

BURGERS & SANDWICHES

Choose: Hand Cut Fries or Coleslaw

THE BURGER* 13.25

Choice of cheese, assorted toppings, onion bun

GRILLED PORTOBELLO WRAP 12.25

Tomatoes, balsamic shallots, sprouts, zucchini, squash, spinach tortilla

THE CLUB* 12.25

Turkey breast, ham, applewood bacon, tomato, roasted garlic mayo, chipotle garlic bread

GRILLED CHICKEN SANDWICH* 12.25

Aged cheddar, bacon, avocado, pesto mayo, sourdough

FRENCH DIP SANDWICH* 14.25

Sliced prime rib, swiss, horseradish, hoagie bun, au jus

LOBBY GRILL TURKEY REUBEN 14.25

Pastrami spiced turkey breast, bacon & apple laced sauerkraut, coleslaw, russian dressing, swiss, marble rye

SALADS

CAESAR SALAD 11.25

Hearts of romaine, cheese, focaccia croutons, shaved reggiano

Rotisserie chicken* 14.25

Grilled salmon* 16.25

Grilled shrimp* 15.25

THE COBB SALAD* 15.25

Shaved iceberg, romaine, rotisserie chicken, bacon, avocado, bleu cheese, tomato, scallions, hard boiled egg, derby dressing

#1 AHI TUNA SALAD* 17.25

Scallions, cucumbers, mushrooms, local greens, soba noodles, soy cilantro vinaigrette

REINVENTED WALDORF SALAD 14.25

Baby arugula, cinnamon roasted apples, candied walnuts, roaring 40's bleu cheese, honey banyuls dressing


SPECIALTIES

ROTISSERIE CHICKEN* 19.25

3-hour spit roasted, thyme infused half chicken, garlic mashed potatoes, pan sauce

CEDAR PLANK LOCH DUART

SALMON FILET* 26.95

Pineapple mustard glaze, herbed hollandaise 

RIBEYE STEAK* 26.95

16 OZ USDA Prime Natural Beef, grilled over pecan & oak woods

NEW YORK STRIP* 26.95

12 OZ USDA Prime Natural Beef, grilled over pecan & oak woods

Items served 'a la carte

STARTERS

ROASTED TOMATO BISQUE \$7.00

Mini grilled cheddar and swiss sandwich

CRAB CAKES* 15.25

Jumbo lump blue crab, apple fennel relish

FOCACCIA BRUSCHETTA 13.25

Grilled focaccia, tomato, olive tapenade, artichoke, buffalo mozzarella

GRILLED ARTICHOKE 10.25

Roasted garlic mayo, garlic brown butter

WOOD FIRED PIZZAS

MARGHERITA PIZZA 11.25

Tomato sauce, buffalo mozzarella, fresh basil

FILET BLEU CHEESE PIZZA* 14.25

Tenderloin, mozzarella and bleu cheeses, asparagus, roasted mushroom, garlic cream

BBQ ROTISSERIE CHICKEN PIZZA* 13.25

Roasted peppers, onions, smoked gouda and cheddar

PESTO CHICKEN ALFREDO PIZZA* 13.25

Alfredo sauce, mozzarella, red pepper flakes, crisp angel hair

WILD MUSHROOM PIZZA 13.25

Roasted garlic, pesto, truffle oil, truffle cream, mozzarella

ROASTED VEGETABLE PIZZA 13.25

Squash, zucchini, roasted mushrooms, oven roasted tomato, eggplant, olives, goat cheese

SIDES

HAND CUT FRIES 5.25

SWEET POTATO FRIES 6.25

GRILLED CORN & PARMESAN CHEESE 5.25

GARLIC MASHED POTATOES 5.25

MAC & CHEESE 6.25

SHAVED ONION RINGS 6.25

BAKED POTATO 7.25

GLAZED ASPARAGUS 6.25

HOUSE SALAD 6.25

DESSERTS

WARM CHOCOLATE CHUNK COOKIE 8.25

With caramel ribbon ice cream

DOUBLE FUDGE BROWNIE 8.25

Vanilla bean ice cream, sauce anglaise

WHITE CHOCOLATE RASPBERRY CHEESECAKE 8.25

Wild berry Coulis

SPICED PEAR BREAD PUDDING 8.25

Blackberry ripple ice cream



BY THE GLASS

- Kenwood "Yulupa" Brut Sparkling 8.25
Chateau Ste. Michelle Riesling 8.25
Kim Crawford Sauvignon Blanc 14.25
Santa Margherita Pinot Grigio 15.25
Coppola "Director's" Chardonnay 10.25
Sonoma Cutrer Chardonnay 13.25
Jade Mountain Imperial White 10.25
Michelle Chiarlo Nivole Moscato D'asti 9.25
Irony Pinot Noir 10.25
Hahn Pinot Noir 11.25
Casa Lapostolle "Cuvee Alexander" Merlot 13.25
St. Francis Merlot 14.25
Beaulieu Vineyard Cabernet 11.25
BR Cohn "Silver Label" Cabernet 12.25
Rosenblum "Vintner's Cuvee" Zinfandel 10.25
Robert Oatley Shiraz 10.25
Tierra Secreta Malbec 10.25
Ruffino Chianti Superiore 8.25

CHAMPAGNE & SPARKLING

- Kenwood "Yulupa" Cuvee Brut 32
(California)
Chandon Brut Classic 44
(California)
Moet & Chandon "Imperial" 80
(Epernay, France)

CHARDONNAY

- Trinity Oaks 30
(California)
Francis Ford Coppola "Director's" 38
(Sonoma County, California)
Jade Mountain Imperial White 38
(California)
Kendall Jackson "Grand Reserve" 42
(California)
Sonoma Cutrer 49
(Russian River, California)

OTHER WHITES

- Chateau Ste. Michelle Riesling 30
(Columbia Valley, Washington)
Kim Crawford Sauvignon Blanc 52
(Marlborough, New Zealand)
Santa Margherita Pinot Grigio 58
(Veneto, Italy)
Michele Chiarlo Nivole Moscato D'asti 30
(Piedmont, Italy)

PINOT NOIR

- Irony 38
(Monterey, California)
Hahn Estates 45
(Monterey, California)
Domaine Chandon 54
(Carneros, California)
Longoria Bien Nacido 80
(Santa Barbara, California)

MERLOT

- Trinity Oaks 30
(California)
Casa Lapostolle Cuvee Alexander 50
(Colchagua Valley, Chile)
St. Francis 55
(Sonoma, California)
Franciscan 58
(Napa Valley, California)

CABERNET SAUVIGNON

- Trinity Oaks 30
(California)
Beaulieu Vineyard 40
(Napa Valley, California)
BR Cohn "Silver Label" 46
(North Coast, California)
Sequoia Grove 68
(Napa Valley, California)
Jordan 100
(Alexander Valley, California)

OTHER REDS

- Rosenblum "Vintner's Cuvee" Zinfandel 40
(California)
Robert Oatley Shiraz 40
(Mudgee, New South Wales, Australia)
Tierra Secreta Malbec 40
(Argentina)
Ruffino Chianti Superiore 32
(Chianti, Italy)