

STARTERS

PRETZEL STIX	7
<i>beer cheese honey mustard</i>	
BUFFALO CAULIFLOWER	8
<i>lightly coated shaved celery blue cheese dressing</i>	
BONELESS WINGS	9
<i>mild hot mild garlic hot garlic butter garlic BBQ honey mustard bleu cheese dressing celery</i>	
CHICKEN BREAST TENDERS	10
<i>panko breaded</i>	
BELGIAN-STYLE MUSSELS	9
<i>Hoegaarden shallots pancetta herbed focaccia</i>	
STEAMED CLAMS	10
<i>littlenecks white wine butter lemon garlic herbs herbed focaccia</i>	
SMOKED SALMON	14
<i>Atlantic smoked salmon cracked black pepper capers dill cream cheese mixed greens tomatoes red onions crostini's crackers</i>	
COCONUT SHRIMP	11
<i>served with an orange dipping sauce</i>	
CONFIT CHICKEN	9
<i>breast & leg roasted then fried siracha aioli</i>	

❁ RARE SEARED AHI TUNA	14
<i>Asian cucumber salad ponzu sauce tuxedo sesame seeds wasabi</i>	
SEARED CRAB CAKES	16
<i>roasted red pepper aioli salsa verde</i>	
CALAMARI PUTTANESCA	11
<i>olives tomato garlic hot peppers</i>	
SEAFOOD COCKTAIL	21
<i>colossal crab shrimp cocktail sauce</i>	
SHRIMP COCKTAIL	16
<i>jumbo shrimp cocktail sauce</i>	
CRABMEAT COCKTAIL	18
<i>colossal crab cocktail sauce</i>	
❁ LAMB LOLLIPOPS	16
<i>jerk seasoning mango pico de gallo kale slaw mint yogurt</i>	
FISH TACOS	16
<i>corn tortillas pickled red onions cilantro avocado citrus crema</i>	
MEATBALLS	8
<i>marinara cheese</i>	
MAC & CHEESE	(HALF)5/(FULL)9
<i>four cheese blend bread crumbs</i>	
ADD PORK BELLY	+3

SHARABLES

NACHOS	9	HOUSE-CUT PATAT FRIET	4	HUMMUS PLATE	7
<i>cheddar cheese queso tomatoes jalapenos black beans olives</i>		<i>ketchup garlic aioli</i>		<i>roasted red pepper hummus grilled pita cucumber carrot celery olives</i>	
WITH CRAB	18	ADD TRUFFLE OIL & PARMESAN	2	CHARCUTERIE PLATE	
WITH BEEF	14	ADD CHEESE & GRAVY	2	<i>for 2/16, for 4/26, for 6/36 meats cheeses crackers olives preserves cornichons crostini</i>	
WITH CHICKEN	12	TAVERN CHIPS	8		
		<i>bleu cheese sauce scallions crumbled bleu cheese bacon</i>			

SALADS

CAESAR	(HALF)6/(FULL)10	RED BEET	(HALF)6/(FULL)10
<i>romaine lettuce house made croutons shaved parmesan cheese house made Caesar dressing</i>		<i>arugula radish herbed goat cheese oranges toasted walnuts honey-dijon vinaigrette</i>	
SEAFOOD	22	HOUSE MADE STRACCIATELLA	8
<i>lobster claw meat colossal crab shrimp tomatoes mixed greens cucumber lemon vinaigrette</i>		<i>fresh made "shredded" mozzarella cheese grilled sourdough arugula charred scallion vinaigrette</i>	
❁ SUMMER	16	APPLE	(HALF)6/(FULL)10
<i>steak chicken mixed greens tomato cucumber crumbled bleu cheese candied almonds dried cranberries choice of dressing</i>		<i>mixed greens dried cranberries red onions candied almonds bleu cheese crumbles balsamic vinaigrette</i>	
		~ ADD ~	
		CHICKEN 9 ❁ SALMON 15 ❁ 4 oz FILET 15 SHRIMP 10	
		~ 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	12
<i>Swiss cheese rye bread 1,000 island dressing sauerkraut</i>	
VEGAN BURGER 	12
<i>leeks black beans quinoa jasmine rice cauliflower spices sliced avocado vegan roll cashew cheese</i>	
HAM OR TURKEY CLUB	11
<i>lettuce tomato mayo bacon choice of cheese choice of white, sourdough, or wheat bread</i>	



WE PROUDLY SERVE
CERTIFIED ANGUS BEEF®

BUILD YOUR OWN BURGER 12

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 

 SALMON	14
<i>salmon fillet lemon aioli fresh dill lettuce tomato onion brioche roll</i>	
FRENCH DIP	12
<i>prime rib Swiss cheese caramelized onions au jus French baguette</i>	
SMOKED BRISKET	12
<i>house pickles coleslaw fried green tomatoes brioche roll</i>	
MOROCCAN LAMB BURGER	14
<i>harissa aioli tzatziki pita</i>	
PORK BELLY	14
<i>nori slaw hoisin sauce greens brioche roll</i>	

ENTRÉES

- available after 4pm -

 FILET MIGNON 	6oz 33/9oz 39
<i>cooked to your liking—choice of two sides</i>	
ADD CRAB <small>market price</small>	ADD LOBSTER <small>market price</small>
 SALMON 	29
<i>lemon & dill sauce—choice of two sides</i>	
COLOSSAL CRAB 	41
<i>sautéed colossal crab in white wine, butter, & Old Bay—choice of two sides</i>	
TWIN LOBSTER TAILS 	<small>market price</small>
<i>2, 6-7 oz cold water lobster tails with drawn butter—choice of two sides</i>	

CHICKEN FRANCAISE	22
<i>lightly pan fried chicken breast with a white wine, lemon, & butter sauce—choice of two sides</i>	
PASTA PRIMAVERA	16
<i>fresh vegetables, olive oil, white wine, & garlic over your choice of pasta</i>	
PASTA with MEATBALLS	16
<i>marinara with meatballs over your choice of pasta</i>	
CHEESE RAVIOLI	16 ADD MEATBALLS 19
<i>topped with marinara & parmesan</i>	
ST LOUIS STYLE RIBS	(HALF) 14 / (FULL) 22
<i>served with cole slaw & corn bread</i>	
HALF SMOKED CHICKEN	18
<i>BBQ sauce—choice of two sides</i>	
 GRILLED PORK CHOP 	28
<i>frenched 14 oz pork chop cooked to your liking with maple bourbon glaze—choice of two sides</i>	

 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