

# STARTERS

## PRETZEL STIX

*beer cheese | honey mustard*

## BUFFALO CAULIFLOWER

*lightly coated | shaved celery | blue cheese dressing*

## BONELESS WINGS

*mild | hot | mild garlic | hot garlic | butter garlic | BBQ  
honey mustard | bleu cheese dressing | celery*

## CHICKEN BREAST TENDERS

*panko breaded*

## BELGIAN-STYLE MUSSELS

*Hoegaarden | shallots | pancetta | herbed focaccia*

## STEAMED CLAMS

*littlenecks | white wine | butter | lemon  
garlic | herbs | herbed focaccia*

## SMOKED SALMON

*Atlantic smoked salmon | cracked black pepper | capers  
dill cream cheese | mixed greens | tomatoes | red onions  
crostini's | crackers*

## COCONUT SHRIMP

*served with an orange dipping sauce*

## CONFIT CHICKEN

*breast & leg | roasted then fried | siracha aioli*

## RARE SEARED AHI TUNA

*Asian cucumber salad | ponzu sauce  
tuxedo sesame seeds | wasabi*

## SEARED CRAB CAKES

*roasted red pepper aioli | salsa verde*

## CALAMARI PUTTANESCA

*olives | tomato | garlic | hot peppers*

## SEAFOOD COCKTAIL

*colossal crab | shrimp | cocktail sauce*

## SHRIMP COCKTAIL

*jumbo shrimp | cocktail sauce*

## CRABMEAT COCKTAIL

*colossal crab | cocktail sauce*

## LAMB LOLLIPOPS

*jerk seasoning | mango pico de gallo | kale slaw  
mint yogurt*

## FISH TACOS

*corn tortillas | pickled red onions | cilantro | avocado  
citrus crema*

## MEATBALLS

*marinara | cheese*

## MAC & CHEESE

(HALF) (FULL)

*four cheese blend | bread crumbs*

ADD PORK BELLY

# SHARABLES

## NACHOS

*cheddar cheese | queso | tomatoes  
jalapenos | black beans | olives*

WITH CRAB

WITH BEEF

WITH CHICKEN

## HOUSE-CUT PATAT FRIET

*ketchup | garlic aioli*

ADD TRUFFLE OIL & PARMESAN

ADD CHEESE & GRAVY

## TAVERN CHIPS

*bleu cheese sauce | scallions*

*crumbled bleu cheese | bacon*

## HUMMUS PLATE

*roasted red pepper hummus*

*grilled pita | cucumber*

*carrot | celery | olives*

## CHARCUTERIE PLATE

for 2 for 4 for 6

*meats | cheeses | crackers | olives*

*preserves | cornichons | crostini*

# SALADS

## CAESAR

(HALF) (FULL)

*romaine lettuce | house made croutons  
shaved parmesan cheese | house made Caesar dressing*

## SEAFOOD

*lobster claw meat | colossal crab | shrimp*

*tomatoes | mixed greens | cucumber*

*lemon vinaigrette*

## SUMMER

*steak | chicken | mixed greens | tomato | cucumber*

*crumbled bleu cheese | candied almonds*

*dried cranberries | choice of dressing*

## RED BEET

(HALF) (FULL)

*arugula | radish | herbed goat cheese | oranges*

*toasted walnuts | honey-dijon vinaigrette*

## HOUSE MADE STRACCIATELLA

*fresh made "shredded" mozzarella cheese*

*grilled sourdough | arugula | charred scallion vinaigrette*

## APPLE

(HALF) (FULL)

*mixed greens | dried cranberries | red onions | candied*

*almonds | bleu cheese crumbles | balsamic vinaigrette*

~ ADD ~

CHICKEN | SALMON | 4 oz FILET | SHRIMP

~ ADDITIONAL DRESSINGS ~

BLEU CHEESE | RANCH | VIDALIA ONION | 1,000 ISLAND

BLACKBERRY PEPPERCORN | CARIBBEAN MANGO VINAIGRETTE

ORANGE VINAIGRETTE

# HANDHELDS

- served with patat friet & pickle spear -

## CORNED BEEF REUBEN

Swiss cheese | rye bread | 1,000 island dressing  
sauerkraut

## VEGAN BURGER

leeks | black beans | quinoa | jasmine rice | cauliflower  
spices | sliced avocado | vegan roll | cashew cheese

## HAM OR TURKEY CLUB

lettuce | tomato | mayo | bacon  
choice of white, sourdough, or wheat bread

## SALMON

salmon fillet | lemon aioli | fresh dill | lettuce  
tomato | onion | brioche roll

## FRENCH DIP

prime rib | Swiss cheese | caramelized onions | au jus  
French baguette

## SMOKED BRISKET

house pickles | coleslaw | fried green tomatoes  
brioche roll

## MOROCCAN LAMB BURGER

harissa aioli | tzatziki | pita

## PORK BELLY

nori slaw | hoisin sauce | greens | brioche roll



WE PROUDLY SERVE  
CERTIFIED ANGUS BEEF®

## BUILD YOUR OWN BURGER

LETTUCE | TOMATO | ONION

MEAT

brisket & short rib blend burger | chicken breast

TOPPINGS

American cheese | Swiss cheese | cheddar cheese | Bleu cheese | herbed goat cheese | mozzarella | feta  
sautéed mushrooms | caramelized onions | crispy onions | ham | bacon | egg | jalapenos | BBQ sauce  
house pickles

BUN

pretzel | brioche | gluten -friendly

# ENTRÉES

- available after 4pm -

## FILET MIGNON

6oz 9oz  
cooked to your liking—choice of two sides

ADD CRAB market price    ADD LOBSTER market price

## SALMON

lemon & dill sauce—choice of two sides

## COLOSSAL CRAB

sautéed colossal crab in white wine, butter, & Old Bay  
—choice of two sides

## TWIN LOBSTER TAILS

2, 6-7 oz cold water lobster tails with drawn butter  
—choice of two sides

## CHICKEN FRANCAISE

lightly pan fried chicken breast with a white wine, lemon,  
& butter sauce—choice of two sides

## PASTA PRIMAVERA

fresh vegetables, olive oil, white wine, & garlic  
over your choice of pasta

## PASTA with MEATBALLS

marinara with meatballs over your choice of pasta

## CHEESE RAVIOLI

ADD MEATBALLS  
topped with marinara & parmesan

## ST LOUIS STYLE RIBS

(HALF) (FULL)  
served with cole slaw & corn bread

## HALF SMOKED CHICKEN

BBQ sauce—choice of two sides

## GRILLED PORK CHOP

frenched 14 oz pork chop cooked to your liking with  
maple bourbon glaze—choice of two sides

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK  
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



GLUTEN-FRIENDLY



VEGAN