

Starters

OUR 'FAMOUS' CANDIED BACON 12 <i>sugar, cayenne, Colman's®</i>	PIGS IN A BLANKET 14 <i>spicy brown mustard</i>	BUFFALO SHRIMP POPPERS 17 <i>house ranch, danish blue, veggies</i>
RUSTIC SALSA 10 <i>hand cut tortilla chips</i>	CHICKEN LITTLES & FRIES 16 <i>dijon honey, house barbecue</i>	KILLER GRILLED SHRIMP 21 <i>cilantro, watermelon, marcona</i>
HOUSEMADE GUACAMOLE 16 <i>Doc B's sweet potato chips</i>	OVEN ROASTED CHICKEN WINGS 17 <i>chimichurri, reggiano</i>	#1 TUNA SASHIMI* 23 <i>ponzu, pickled cucumber, avocado</i>
KALE & ARTICHOKE DIP 17 <i>hand cut tortilla, rustic salsa</i>	1 LB 'ANGRY' MEATBALL* 21 <i>spicy marinara, garlic bread</i>	TUNA & SHRIMP POKE NACHOS* 19 <i>macadamia, mango, avocado, soy glaze</i>
GRILLED CALIFORNIA ARTICHOKE 18 <i>salt, pepper, remoulade</i>	HEIRLOOM TOMATOES & BURRATA* 17 <i>house vinaigrette, candied pecans, basil</i>	DANG DANG CRISPY OYSTERS 21 <i>lettuce cups, mango slaw, peanuts</i>

Small Salads

PERFECT HOUSE SALAD* 11 <i>corn, bacon, egg, tomato, cornbread croutons</i> <i>house vinaigrette • ranch • roasted garlic • dijon honey • 1001 island</i>	HAND-CUT ROMAINE CAESAR* 11 <i>two year aged parmigiano reggiano,</i> <i>warm brioche croutons and house dressing</i>	BABY BRUSSELS SPROUT SALAD* 11 <i>shredded brussels, kale, marcona almonds</i> <i>and basil reggiano vinaigrette</i>
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Mains

PETITE FILET MIGNON* <i>paired with crispy jalapeño potatoes and housemade steak sauce</i>	29
CHIMICHURRI STEAK* <i>served with a side of french fries and a field green salad</i>	36
PALM BEACH SKIRT STEAK* <i>marinated in pineapple, citrus and soy served with crispy jalapeño potatoes</i>	49
CHILI RUBBED NY STRIP* <i>accompanied by mashed potatoes and wilted spinach</i>	45
Fall Off The Bone DANISH PORK RIBS <i>slow cooked overnight, glazed with barbecue and served with creamy coleslaw</i>	33
DOUBLE CUT PORK CHOP* <i>48 hour brined, hard seared and topped with roasted garlic compound butter with mashed potatoes</i>	41
SIMPLY GRILLED SALMON* <i>served with parmigiano reggiano kale, vinaigrette tomatoes and house remoulade</i>	33
CAJUN DUSTED AHI TUNA* <i>topped with citrus ponzu & wakame accompanied by a ginger dressed kale baby salad</i>	39
DIJON SOY GLAZED DIVER SCALLOPS* <i>U-8 scallops served alongside szechuan green beans and sticky white rice</i>	46
COCONUT CURRY JUMBO SHRIMP <i>an assortment of wokked veggies with sticky white rice, fresh cilantro and toasted coconut</i>	33
TODAY'S FRESH FISH <i>chef's daily preparation of our filleted in house selection</i>	MKT

Chicken

PAN ROASTED CHICKEN <i>mushroom truffle demi glace with mashed potatoes</i>	26
MARINATED CHICKEN KEBAB <i>served over cilantro rice alongside a cucumber and feta salad (extra kebab +12)</i>	23
BUTTERMILK FRIED CHICKEN <i>crispy and traditional served with dijon honey, barbecue and creamy coleslaw</i>	23
MAMA B'S CHICKEN PARM <i>marinara and thin-sliced mozzarella with Giuseppe Cocco rigatoni gigante</i>	25

Pasta Giuseppe Cocco • Abruzzo, Italy

ORECCHIETTE, SAUSAGE & BROCCOLINI <i>parmigiano reggiano, cracked pepper, brodo</i>	22
RIGATONI WITH OUR 1 LB ANGRY MEATBALL* <i>rigatoni gigante, mom's marinara, reggiano and a pinch of chili flake</i>	25
LINGUINE & SHRIMP <i>tossed in garlic and oil with sautéed asparagus, wilted spinach and sun-dried tomatoes</i>	26

Entrée Salads & Bowls

KNIFE AND FORK COBB* <i>crispy chicken and gold coast vinaigrette with bacon, egg, cornbread croutons and danish blue</i>	18
BARBECUE CHICKEN SALAD <i>shredded jack, corn, black bean, cilantro and tortilla strips tossed in homemade bbq with house ranch</i>	17
BUFFALO CHICKEN SALAD <i>tenders, danish blue, corn, red onion, avocado, cornbread croutons and garlic dressing</i>	18
SANTA FE TORTILLA SALAD <i>corn, cilantro and roasted red pepper tossed in agave lime vinaigrette with a black bean drizzle</i>	15
CALIFORNIA KALE SALAD <i>corn, sweet potato, pistachio, dried cranberries, wasabi peas, avocado, tortilla strips and garlic dressing</i>	16
TANGLED NOODLE (Steak* or Tofu) <i>thai peanut vinaigrette, lo mein, basil, mango, mint, honey roasted peanuts and avocado</i>	23
WOK OUT® BOWL <i>assortment of fresh veggies with chopped cashews</i>	
TOFU 18 • CHICKEN 19 • SHRIMP 20 • MARINATED STEAK* 23 • GRILLED SALMON* 25 • SEARED AHI* 26 <i>brown rice, sticky white rice, shanghai lo mein or quinoa sesame teriyaki or sweet & spicy thai</i>	

Burgers & Sandwiches choose your side

THE ROADSIDE SMASH* <i>two seared patties, american cheese, caramelized onions, b&b pickles and smash sauce</i>	16
DRAGON BURGER* <i>monterey jack, giardiniera slaw, crispy leeks and honey-habanero barbecue</i>	17
TURKEY BURGER <i>monterey jack, avocado, roasted red pepper, red onion, tortilla strips, black bean drizzle and avocado vinaigrette</i>	16
"ALL GREEN" BURGER <i>homemade veggie patty, monterey jack, lettuce, tomato, pickle, red onion and jalapeño aioli</i>	17
CRISPY CHICKEN SANDWICH <i>coleslaw, white onion, pickle and 1001 island dressing</i>	17
THE WRIGHT GRILLED CHICKEN SANDWICH <i>cheddar cheese, shredded lettuce, tomato, red onion and dijon honey</i>	17
THE KNUCKLE SANDWICH <i>our version of a traditional lobster roll with arugula and creamy coleslaw</i>	23
BLACKENED FISH SANDWICH <i>seasonal white fish filleted in house daily with lettuce, tomato, pickle, red onion and remoulade</i>	19

Sides

French Fries 7 • Sweet Potato Fries 9 • Crispy Jalapeño Potatoes 7 • Buffalo Style Potatoes 7 • Mashed Potatoes 7
Coleslaw 7 • Kale Slaw 7 • Elote Style Corn 7 • Cilantro Rice 7 • Cucumber & Feta Salad 7 • Sautéed Broccoli 7*