

**SOUP DU JOUR**  
CUP 5 BOWL 8

**Salads**

**House 14**

*Mixed greens, bibb lettuce, cucumbers, carrots, tomatoes, croutons, tossed in our house honey poppy seed dressing*

**Caesar 14**

*Chopped romaine, seasoned croutons, white anchovies, parmesan crisp, house classic Caesar dressing*

**Wedge 14**

*Wedge of iceberg lettuce, chopped bacon, cherry tomatoes, candied walnuts, house blue cheese dressing*

**Hot Bacon 18**

*Baby spinach, frisee, arugula, hardboiled egg, dried cranberries, candied walnuts, fried goat cheese, house bacon vinaigrette dressing*

**Chopped 18**

*Romaine, butter lettuce, baby arugula, radicchio, cucumbers, sopressata, fresh mozzarella, red onion, sliced almonds, house Vidalia onion dressing*

**Salad Additions**

*Grilled Chicken- 8 Steak Tips- 10 Grilled Shrimp- 10*

**Sandwiches**

**Half Sandwich and Cup of Soup 12**

*Choice of: turkey, ham, grilled cheese, chicken or tuna salad: Served on toasted white, wheat or rye bread, house-cut chips: sub house/Caesar salad for soup*

**Full Sandwich with Chips & Pickle 12**

**Grilled Cheese 12**

*House bread, Swiss cheese, Tillamook Cheddar, shaved scallions, diced tomatoes, grainy mustard sauce, served with our famous house chips, pickle*

**Chicken Banh Mi 18**

*Grilled chicken breast, pickled onions, carrots, cucumber, ginger, radish, ginger, Fresno pepper, grilled batard bread, fresh cilantro, mint, Thai basil, hoisin sauce, fries, and a pickle*

**Reuben Melt 18**

*Tender corned beef piled high on grilled marble rye bread, sauerkraut, Swiss cheese, house Thousand Island dressing, fries, pickle*

**Cuban 18**

*Pulled pork, sopressata, capicola, sliced pickles, whole grain mustard, Mojo sauce, Swiss cheese, house made baguette, house cut chips*

**Burgers & Plates**

**All American Cheeseburger 16**

*8 oz. Certified Angus Beef, Tillamook cheddar cheese, lettuce, tomato, red onion, served on a grilled brioche roll, with fries, and a pickle*

**Black Garlic Mushroom 20**

*8 oz. Certified Angus Beef, sautéed mushrooms, Havarti cheese, black garlic sauce, grilled brioche roll, lettuce, tomato, red onion, truffle fries, pickle*

**Buffalo Chicken Quesadilla 18**

*Crispy chicken, tossed in Buffalo sauce, melted mozzarella, pepper jack cheese, served with carrots, celery, and our house blue cheese dressing*

**Beef Brisket Plate 22**

*Smoked tender beef brisket, macaroni salad, fries, served with house made corn bread*

**Seafood & Vegetarian**

**Lobster Roll 26**

*Butter-poached lobster, fresh baked potato roll, Asian slaw, served with house chips*

**Crab Cakes 18**

*Two 3 oz. Maryland style crab cakes, jumbo lump crab meat, coleslaw, fries, sriracha aioli*

**Lobster Mac and Cheese 26**

*Orecchiette pasta, gouda, Tillamook cheddar, shelled lobster meat, capicola, pancetta, shaved scallions, toasted panko bread crumbs*

**Yellowfin Tuna Stir Fry 22**

*Pan seared yellowfin tuna, fried house made ramen noodles, sautéed peppers, onions, snow peas, shitake mushrooms, and shaved scallions*

** Chicken Thai Noodles 20**

*Soba noodles, chicken, sautéed peppers, green beans, mushrooms, shredded cabbage, carrots, peanut sauce, finished with sriracha sauce, cilantro, fresh mint*  
*\*Vegetarian preparation, please order without chicken*  
*\*For a mild version, please request without sriracha*

**Dessert**

**Chocolate Layered Mousse Cake 12**

**Carrot Cake Cheesecake 12**

**Maple Spice Crème Brulee 12**