



STARTERS

Crab Cakes 18

*two crab cakes over scratch-made whole grain
mustard cream sauce*

Shrimp Cocktail 16

chilled colossal shrimp, cocktail sauce

Artichoke Bruschetta 14

artichoke & tomato bruschetta, grilled baguette

Fried Pickles 12

panko crusted, fried dill pickles, ranch

Popcorn Shrimp 15

breaded, fried shrimp, cocktail sauce

Ahi Stack 16

*sashimi-grade Ahi, avocado, cucumber, & green
onions, sesame citrus soy sauce, wonton chips*

Fried Calamari 17

*panko crusted, fried calamari rings & tentacles,
cocktail sauce*

Crispy Brussel Sprouts 12

*fried fresh Brussel sprouts, drizzled with porcini
balsamic glaze*

Garlic Toast 9

*sourdough toasted with scratch-made garlic butter
(add melted cheese +3)*

SALADS

(add avocado +4) (add chicken or shrimp +9) (add salmon or steak +12)

Blackened Caesar 23

*choice of blackened Atlantic salmon, jumbo shrimp, or chicken breast over romaine tossed with
croutons & Caesar dressing, topped with shaved parmesan*

Roasted Beet & Goat Cheese 19

*roasted red & gold beets, crumbled goat cheese, & house-made candied walnuts on a bed of fresh
arugula tossed in orange gastrique, drizzled with balsamic reduction*

Chophouse Steak 26

*grilled Hanger steak on a bed of romaine tossed with crumbled bleu cheese, sautéed mushrooms,
fresh tomatoes, & balsamic vinaigrette, topped with crispy fried onions*

Quinoa & Arugula 17

*red & white quinoa, tomato, cucumber, lemon juice & a touch of extra virgin olive oil on a bed of fresh
arugula, topped with house-made pickled onions*



SURF

START WITH A SMALL MIXED GREENS OR CAESAR SALAD 10

Whitefish Picatta 23

pan seared whitefish served over fresh spinach & mashed potatoes, topped with lemon caper butter

Crab Stuffed Salmon 29

fresh Atlantic salmon stuffed with lump crab, whole grain mustard cream sauce, grilled asparagus

Walnut Crusted Mahi-Mahi 26

walnut crusted Mahi-Mahi over a sweet chili, butter & lime sauce, basmati rice, grilled asparagus

Seared Ahi 24

*sashimi-grade Ahi tuna crusted in orange zest & sesame seeds, seared rare, served over basmati rice
& sauteèd spinach with micro greens and a side of citrus-soy glaze*

Grilled Salmon 26

grilled Atlantic salmon topped with herb butter, mashed potatoes, seasonal vegetables

Blackened Shrimp Tacos 20

three corn tortillas filled with blackened shrimp, cilantro crema, shaved red cabbage, pico de gallo

Fish and Chips 23

deep fried, beer battered whitefish served with hand-cut fries, coleslaw, tartar sauce, malt vinegar

Grilled Fish Tacos 20

*three tacos with grilled whitefish, shredded cabbage, signature whole grain mustard cream sauce,
house-made pickled onions, & fresh cilantro, served with mixed greens in cilantro lime vinaigrette*

Shrimp Brochette 24

charbroiled colossal shrimp topped with house-made garlic butter, basmati rice, grilled asparagus

****We include an 18% gratuity to all parties of 8 or more*
\$2 split charge***

TURF

START WITH A SMALL MIXED GREENS OR CAESAR SALAD 10



Braised Short Rib 30

beef short rib braised in onion jus served over horseradish mashed potatoes topped with crispy fried onions

Hanger Steak 27

grilled hanger steak on a bed of arugula lightly dressed in house-made orange gastrique, topped with shaved parmesan, fingerling potatoes

Pork Chop 26

grilled bone-in pork chop, topped with garlic herb butter, mashed potatoes, green apple slaw

Classic Cheeseburger 21

*hand-pressed, grass-fed, Angus beef patty, melted cheddar, fresh greens, sliced tomato, pickles, sliced red onion, thousand island, brioche bun, hand-cut fries
(add bacon, avocado, or sauteèd mushrooms +4)*



EARTH

*START WITH A SMALL MIXED GREENS OR CAESAR SALAD 10
(add chicken or shrimp +9) (add salmon or steak +12)*

Penne Pesto 21

penne, asparagus, & sun dried tomatoes, tossed in house-made vegan walnut pesto, topped with crumbled feta

Quinoa Power Bowl 21

red & white quinoa, roasted red beets, grilled marinated portabella mushroom, sautéed baby kale, fresh cucumber & avocado, topped with house-made pickled onions, sprinkled with black sesame seeds

Linguini Primavera 19

linguini, red bell pepper, yellow squash, zucchini, broccoli, tomato, & mushroom tossed with scratch-made marinara

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