

STARTERS

CASHEW BEEF LETTUCE WRAPS* *bibb lettuce, Asian noodles, sesame seeds, sweet Thai chili, citrus soy*..... 12

AHI TUNA NACHOS* *wonton chips, fresh jalapeño, wasabi aioli, avocado, tomato, nori, sesame seeds*..... 16

THAI PEANUT CHICKEN FLATBREAD* *sweet Thai chili base, mozzarella, scallions, sesame seeds*..... 13

MARGHERITA FLATBREAD *heirloom tomato, balsamic glaze, mozzarella, basil*..... 11

SMOKED BEEF BRISKET NACHOS* *queso, pico de gallo, heirloom tomato, pickled jalapeño, guacamole, sour cream, salsa roja*..... 14

JUMBO SHRIMP COCKTAIL* *Grand Marnier cocktail sauce, atomic horseradish, and citrus soy*..... 16

WAGYU BEEF SLIDERS* *cheddar, pickles, house made steak and bbq sauce*..... 14

SOUPS AND SALADS

SHELLFISH BISQUE ENDOME* *crab, lobster, shrimp, grilled corn, sherry veloute, in a puff pastry*..... 14

FRENCH ONION SOUP *yellow onions, beef broth, white wine, toasted crostinis, provolone*..... 7

TOMATO BASIL SOUP *fire roasted tomatoes, onions, garlic, basil, aged balsamic, touch of cream*..... 7

SOUTHWEST CHICKEN SALAD* *grilled chicken, mixed greens, black beans, cheddar, pepperjack, avocado, fried tortilla strips, cherry tomato, jalapeño ranch*..... 16

MEDITERRANEAN SALMON SALAD* *mixed greens, cherry tomato, cucumber, Kalamata olives, garbanzo beans, pine nuts, feta, Greek dressing*..... 18

SIGNATURE WAGYU STEAK SALAD* *wagyu hanging tenderloin, mixed greens, heirloom tomato, crumbled bleu cheese, red onion, balsamic vinaigrette*..... 19

WEDGE SALAD* *iceberg, heirloom tomato, egg, bacon, crumbled bleu cheese, creamy bleu cheese, croutons*..... 9

CAESAR SALAD *chopped romaine, roasted red bell peppers, parmesan crisp, house made croutons*..... 8

HOUSE SALAD* *Mixed greens, cherry tomato, cucumber, egg, cheddar, bacon*..... 8

*HOUSE MADE DRESSINGS: Ranch, bleu cheese, balsamic vinaigrette, jalapeño ranch, citrus soy, Greek

***ADD A PROTEIN TO ANY SALAD :**

 4 oz. Steak* 8

 4 oz. Salmon* 6

 Chicken* 5

HANDHELDS *Choice of hand cut fries or baby vegetables

SWISS MUSHROOM CHICKEN SANDWICH* *brioche bun, burgundy mushrooms, caramelized onions, Swiss, mayo*..... 13

SMOKED WAGYU BRISKET SANDWICH* *brioche bun, fried onion rings, provolone, bbq sauce*..... 14

WAGYU BURGER* *brioche bun, ground wagyu, shredded lettuce, pickles, mayo, cheddar*..... 14

FRENCH DIP* *shaved prime rib, baguette, Swiss, mayo*..... 14

TAVERN FAVORITES

FISH AND CHIPS* *beer battered Haddock, house made tartar, hand cut fries*..... 16

FILET MIGNON* *6 oz, with your choice of side*..... 35

HAND CUT CANADIAN SALMON* *4 oz or 8 oz, served over asparagus risotto with jumbo asparagus, lemon vin blanc, roasted red bell pepper relish*..... 19/27

USDA CERTIFIED PRIME RIBEYE* *14 oz, with your choice of side*..... 39

PARMESAN CRUSTED CHICKEN* *boursin whipped potatoes, baby vegetables, capers, lemon vin blanc*..... 18

WAGYU HANGING TENDERLOIN* *8 oz, with your choice of side*..... 43

MARDI GRAS PASTA* *Andouille sausage, blackened tail-on shrimp, roasted chicken, caramelized peppers and onions, Cajun alfredo over penne*..... 22

SEARED AHI TUNA* *sesame seeds, wasabi, spicy remoulade, spring mix, tomato, red onion, cucumber, citrus soy*..... 16

SIDES

*Available in individual or family sizes

- | | |
|-------------------------------|---------------------------------------|
| HAND CUT FRIES | LOADED BAKED POTATO |
| BOURSIN WHIPPED POTATO | BURGUNDY MUSHROOMS |
| ASPARAGUS RISOTTO | JUMBO ASPARAGUS |
| BABY VEGETABLES | JALAPEÑO BACON BRUSSEL SPROUTS |

*ADD A HOUSE, WEDGE, OR CAESAR SALAD TO ANY ENTREE..... 5

*DESSERT MENU, WINE/BEER LIST, AND CRAFT COCKTAIL MENU ARE ALL AVAILABLE ON TABLETS

*ASK OUR MANAGER ABOUT CATERING OPTIONS AND OUR EVENT SEATING

*GIFT CARDS AVAILABLE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness