



ALL DAY MENU

SPRING

STARTERS

Tomato Focaccia \$6

Confit Garlic Oil, Balsamic Glaze

Soup of the Day \$7/cup, \$10/bowl

Add a 3-Cheese Grilled Cheese on Sourdough +\$9

Crispy Calamari \$16

Spicy Brava Sauce & Garlic Aioli

Six Shrimp Cocktail \$16

Horseradish Cocktail Sauce

Chef's Choice Tacos \$18

Ask your server for today's selection

Eight Fried Chicken Wings \$15

Mango Habanero, Asian Zing or Bang Bang Dry Rub, Served with Bleu Cheese Dressing, Celery & Carrots

Jalapeno Cheddar Dip \$14

Bacon Crumbles, Crispy Corn Tortilla Chips

SALADS

Roasted Beets & Burrata \$16

Mixed Greens, Balsamic Glaze

Sunflower Cobb \$22

Grilled Chicken, Cherry Tomato, Hard Boiled Egg, Red Onion, Shredded Cheddar, Applewood Smoked Bacon, Sunflower Seeds, Romaine, Avocado Ranch Dressing

Tuna Poke Bowl \$26

Sesame Crusted Seared Yellowfin Tuna, Jalapeno, Sticky Rice, Pickled Cucumber, Shaved Carrot, Edamame, Avocado, Sweet Potato, Creamy Sriracha

Crispy Artichokes & Arugula \$15

Shaved Parmesan, Lemon Vinaigrette

Caesar Salad \$14

Fresh Romaine, Anchovies, Housemade Dressing, Shaved Parmesan, Lacy Toast

Option to make it a wrap with chicken

Add a protein to any salad:

Grilled Chicken \$7 Four Grilled Shrimp \$10
Steak \$11 Salmon \$12 Seared Tofu \$5

SANDWICHES & BURGERS

Served with Fries & a Pickle

Turkey "Club" Sandwich \$16

House Roasted Sliced Turkey Breast, Lettuce, Tomato, Applewood Smoked Bacon, Mayo, Toasted Marbled Rye

Crispy Chicken Sandwich \$17

Pesto Mayo, Mozzarella, Tomato, Arugula, Pressed Hard Roll

Eggplant Caponata Panini \$15

Fresh Mozzarella, Balsamic Glaze, Tomato Focaccia

Greek Turkey Burger \$18

Stuffed with Feta & Kalamata Olives, Topped with Tzatziki, Tomato & Romaine, Brioche Bun

Shrimp Burger \$22

Herb Aioli, Pickled Red Onion, Mixed Greens, Brioche Bun

8 oz Cheddar Burger \$18

Lettuce, Tomato, Red Onion, Brioche Bun
Add Bacon +\$2

Sub Side Salad \$2 Sweet Potato Fries \$2

Gluten Free Bun \$2

ADDITIONAL DINNER MENU ITEMS & SPECIALS AVAILABLE AT 5PM

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Please inform your server if you have any allergies before placing your order.

SPECIALTY COCKTAILS

Gold Rush \$15

Bourbon, Honey Syrup, Lemon

Rum Punch \$14

Coconut, Spiced & Light Rum, Pineapple, Orange & Cranberry Juice

Spicy Guava Margarita \$15

Jalapeno Tequila, Triple Sec, Guava

Passion Fruit Cosmo \$14

Titos, Passion Fruit, Cointreau, Lime Juice

Spring Mocktail \$6

Guava, Ginger Beer, Lime

DESSERT

WINE

SPARKLING

Prosecco \$11/34

Torresella, Italy

Sparkling Crémant d'Alsace \$39/Bottle

Cui Cui, Michel Nartz, Alsace France

WHITE

Riesling \$11/34

Lamoreaux Landing, Finger Lakes NY

Pinot Grigio \$13/39

KRIS, Veneto Italy

Sauvignon Blanc \$13/39

Otto's Constant Dream, New Zealand

Chardonnay \$12/37

Bernier, Loire Valley France

Chablis \$50/btl

Albert Bichot, Beaune France

Cheesecake with Berry Compote \$12

Mixed Berry Tart a la Mode \$10

Chocolate Lava Cake \$11

Jane's Ice Cream & Sorbet \$8

Two Scoops; Rotating selection of flavors

Espresso Martini \$14

Espresso & Vanilla Vodka, Baileys, Kahlua

ROSE

Rosé \$14/43

Ame du Vin, Provence France

RED

Côtes du Rhône \$11/34

Famille Perrin, Rhone Valley France

Tempranillo \$13/39

Biurko, Rioja Spain

Montepulciano \$14/43

Umani Ronchi, Abruzzo Italy

Pinot Noir \$13/39

Underwood, OR

Malbec \$12/37

Alamos, Mendoza Argentina

Cabernet Sauvignon \$14/43

Substance, Columbia Valley WA

Cabernet Sauvignon \$78/btl

Chateau Buena Vista, Napa Valley CA

Executive Chef Cassie Jarrin

Sous Chef Stacy Ann Letford