

STARTERS

- PRETZEL STIX 7
beer cheese | honey mustard
- BUFFALO CAULIFLOWER 8
lightly coated | shaved celery | blue cheese dressing
- BONELESS WINGS 9
*mild | hot | mild garlic | hot garlic | butter garlic | BBQ
honey mustard | bleu cheese dressing | celery*
- CHICKEN BREAST TENDERS 10
panko breaded
- BELGIAN-STYLE MUSSELS 9
Hoegaarden | shallots | pancetta | herbed focaccia
- STEAMED CLAMS 10
*littlenecks | white wine | butter | lemon
garlic | herbs | herbed focaccia*
- SMOKED SALMON 14
*Atlantic smoked salmon | cracked black pepper | capers
dill cream cheese | mixed greens | tomatoes | red onions
crostinis | crackers*
- COCONUT SHRIMP 11
served with an orange dipping sauce
- 🌸 RARE SEARED AHI TUNA 14
*Asian cucumber salad | ponzu sauce
tuxedo sesame seeds | wasabi*

SHARABLES

- NACHOS 9
*cheddar cheese | queso | tomatoes
jalapenos | black beans | olives*
- WITH CRAB 18
- WITH BEEF 14
- WITH CHICKEN 12

- HOUSE-CUT PATAT FRIET 4
ketchup | garlic aioli
- ADD TRUFFLE OIL & PARMESAN 2
- ADD CHEESE & GRAVY 2
- TAVERN CHIPS 8
*bleu cheese sauce | scallions
crumbled bleu cheese | bacon*

- HUMMUS PLATE 7
*roasted red pepper hummus
caramelized onion naan | cucumber
carrot | celery | olives*
- CHARCUTERIE PLATE
for 2/16, for 4/26, for 6/36
*meats | cheeses | crackers | olives
preserves | cornichons | crostini*

SALADS

- CAESAR (HALF)6/(FULL)10
*romaine lettuce | house made croutons
shaved parmesan cheese | house made Caesar dressing*
- SEAFOOD 22
*lobster claw meat | colossal crab | shrimp
tomatoes | mixed greens | cucumber
lemon vinaigrette*
- 🌸 SUMMER 16
*steak | chicken | mixed greens | tomato | cucumber
crumbled bleu cheese | candied almonds
dried cranberries | choice of dressing*

- SEARED CRAB CAKES 16
roasted red pepper aioli | salsa verde
- CALAMARI PUTTANESCA 11
olives | tomato | garlic | hot peppers
- SEAFOOD COCKTAIL 21
colossal crab | shrimp | cocktail sauce
- SHRIMP COCKTAIL 16
jumbo shrimp | cocktail sauce
- CRABMEAT COCKTAIL 18
colossal crab | cocktail sauce
- 🌸 LAMB LOLLIPOPS 16
*jerk seasoning | mango pico de gallo | kale slaw
mint yogurt*
- FISH TACOS 16
*corn or flour tortillas | pickled red onions | avocado
white bean purée | jalapeno slaw | citrus crema*
- PORK BELLY TACOS 13
*corn or flour tortillas | crispy smoked pork belly
Korean BBQ sauce | sesame slaw | pickles | scallions*
- MEATBALLS 8
marinara | cheese
- MAC & CHEESE (HALF)5/(FULL)9
four cheese blend | bread crumbs
- ADD PORK BELLY +3
- CONFIT CHICKEN 9
leg & thigh | roasted then fried | siracha aioli

- RED BEET (HALF)6/(FULL)10
*arugula | radish | herbed goat cheese | oranges
toasted walnuts | honey-dijon vinaigrette*
- BURRATA 8
*grilled sourdough | arugula | tomatoes
charred scallion vinaigrette*
- APPLE (HALF)6/(FULL)10
*mixed greens | dried cranberries | red onions | candied
almonds | bleu cheese crumbles | balsamic vinaigrette*

~ 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>	
MOROCCAN LAMB BURGER	14
<i>harissa aioli tzatziki pita</i>	

HAM OR TURKEY CLUB	11
<i>lettuce tomato mayo bacon choice of white, sourdough, or wheat bread</i>	
 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>	




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 

ENTRÉES

- available after 4pm -

 FILET MIGNON 	6oz 33/9oz 39
<i>topped with béarnaise sauce—choice of two sides</i>	
ADD CRAB market price	ADD LOBSTER market price
 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 	market price
<i>2, 6-7 oz cold water lobster tails with drawn butter —choice of two sides</i>	
ST LOUIS STYLE RIBS	(HALF) 14 / (FULL) 22
<i>served with coleslaw & corn bread</i>	

CHICKEN FRANCAISE	22
<i>lightly pan fried chicken breast with a white wine, lemon, & butter sauce—choice of two sides</i>	
CHICKEN FLORENTINE	22
<i>grilled & topped with sautéed wild mushrooms, spinach, sundried tomatoes & garlic</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>	
 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