

**Pan Seared Crab Cake Bites - 18.00**  
Maryland style lump crab cakes with bay spiced horseradish dipping sauce

**Burrata and Prosciutto Flatbread- 15.00**  
Fresh burrata cheese, tomato basil compote, Italian prosciutto atop grilled flatbread with balsamic pearls, extra virgin olive oil and aged balsamic

**Chili Lime Crisp Calamari - 17.00**  
Thin slices of calamari dusted in seasoned cornmeal, fried then finished with chili lime sauce, crisp lime pieces and serrano peppers



**Manchurian Style Cauliflower - 15.00**  
Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

**Sugarcane Roasted Peach and Goat Cheese Crostinis - 15.00**  
Crisp French bread crostinis topped with creamy goat cheese, sugarcane roasted peach and basil, then finished with BBQ infused honey drizzle and a touch of black pepper

**Creamy Mushroom Soup**  
with herb oil drizzle  
Cup 7.00 Bowl 9.00

**Three Cheese French Onion Soup**  
Cup 7.00 Bowl 9.00

**Chef's Soup of the Day**  
Cup 7.00 Bowl 9.00



**Soup and Salad Combo - 16.00**  
Choose a bowl of Chef's soup and pair it with a generous garden salad or side Caesar

**Classic Caesar - 14.00**  
Crisp romaine lettuce, herb baked croutons and parmesan cheese tossed in Chef's Caesar dressing

**Add Grilled Tofu -7 Chicken -7 Salmon -9 Shrimp -14**

**Southwest Shrimp Salad - 16.00**  
Spiced shrimp atop tender greens with tomatoes, bacon, red onions, avocado, hardboiled egg, and red peppers with lemon chipotle dressing



**Grilled Salmon Greek Salad - 16.00**  
Grilled marinated salmon, over a bed of greens layered with Roma tomatoes, Greek olives, red onions, red peppers, cucumbers, carrot curls, pepperoncini and feta cheese with zesty Greek dressing

**Grilled Sirloin Bacon Bleu Salad - 19.00**  
Grilled sirloin of beef over a green salad with red onions, red peppers, tomatoes, cucumbers, bacon, celery and crisp fried bleu cheese croutons

**BBQ Chicken Salad - 16.00**  
BBQ glazed chicken breast atop fresh romaine and garden greens with roasted peaches, sweet grape tomatoes, bacon, pickled red onions and shredded cheddar cheese with BBQ ranch dressing

**Watermelon Feta Salad - 15.00**  
Tender greens tossed in lemon mint vinaigrette topped with fresh watermelon, feta cheese, cucumbers and red onions, drizzled with aged balsamic

**Add Grilled Tofu -7 Chicken -7 Salmon -9 Shrimp -14**

All Sandwiches and Burgers Served with your choice of Pasta Salad, Side Salad, Side Caesar or Garlic Parmesan Fries

**Half Pound Cheeseburger -16.00**  
Grilled to perfection with lettuce, tomato, pickle and onion with your choice of cheese and bun  
Add bacon 2.00

**BBQ Smoked Pork Belly Burger -18.00**  
Grilled half pound burger layered with white and yellow cheddar cheese, BBQ smoked pork belly finished crisp fried onion strings finished with a spiced aioli

**Fiesta Guacamole Burger - 18.00**  
Grilled half pound burger layered with Monterey jack cheese, creamy guacamole, Pico de Gallo and finished with smoke poblano mayo

**Maryland Style Crab Burger -19.00**  
Maryland style crab patty, pan seared and topped with shredded lettuce, red onion, tomatoes and finished with lemon dill bay aioli on a kaiser bun

Burgers Served with Choice of Kaiser, Pretzel, Wheat or Gluten Free Bun (\$2.00). Turkey and "The Impossible Burger" (\$2.00) substitutes available. Cheddar and Provolone Vegan Cheeses Available

**Blackened Mahi Mahi - 15.00**  
Louisiana blackened Mahi Mahi topped with grilled pineapple, Pico de Gallo and chipotle lime aoli on Ciabatta

**Cilantro Lime Salmon Tacos - 15.00**  
Flaked cilantro lime seared salmon with shredded lettuce, Pico de Gallo, guacamole and cilantro lime sour cream in warm flour tortillas

**Shaved Prime Rib Sandwich - 18.00**  
Tender shaved prime rib layered with sauteed mushrooms and peppers, provolone, Monterey jack cheeses and horseradish aioli finished with fried onion stings on grilled Texas toast

**Hand Carved Reuben - 17.00**  
Tender corned beef layered with sauerkraut, Swiss cheese and 1000 Island dressing, on marble rye bread



**Philly Cheesesteak Sandwich - 18.00**  
Thin sliced New York Strip steak cooked with onions, peppers and mushrooms. Smothered with cheese sauce and provolone cheese on a buttered grilled hoagie roll

**Grilled S.W. Ranch Chicken Club Sandwich- 16.00**  
S.W. ranch marinated grilled chicken breast layered with applewood smoked bacon, smoked gouda cheese, guacamole and Pico de Gallo with ranch dressing on ciabatta

**The Cheesy - 14.00**  
Layers of American, provolone, fresh mozzarella, and muenster cheeses on crisp, buttery rustic sourdough bread



**Turkey Avocado and Havarti Melt - 15.00**  
Thinly sliced roasted turkey breast with avocado, heirloom tomato, havarti cheese, and honey mustard dressed greens on buttered wheatberry bread

**Fried Portabella Caprese Grilled Cheese- 15.00**  
Crisp fried portabella mushrooms layers with fresh mozzarella, heirloom tomatoes and basil finished with a chive roasted pepper aioli on rustic sourdough bread

**BBQ Smoked Beef Brisket Jalapeno Popper Grilled Cheese - 17.00**  
In house smoked BBQ beef brisket layered with two cheddar cheeses, creamy cole slaw and crisp jalapeno poppers on Texas toast

Shared plate fee \$5