



STARTERS & SHARABLES

SOUP DU JOUR \$6.00

FRENCH ONION \$7.00

CHICKEN QUESADILLA \$14.00

Chopped chicken, plum tomato, jalapeño, and cheddar cheese.
House salsa verde & sour cream

VEGETARIAN QUESADILLA \$12.00

Wild mushroom, baby spinach, asparagus, roasted red pepper, &
vegan mozzarella

FRIED CALAMARI \$14.00

Flash fried tender with fresh basil marinara and chipotle aioli dipping
sauce

GRILLED MOZZARELLA (Available GF) \$12.00

Prosciutto wrapped and grilled with asparagus, basil olive oil, and
balsamic reduction drizzled

GRILLED LAMB CHOPS \$18.00

Marinated and char-grilled with dijon mustard demi glace

CRISPY WINGS (boneless available) \$15.00

Sauce choice: ranch dry rub, buffalo, Nashville hot, honey BBQ.

CHEESESTEAK EGGROLLS \$12.00

Tangy remoulade sauce

SHAVED BRUSSELS SPROUTS (Available GF) \$12.00

sweet chili glazed with caramelized walnuts

JUMBO SHRIMP COCKTAIL (Available GF) \$17.00

House-made cocktail sauce

POKE TUNA TARTARE \$18.00

Ahi tuna poke style, smashed avocado, toasted sesame, pickled red
onion, wonton chips

BUFFALO CAULIFLOWER BITES \$10.00

House-made blue cheese dressing

BAVARIAN SOFT PRETZEL \$12.00

House-made honey mustard and queso blanco cheese sauce

SPINACH, CRAB, & ARTICHOKE DIP (Available GF) \$15.00

Served with grilled pita bread & tri color tortilla chips

HANDHELDS

BUILD YOUR OWN DELI SANDWICH \$12.00

PROTEINS: HAM-TURKEY-ROAST BEEF- CHICKEN SALAD- TUNA CHEESE:
AMERICAN-SWISS-PROVOLONE-PEPERJACK BREAD: WHITE-WHEAT-
RYE-TORTILLA WRAP

NASHVILLE CHICKEN SANDWICH (Available GF) \$12.00

Lightly dredged and golden fried, garlic pickles, & Nashville hot sauce

CRAB CAKE MELT \$20.00

Broiled and topped with plum tomato, swiss cheese, avocado, and
remoulade sauce

PHILADELPHIA CHEESESTEAK (Available GF) \$14.00

Choice of chopped sirloin or chicken with American or provolone.
Mushrooms, onions, or peppers available upon request

ROAST PORK OR BEEF AU JUS \$15.00

Slow roasted, served on a kaiser roll with house Jus. Provolone,
horseradish, and long hots upon request

OVEN ROASTED TURKEY CLUB \$14.00

Traditional triple-decker with crisp bacon, lettuce, tomato. Mayo upon
request

THE "12" BURGER (Available GF) \$14.00

8oz. Hand-formed special blend. Charbroiled and topped to your
liking. *can substitute impossible burger

PASTRAMI REUBEN (Available GF) \$16.00

Smoked and thinly sliced pastrami on grilled rye with thousand
island, swiss cheese, and sauerkraut. House-made chips

TACOS (Available GF) \$18.00

Your Choice of chicken, shrimp, or brisket. Served on corn tortillas.
Topped with shredded lettuce, tomato, & queso fresco. Served with
fresh salsa verde and sour cream.

GRILLED BRISKET MAC & CHEESE \$16.00

Smoked brisket & macaroni and cheese on grilled sourdough bread.

CAJUN CHICKEN SANDWICH (Available GF) \$12.00

Blackened and char grilled. Served on a brioche bun with chipotle
mayo

GRILLED SALMON CHEESESTEAK (Available GF) \$16.00

Baby spinach, peppadews, provolone cheese, and secret sauce

ENTREE SALADS

Can be substituted as a wrap

CLASSIC WEDGE (Available GF) \$12.00

Crisp iceberg, crumbled smoked bacon, plum tomato, house-made blue cheese dressing

LUMP CRAB & ASPARAGUS (Available GF) \$20.00

Baby spinach, asparagus, plum tomato, cucumber, roasted red peppers & lemon olive oil

MANDARIN STEAK SALAD (Available GF) \$20.00

Romaine lettuce, mandarin oranges, sweet onion, plum tomato, and caramelized walnuts. Served with an orange ginger dressing

SPINACH COBB (Available GF) \$16.00

Baby spinach, crumbled bleu cheese, bacon, plum tomato, chopped egg, avocado, & grilled chicken

SOUTHWEST CHICKEN (Available GF) \$16.00

Romaine lettuce, plum tomato, sweet onion, avocado, queso fresco, and crispy tortilla strips. Served with chipotle ranch dressing.

CLASSIC CAESAR Classic \$10.00

Crisp romaine lettuce, shaved parmesan cheese, house-made garlic dressing & croutons

add grilled chicken \$16.00

add grilled shrimp \$18.00

add grilled salmon \$20.00

add petite filet \$20.00

FLATBREADS

MARGHERITA \$12.00

Chopped tomato, mozzarella, fresh basil.

BUFFALO CHICKEN \$14.00

Crumbled blue cheese, mozzarella, bacon, hot sauce, and ranch drizzle.

BRAISED BEEF \$14.00

Brie cheese, fig spread, pickled red onions

VEGETABLE \$14.00

Vegan mozzarella cheese, roasted red peppers, shitake mushroom, baby spinach, pickled red onions.

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PASTA

BLACKENED CHICKEN TORTELLONI (Available GF) \$25.00

Char blackened chicken breast over jumbo tortellini in sautéed spinach, oven-roasted tomato Cajun cream sauce

GRILLED VEGETABLE RAVIOLI \$22.00

Served with sautéed spinach, roasted red pepper, fresh basil marinara

SEAFOOD LINGUINE (Available GF) \$32.00

Sauteed shrimp, crab, calamari, & clams over homemade linguine in a white wine & roasted garlic fresh herb butter

BURATTA RAVIOLI \$15.00

Roasted garlic, fresh basil, marinara. Topped with shaved parmesan cheese

MAIN COURSES

SAUTEED CHICKEN MARSALA \$25.00

Wild mushroom, marsala wine demi-glace

PAN ROASTED SALMON (Available GF) \$28.00

Roasted tomato lemon caper butter

JUMBO LUMP CRAB CAKES \$40.00

Citrus burre blanc

12oz. NEW YORK STRIP STEAK (Available GF) \$42.00

Roasted garlic fresh herb butter

8oz. FILET MIGNON (Available GF) \$38.00

Char grilled with house-made steak sauce

RACK OF LAMB \$42.00

Herb crumb and Dijon crusted. Served with house demi glace. choice of 2 sides

CHOICE OF SIDES

BAKED POTATO. WHIPPED POTATO. FRENCH FRIES. SWEET POTATO FRIES. SAUTEED SPINACH. SWEET CORN. GRILLED ASPARAGUS. STEAMED BROCCOLI. BROWN RICE

KIDS 10 & UNDER \$12

Includes soft drink and ice cream

LINGUINE MARINARA (Available GF)

Can substitute butter

GRILLED CHEESE & FRIES

MAC & CHEESE

CHICKEN FINGERS & FRIES