

SOUP AND SALAD

GREEN GODDESS SALAD

Crisp iceberg and spinach tossed with red cabbage, cucumbers, celery, heirloom tomatoes, feta, and toasted walnuts. Served with green goddess dressing on the side...**\$16**

SIGNATURE CAESAR SALAD

Hand-torn Romaine hearts tossed in creamy Caesar dressing with shaved parmesan and herb-butter croutons...**\$14**

Blackened Chicken, Mahi-Mahi, or Atlantic Salmon. \$5

SUMMER BERRY SALAD

Fresh field greens tossed with seasonal mixed berries, mandarin oranges, candied walnuts, and feta cheese. Finished with a raspberry vinaigrette.....**\$15**

Blackened Chicken, Mahi-Mahi, or Atlantic Salmon. \$5

LOBSTER PASTA SALAD

Pasta tossed in a creamy, house-made dressing with celery, onions, bacon, and buttery lobster meat. Served with a side of house-made crostini.....**\$18**

SOUP & SALAD COMBO

A pairing of our house salad and soup du jour, served with warm artisan rolls and whipped butter.....**\$10**

SOUP DU JOUR

	Cup	Bowl
Chef's daily selection, prepared fresh.....	\$5	\$6.50

HANDHELDS

ARTISAN CHICKEN TENDERS

Buttermilk-brined chicken breast tenders served with your choice of signature dipping sauce.....**\$15**

GRILLED CHICKEN FOCACCIA

Grilled chicken breast topped with your choice of melted cheese, crisp lettuce, tomato, and red onion on toasted focaccia.....**\$15**

GARDEN VEGGIE BURGER

A premium grilled vegetable patty topped with lettuce, tomato, onion, and pickles on a toasted brioche bun.....**\$15**

BLT DOG

Wagyu all-beef hot dog wrapped in crispy bacon, served on a brioche dog bun with lettuce and sliced tomato.....**\$14**

A 20% gratuity will be added to all non-resident charges, including alcoholic beverages. 100% of this gratuity is distributed directly to your servers and bartenders
A shared plate charge will be applied to the bill when a guest shares a resident's meal.

HANDHELDS & MORE

HOUSE-MADE SALMON BURGER

Hand-crafted salmon patty grilled and served on a brioche bun with a bright lemon-caper aioli, lettuce, tomato, and onion.....**\$16**

GRILLED MAHI-MAHI SANDWICH

Wild-caught Mahi-Mahi on a brioche bun with bacon, lettuce, tomato, and tartar sauce.....**\$17**

SIGNATURE STEAK SANDWICH

Thinly sliced steak on a French baguette with horseradish Havarti, house-made potato chips (inside!), garlic aioli, and pickles.....**\$19**

THE CUSTOM ANGUS BURGER

Fresh, never-frozen Angus beef grilled to order with lettuce, tomato, onion, and pickles on a toasted brioche bun.
Includes your choice of two premium toppings: American, Swiss, Provolone, Pepper Jack, Gorgonzola, Cheddar, Fried Egg, Applewood Smoked Bacon, Avocado, Sauteed Mushrooms, Caramelized Onions, Onion Rings, or BBQ Sauce....**\$17**

ARTISAN MELTS & MORE \$14

TUSCAN TURKEY

Spinach and artichoke spread, shaved turkey, red onion slivers, asiago cheese, and a balsamic reduction.

SOUTHERN GREEN TOMATO

Sharp pimento cheese paired with crispy fried green tomatoes.

SWEET & SAVORY

Aged cheddar cheese, fresh apple slices, and prosciutto ham

SAVORY STEAK

Thinly sliced steak, caramelized onions, melted cheese, and horseradish aioli.

CLASSIC BUILD YOUR OWN MELT

Choose your cheese: Cheddar, Swiss, Provolone, or Pepper Jack
Add-ins: Shaved ham, bacon, or sliced tomatoes

All handhelds are served with your choice of a House Salad, Cup of Soup, French Fries, Sweet Potato Fries, Coleslaw, Tater Tots, or House-made Potato Chips.

BEVERAGES

JUICE

Orange, Cranberry, Apple, Citrus Peach.....**\$3**

COFFEE & SPECIALTY

Freshly brewed coffee, Vitamin enhanced water, V8, Milk.....**\$3**

SOFT DRINKS

Coca-Cola products, Iced Tea**\$4**