

STARTERS

SEAFOOD FRITA

CRISPY SHRIMP, CALAMARI, AVOACDO, BANANA PEPPERS, HOUSE TARTAR- \$15.95

AVOCADO FRIES

TEMPURA, CHIPOTLE AIOLI- \$12.95

DOUBLE DIP

SPINACH-ARTICHOKE, SEASONAL HUMMUS- \$14
*Add Raw Veggies - \$6

CEVICHE

MARKET FISH, BELL PEPPER, TOMATO, RED ONION, MANGO, AVOCADO, APPLE, CITRUS JUICE- \$16

STEAMED EDAMAME Or "SPICE IT UP"

SEA SALT- \$8

WILD GAME SAUSAGES

VENISON AND JALAPENO CHEESE STUFFED WILD BOAR - \$17

BALLPARK PRETZELS

BETTER THAN THE STADIUM MAKES 'EM-\$10

APHRODISIAC MUSSELS

FENNEL, BACON, SWISS CHARD, WHITE WINE, CRUSHED PEPPER, GARLIC, SHALLOTS, TOASTED POINTS - \$16.95



ONE PLACE FOR EVERY TASTE

LUNCH MENU

TAPAS

FILET MIGNON BRUSCHETTE

PICO DE GALLO, AVOCADO CREAM- \$16.75

LOBSTER TAQUITOS

SPINACH, SAVOY CABBAGE, LOBSTER, MANGO, TOMATO, SWEET CHILI VANILLA- \$14.75

CRAB CAKES

CITRUS DIJON LUMP CRAB CAKES, PICKLED PEPPERS, HOUSE TARTAR, PICO - \$16.95

PEPPERED AHÍ TUNA CROSTINI

HEIRLOOM TOMATOES, FETA, BALSAMIC - \$16.95

SOUP N SALADS

CAESAR

ROMAINE, PARMESAN- \$9.95

HOUSE SALAD

HEARTS OF PALM, TOMATO, BALSAMIC-\$9.95

HEIRLOOM CAPRESE SALAD

HEIRLOOM TOMATOES, FRESH MOZZARELLA, ARUGULA, BALSAMIC, SEA SALT - \$12.95

STRAWBERRY FIG SALAD

ARUGULA SPRING MIX, CARROTS, APPLES, CANDIED PECANS, FRESH STRAWBERRIES, DRIED FIGS, CREAMY GOAT CHEESE DRESSING - \$13

WARM SPINACH SALAD

BACON, RED ONION, PEARS, GOAT CHEESE, WARM BALSAMIC DRESSING -\$13

"DON'T MISS A BEET" SALAD

WHIPPED GOAT CHEESE, STRAWBERRY FLUFF, RED AND WHITE WINE BRAISED BEETS, AVOCADO, PEPITOS, ARUGULA, BALSAMIC -\$13

TO ANY SALAD ADD

CHICKEN - \$6 SALMON - \$10

BEAU NASH CHICKEN SOUP

SMOKED CHICKEN, CORN, BACON- C -\$5 B -\$8

SOUP OF THE DAY

WOOD FIRED PIZZAS

PEPPERONI

ITALIAN PEPPERONI- \$16.95

FOUR CHEESE

MOZZARELLA, BLUE, GOAT, PANDANO- \$14.95

ITALIAN SAUSAGE

CARAMELIZED ONIONS, GREEN CHILIS- \$16.95

BEER & CHEESE PIZZA

PROSCIUTTO, ITALIAN SAUSAGE, SCALLIONS - \$18.95

DAILY FEATURE

SEE SERVER - MP

BBQ CHICKEN

RED ONION, BBQ SAUCE, PEPPERJACK, CILANTRO- \$15.95

MARGARITA

FRESH MOZZARELLA, TOMATO, GOAT CHEESE, BASIL - \$14.95

GOURMET HANDHELDS

KOBE BEEF BURGER

CARAMELIZED ONIONS, AGED CHEDDAR, SESAME ROLL- \$15

BLACKENED CHICKEN

CHIPOTLE-LIME MAYO, SCALLIONS, RED ONION, TOMATO, SESAME ROLL- \$13.95

PRIME RIB DIP

PRIME RIB, AU JUS, HORSERADISH, HOAGIE - \$16.95

TURKEY MELT

SWISS, L, T, B, ON A CIABATTA ROLL- \$13

GOURMET GRILLED CHEESE

AGED WHITE CHEDDAR, AMERICAN CHEESE, PECAN SMOKED BACON, AVOCADO, TOMATO -\$10.95

*ALL HANDHELDS COME WITH FRENCH FRIES

**SUB SOUP OR SMALL HOUSE SALAD

SIGNATURES

LOBSTER RAVIOLI

SPINACH, MUSHROOMS, CREAM SAUCE -\$19

SPICY TOMATO AND BASIL PASTA

ANGEL HAIR, TOMATOES, FRESH BASIL, OLIVE OIL, THAI CHILI PEPPERS, GRILLED CHICKEN - \$17

**SUBSTITUTE SHRIMP - \$19

** WHOLE WHEAT PASTA AVAILABLE**

WHOLE FISH TEMPURA

YUZU AIOLI, PONZU, SWEET THAI CHILI- \$ MP

GRILLED MARINATED CHICKEN

CHIVE MASHED POTATOES, SAUTEED HARICOT VERT- \$17

KOBE MEATLOAF

CHIVE MASH, SAUTEED HARICOT VERT- \$20

CHICKEN 'N DUMPLINGS

JUST LIKE MOM USED TO MAKE -\$17

FISH TACOS

BLACKENED SALMON, PICO DE MANGO - \$16.95

EXTRAS

ONE2ONE MAC N CHEESE- \$10

**ADD LOBSTER \$10 CRAB \$10

CHIVE MASHERS- \$6

BRUSSEL SPROUTS W/BACON -\$8

GRILLED ASPARAGUS- \$10

SAUTEED HARICOT VERT- \$6

TOBACCO ONIONS- \$6

SHOESTRING FRIES - \$9

BASKET OF FRENCH FRIES -\$5

SPAGHETTI SQUASH -\$8

Ask Your Server about our Chef Specials

Host Your Next Party or Business Meeting in One of Our Private Dining Rooms or Let us Cater to Your Location

**Please Discuss Any Food Allergies with Your Server Prior To Ordering **

Note: Consuming Raw-Undercooked Meat, Poultry, Seafood, Shellfish and Eggs May Increase the Risk of Food Borne Related Illness

20% Gratuity is added to Parties of 8 or more