

## Starters

### French Onion Soup

Gruyere, crostini 11

### Tomato Basil Soup (VG)

Crème fraiche, basil, parmesan butter crostini 11

### Spinach and Artichoke Dip

Chips, salsa roja, sour cream 19

### Loaded Potato Skins (GF)

Bacon, Monterey jack, sour cream, butter, chives 16

### Rosemary Focaccia (VG)

House-made bread, marinated olives, compound butter 13

### Standard Nachos (GF)

Cascabel chicken, roasted red peppers, red onion, avocado, roasted corn, jalapeño, queso, sour cream, salsa roja, cilantro 18

### Roasted Corn Guacamole

Served with tortilla chips, salsa roja and sour cream 16

### Burrata & Toast (VG)

Marinated tomato, rosemary focaccia, balsamic, basil 18

### Seared Sashimi (GF)

Sesame crusted bluefin tuna, ponzu, soy glaze, pickled ginger 19

### Wings (Bell & Evans organic) (GF)

Choice of buffalo, hot, or bbq, served with bleu cheese or ranch dressing 19

### Philly Cheesesteak Sliders

Shaved Prime rib, cheese sauce, peppers and onions 19

### Half Rack of Ribs (GF)

Danish baby back pork ribs, BBQ glaze, kale slaw 20

### Tempura Chicken

Honey mustard and hickory dipping sauces 19

### Filet Skewers\* (GF)

Certified Black Angus Filet Mignon, soy glaze, sesame, cashews\*, Thai kale slaw\* 19

### Tempura Cauliflower (VG)

Parmigiano-Reggiano, truffle butter, lemon zest, garlic aioli 18

### Thai Calamari

Crispy fried calamari, tossed in Thai aioli, limes, chives 18

### Wagyu Meatballs

Breaded and fried meatballs, shoestring potatoes, Swedish gravy, parsley 19

## Sides

French Fries (GF) (VG) 9

Truffle French Fries (GF) (VG) 10

Simple Salad (VG) 9

Caesar Salad 9

Kale Slaw (GF) (VG) 9

Mashed Potatoes (GF) (VG) 10

Loaded Potato Skin (GF) 9

Kimchi Bok Choy (GF) (V) 10

Sushi Rice (GF) (V) 9

Sweet Corn Tamale Cakes (VG) 12

Asparagus (GF) (V) 13

Mexican Street Corn (GF) (VG) 10

Soy Glazed Cashew Brussels Sprouts\* (GF) (VG) 12

(GF) = Gluten Free (VG) = Vegetarian

\* = Contains Nuts (V) = Vegan

## Entrées

### Half Chicken (Bell & Evans organic) (GF)

Half rotisserie chicken, mashed potatoes, asparagus, au jus 36

### Ribs Full Rack (GF)

Danish baby back pork ribs, BBQ glaze, fries, kale slaw 40

### Miso Glazed Salmon (GF)

10 oz Faroe Island salmon, sushi rice, kimchi bok choy, scallion 36

### Blackened Shrimp & Corn Cakes

Mexican Gulf shrimp, sweet corn tamale cakes, salsa verde, chipotle aioli, sweet corn bechamel, avocado, salsa roja, sour cream, cilantro 36

### Clams Over Angel Hair Pasta

Marinated tomatoes, Andouille sausage, white wine butter, served with sourdough bread, angel hair pasta 30

### Prime Ribeye (GF)

16 oz USDA Prime, mashed potatoes, asparagus, horseradish cream 62

### Filet Mignon (GF)

10 oz Certified Black Angus, mashed potatoes, asparagus, veal demi-glaze 66

### Short Rib Mac & Cheese

Slow braised short rib, sharp cheddar cheese sauce, topped with breadcrumbs 30

## Burgers & Sandwiches

All bread for sandwiches made by:



### The Standard Burger

7 oz, cheddar, bacon, hickory sauce, lettuce, tomato, red onion, brioche bun, fries 24

### Clown Burger

Two smashed beef patties, American cheese, onion, lettuce, pickles, chef sauce, triple brioche bun, fries 24

