CHARCUTERIE PLATE

MEAT & CHEESE

prosciutto, salami, coppa, assorted imported cheese, fig spread fig spread **23.99**



FRUIT & CHEESE

assorted cheese, fruit, nuts & crackers **18.99**

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies prior to ordering. While we make every effort to accommodate dietary needs, we cannot guarantee that any menu item is completely free of allergens, including nuts, gluten, shellfish, dairy, or other common allergens. A gratuity of 18% will be automatically added to parties of 8 or more.

FULL PLATES

10oz NEW YORK STRIP*

hand-cut, grilled seasoned asparagus, house-made mashed potatoes 27.99
sautéed onions or blue cheese crumbles 1.49

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, coleslaw, dill caper sauce 18.99

FETA PEPPER GRILLED SALMON*

beurre blanc, roasted feta peppers, jasmine rice 26.99

AHI TUNA POKE STACK*

carrots, cucumbers, mango salsa, pickled ginger, toasted sesame seeds, ponzu, jasmine rice, sriracha aioli 19.99

CHICKEN TERIYAKI RICE BOWL

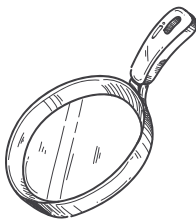
sautéed mixed vegetables & cabbage, jasmine rice 18.99

skirt steak or shrimp 6

A LA CARTE CATCH

choose one fish, one house-made sauce,
served with seasonal vegetables, jasmine rice
26.99

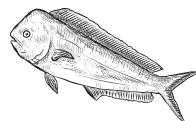
PAN SEARED



●
mahi
snapper
salmon

SAUCE

●
mango salsa
beurre blanc
francaise



SIDES

grilled asparagus 4.99
seasonal vegetables 4.99
roasted feta peppers 4.99
coleslaw 2.99
black beans 3.99
mashed potatoes 3.99
jasmine rice 3.99

cajun fries 4.99
french fries 4.99
tater tots 4.99
side caesar 5.99
side house salad 5.99
cup of soup 4.99
bowl of soup 5.99

BEER

DRAFT

miller lite
coors light
yuengling flight/lager
blue moon
stella artois
modelo especial
guinness
goose island
jai ali
ultra draft
hazy little thing

CRAFT/CAN/BOTTLE

high noon
surfside
stella liberte 0.0% alcohol
corona 0.0 alcohol

*ask your server for rotating
draft, bottle and can
selections

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COCKTAILS

TITO'S STRAWBERRY LEMONADE	13
tito's handmade vodka, strawberry purée, fresh lemonade	
PEANUT BUTTER OLD FASHIONED	13
skrewball peanut butter whiskey, makers mark bourbon, bitters, cherry & orange garnish	
APEROL SPRITZ	13
aperol, gambino prosecco, orange garnish	
WHALE FLOWER	13
gray whale gin, elderflower liqueur, grapefruit juice, splash soda	
WHITE SANGRIA	13
pinot grigio, bacardi superior rum, peach purée, club soda, tropical fruit	
MANGO MARGARITA	13
teremana blanco, mango purée, fresh-squeezed lime juice	
BOURBON BERRY SMASH	13
high west bourbon, 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	17
absolut vanilia vodka, fresh brewed espresso, baileys irish cream	
LOCALS ONLY GULFSTREAM GREYHOUND	11
gulfstream vodka, fresh grapefruit	



BOURBON

widow jane 10yr	17
blanton's	19
e.h. taylor	19
eagle rare	15
maker's 46	14
rip van winkle 10yr	64
staggs by b.t.	25
wild turkey 101	11
maker's mark	12
high west	11



SCOTCH

chivas 12	14
glenfiddich 15	15
glenlivet 14	15
jw black	15
jw blue	45
macallan 12	15

TEQUILA

don julio anejo	19
don julio blanco	13
don julio reposado	15
casamigos mezcal	20
casamigos blanco	15
casamigos reposado	18
clase azul reposado	31
don julio 1942	31
teremana blanco	10

RYE

knob creek	15
sazerac	18
whistle pig 6	15

RED

pinot noir, private stock by robert mondavi, ca	gl 9	btl 29
pinot noir, meiomi, ca	gl 13	btl 39
merlot, charles smith 'velvet devil', wa	gl 11	btl 36
cabernet sauvignon, josh cellars, ca	gl 10	btl 33
cabernet sauvignon, rodney strong estates, sonoma, ca	gl 15	btl 36
red blend, unshackled by prisoner wine company, ca	gl 16	btl 50
red blend, palisades by joel gott, ca	gl 12	btl 39
malbec, altos del plata, argentina	gl 9	btl 29

WHITE

riesling, chateau ste michelle, wa	gl 9	btl 29
rosé, fleurs de prairie, france	gl 12	btl 39
pinot grigio, barone fini, italy	gl 10	btl 29
pinot grigio, ruffino lumina, italy	gl 10	btl 33
sauvignon blanc, kim crawford, 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, split	gl 10	
prosecco, rose, mionetto 'prestige', veneto italy		btl 36
brut, mumm, napa valley, ca		btl 49
champagne, veuve clicquot, brut, france		btl 110

BY THE BOTTLE

chardonnay, kistler, les noisetiers, napa valley, ca	95
red blend, prisoner, ca	79
cabernet sauvignon, duckhorn, napa valley, ca	61
cabernet sauvignon, stags leap wine cellars, artemis, napa valley, ca	99
cabernet sauvignon, caymus, napa valley, ca	125

WINES