



Starters

- French Onion Soup**
Gruyere, crostini 12
- Tomato Basil Soup**
Crème fraiche, basil, parmesan butter crostini 12
- Spinach and Artichoke Dip**
Chips, salsa roja, sour cream 19
- Loaded Potato Skins** (GF)
Bacon, Monterey jack, sour cream, butter, chives 17
- 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 19
- Burrata & Toast** (VG)
Marinated tomato, rosemary focaccia, balsamic, basil 19

- 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* 20

- Tempura Cauliflower** (VG)
Parmigiano-Reggiano, truffle butter, lemon zest, garlic aioli 19

- Thai Calamari**
Crispy fried calamari, tossed in Thai aioli, limes, chives 19

- Pomegranate & Goat Cheese Bruschetta*** (VG)
Whipped goat cheese, pomegranate arils, balsamic glaze, micro arugula, pine nuts*, pomegranate reduction, rosemary focaccia 17

- Roasted Corn Guacamole** (GF)
Served with chips, salsa and sour cream 17

Sides

- French Fries (GF) (VG) 10
- Truffle French Fries (GF) (VG) 11
- Simple Salad (VG) 10
- Caesar Salad 10
- Sauteed Broccoli (V) 10
- Kale Slaw (GF) (VG) 10
- Mashed Potatoes (GF) (VG) 11
- Loaded Potato Skin (GF) 10
- Kimchi Bok Choy (GF) (V) 11
- Sushi Rice (GF) (V) 10

- Sweet Corn Tamale Cakes (VG) 13
- Asparagus (GF) (VG) 14
- Mexican Street Corn (GF) (VG) 11
- Soy Glazed Brussels Sprouts* (GF) (VG) 13

(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
- 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
- PEI Mussels**
Marinated tomatoes, garlic, shallots, white wine, butter, Andouille sausage, served with sourdough and French fries 32

Burgers & Sandwiches

- The Standard Burger**
7 oz, cheddar, bacon, hickory sauce, lettuce, tomato, red onion, brioche bun, fries 25
- Clown Burger**
Two smashed beef patties, American cheese, onion, lettuce, pickles, chef sauce, triple brioche bun, fries 25
- American Wagyu Burger**
7 oz American Wagyu beef patty, garlic aioli, mushrooms, fried onion, gruyere, veal demi-glaze, brioche bun, truffle fries 27
- Chicken Sandwich** (Bell & Evans organic)
Crispy or rotisserie chicken, kale slaw, tomato, honey mustard, Havarti, brioche bun, fries 25
- Market Fish Sandwich**
Crispy market fish, red onion, pickles, kale slaw, chef sauce, brioche bun, fries 25

Salads

- Simple Salad** (VG) Mixed greens, tomato, garlic-parmesan crouton, Parmigiano-Reggiano, champagne vinaigrette 14
- Standard Caesar** Baby romaine, garlic-parmesan crouton, Parmigiano-Reggiano, Caesar dressing 14
- Chicken Club** Organic tempura chicken, mixed greens, tomato, bacon, avocado, hard-boiled egg, garlic-parmesan crouton, Parmigiano-Reggiano, honey mustard dressing 25
- Honey Lime Chicken*** (GF) (Bell & Evans organic) Organic rotisserie chicken, mixed greens, carrot, corn, jicama, cilantro, tortilla strips, peanuts*, peanut vinaigrette*, honey lime vinaigrette* 25
- Thai Steak Cashew*** (GF) Certified Black Angus Filet Mignon, mixed greens, avocado, tomato, carrot, mango, cashews, soy glaze, Thai dressing* 26
- Ahi Tuna Poke*** (GF) Bluefin Tuna, avocado, mango, pickled cucumber, sushi rice, radish, jicama, carrot, rice noodle, sesame seeds, soy glaze, Thai dressing*
- Seared Sesame Tuna** (GF) Seared Bluefin Tuna, mixed greens, carrot, mango, avocado, rice paper, jicama, wasabi, cilantro lime vinaigrette* 28
- Charred Corn & Shrimp Salad*** Four Blackened Shrimp, arugula, corn, pickled red onion, avocado, cotija cheese, queso blanco, balsamic glaze, cilantro lime vinaigrette* 29
- 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, Natalie’s Lemonade, Iced Tea, Arnold Palmer, Apple Juice, Stone House Cold Brew Coffee, Mineragua Mineral Water, Saratoga Spring Water – Still & Sparkling

- Short Rib Mac & Cheese**
Slow braised short rib, sharp cheddar cheese sauce, topped with breadcrumbs 32
- Ribs Full Rack** (GF)
Danish baby back pork ribs, BBQ glaze, fries, kale slaw 40
- Churrasco** 
10 oz hanger steak, cilantro lime rice, refried black beans, red chimichurri, micro cilantro 48
- 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

All bread for sandwiches made by:



- Black Bean Burger** (VG)
Monterey jack, pickles, hickory, mayo, mustard, relish, lettuce, tomato, onion, soy glaze, brioche bun, fries 23
- French Dip**
Shaved Prime rib, gruyere, horseradish cream, au jus, baguette, fries 27
- Cauliflower Tacos** (V)
Tempura Cauliflower, kale slaw, vegan chipotle aioli, cilantro, soy-glazed cashew brussels sprouts* 24
- Steak Tacos*** (GF)
Prime rib, peppers, onions, Thai kale slaw*, cilantro avocado-sour cream, Mexican street corn 25
- Market Fish Tacos*** (GF)
Mango salsa, Thai kale slaw*, chipotle aioli, cilantro, soy glazed cashew* brussels sprouts 25