

Starters

House Salad 6

Mixed greens, cucumbers, carrots, tomatoes, croutons, house honey poppy seed dressing

Caesar Salad 6

Chopped romaine, croutons, white anchovies, parmesan crisp, house Caesar dressing

Hot Bacon Salad 10

Baby spinach, frisee, arugula, hardboiled egg, dried cranberries, candied walnuts, bacon vinaigrette

Chopped Salad 10

Chopped romaine, crisp iceberg lettuce, red peppers, carrots, cucumbers, pepperoncini, onions, soppressata, capicola, cheddar cheese, Vidalia onion dressing

Wedge 10

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

Small Plates

Sicilian Calamari 16

Crispy calamari with roasted peppers, hot cherry peppers, Mediterranean olives, marinara, parmesan cheese

Crab Cakes 18

Two 3 oz. Maryland style crab cakes, sautéed baby spinach, sriracha aioli

Thai Shrimp Lettuce Wraps 18

Sautéed shrimp, fresh ginger, cilantro, mint, onions, roasted peanuts, leaf lettuce

Korean Chicken Wings 16

Eight jumbo fried chicken wings, Korean chili sauce, pickled cucumber salad

Brie Cheeseburger 18

8oz. Certified Angus Beef, bacon, caramelized onions, mushrooms, sun-dried tomato, New Orleans barbecue sauce, arugula, brioche roll, fries, pickle

Entrées

Shrimp Tagliatelle 28

Jumbo shrimp, pancetta, cherry tomatoes, spinach, fresh basil, white wine garlic sauce, topped with Lively Run Feta Cheese
*Story Point Chardonnay

Ribeye 48

16 oz. C.A.B. grilled ribeye, potatoes gratin, sautéed broccolini, cabernet sauce, beer battered oyster mushroom
*Cline Old Vine Zinfandel

Steak Fritz 35

10 oz. grilled skirt steak, sautéed rainbow Swiss chard, fries, finished with a cabernet sauce
* Louis Martini Cabernet

Grilled Quail 30

Two 3 oz. skillet seared quails, saffron risotto, sautéed rainbow Swiss chard, finished with an orange quail sauce
*Story Point Pinot Noir

Asian Pork Tenderloin 30

Marinated grilled pork tenderloin, wasabi mashed potatoes, kimchi, finished with our house soy sauce
*Boundary Breaks Dry Riesling

Lamb Shank 36

Braised lamb shank, sautéed spätzle and broccolini, finished with a lamb pan sauce
*King Mendoza Malbec

Chicken Thai Noodles 22

Soba noodles, chicken, sautéed peppers, carrots, green beans, mushrooms, shredded cabbage, sriracha, peanut sauce, cilantro, fresh mint
*Cono Sur Unoaked Chardonnay

Fried Chicken 26

Free range fried chicken, mashed potatoes, sautéed rainbow Swiss chard, finished with an herb pan sauce

Dessert

Chocolate Torte 10

Topped with cherry sauce

Salted Caramel NY Cheesecake 10

Maple Spice Crème Brule 10