### American Wagyu Burger

7 oz American Wagyu beef patty, garlic aioli, mushrooms, fried onion, gruyere, veal demi-glaze, brioche bun, truffle fries 26

### Chicken Sandwich (Bell & Evans organic)

Crispy or rotisserie chicken, kale slaw, tomato, honey mustard, havarti, brioche bun, fries 24

### Market Fish Sandwich

Crispy market fish, red onion, pickles, kale slaw, chef sauce, brioche bun, fries 24

### Black Bean Burger (VG)

Monterey jack, pickles, hickory, mayo, mustard, relish, lettuce, tomato, onion, soy glaze, brioche bun, fries 22

### Grilled Vegetable Sandwich\* (V)

Grilled eggplant, zucchini, yellow squash, tomato, onion, arugula tossed in champagne vinegar, red pesto, balsamic aioli, baguette, kimchi bok choy 24

### French Dip

Shaved Prime rib, gruyere, horseradish cream, au jus, baguette, fries 26

### Steak Tacos\* (GF)

Prime rib, peppers, onions, Thai kale slaw\*, cilantro avocado-sour cream, Mexican street corn 24

### Market Fish Tacos\* (GF)

Mango salsa, Thai kale slaw\*, chipotle aioli, cilantro, soy glazed cashew\* brussels sprouts 24

## Salads

**Simple Salad** (VG) Mixed greens, tomato, garlic-parmesan crouton, Parmigiano-Reggiano, champagne vinaigrette 13

**Standard Caesar** Baby romaine, garlic-parmesan crouton, Parmigiano-Reggiano, Caesar dressing 13

**Chicken Club** Organic tempura chicken, mixed greens, tomato, bacon, avocado, hard-boiled egg, garlic-parmesan crouton, Parmigiano-Reggiano, honey mustard dressing 24

**Honey Lime Chicken\*** (GF) (Bell & Evans organic) Organic rotisserie chicken, mixed greens, carrot, corn, jicama, cilantro, tortilla strips, peanuts\*, peanut vinaigrette\*, honey lime vinaigrette 24

**Thai Steak Cashew\*** (GF) Certified Black Angus Filet Mignon, mixed greens, avocado, tomato, carrot, mango, cashews, soy glaze, rice paper, Thai dressing\* 25

**Ahi Tuna Poke\*** (GF) Bluefin tuna, avocado, mango, pickled cucumber, sushi rice, radish, jicama, carrot, rice noodles, sesame seeds, soy glaze, Thai dressing 28

**Seared Sesame Tuna** (GF) Seared bluefin tuna, mixed greens, carrot, mango, avocado, rice noodle, jicama, wasabi, cilantro lime vinaigrette 28

**Blackened Salmon Nicoise** (GF) Mixed greens, haricot vert, potato, hard boiled egg, tomato, kalamata olive, parmesan cheese, Dijon-balsamic dressing 26

**Add on: Filet Mignon** (5oz) 23 **Chicken** (tempura, crispy, rotisserie) (6oz) 10 **Salmon** (5oz) 14 **Shrimp** (3) 15

**Dressings:** Champagne Vinaigrette, Bleu Cheese, Caesar, Honey Mustard, Ranch, Thai Dressing\*,

Honey Lime Vinaigrette, Cilantro Lime Vinaigrette, Dijon-Balsamic, Peanut Vinaigrette\*

## Kids Menu

All items served with French fries

**Filet Mignon** (5oz) (GF) 25 **Cheeseburger** (4oz) 13 **Mac and Cheese** (VG) 12 **Grilled Cheese** (VG) 12

**Faroe Island Salmon** (5 oz) (GF) 18 **Tempura Chicken Tenders** (6 oz) 13 **Pasta with Butter** (VG) 12

## Cold Beverages

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Root Beer, Lemonade, Iced Tea, Arnold Palmer, Apple Juice, Cold Brew Coffee  
 Topo Chico Mineral Water, Saratoga Spring Water – Still & Sparkling