

## APPETIZERS

### **Creamy Tuscan Soup 8**

Potatoes, sweet Italian sausage, kale

### **Vegetable Spring Rolls 13**

Thai dipping sauce & Spicy Horseradish Teriyaki sauce both on the side

### **Giant Bavarian Pretzel 14**

Dijon mustard, horseradish cream, & jalapeno cheese sauce all on the side

### **Garlic Shrimp 17**

White wine, garlic, butter, lemon, smoked paprika, served with grilled rustic garlic bread

### **Chicken Quesadilla 17**

Taco seasoned chicken breast, Tex-Mex cheese, pico de gallo, flour tortilla, side of chipotle sour cream

### **Shrimp Quesadilla 17**

Taco seasoned white shrimp, Tex-Mex cheese, pico de gallo, flour tortilla, side of chipotle sour cream

### **Chicken Wings 15**

Choice of Buffalo, Thai, BBQ, or spicy horseradish teriyaki, side of celery and blue cheese or ranch

### **Cauliflower Bites 14**

Choice of Buffalo, Thai, BBQ, or spicy horseradish teriyaki, side of celery and blue cheese or ranch

### **Boneless Popcorn Chicken Bites 15**

Choice of Buffalo, Thai, BBQ, or spicy horseradish teriyaki, side of celery and blue cheese or ranch

### **Fried Calamari 17**

Pickled onions & banana peppers, Thai and marinara on side

### **Garlic Bread 3**

Grilled rustic garlic bread, marinara dipping sauce

## FLATBREADS

(12" ROUND THIN SOURDOUGH CRUST)

### **Margherita 16**

Rustic marinara, burrata, basil, aged balsamic glaze

### **Prosciutto 19**

Fresh cut prosciutto, light marinara, burrata, baby arugula, aged balsamic glaze

### **Wild Mushroom 18**

Brie, wild mushrooms, sauteed onions, truffle oil, grated Parmesan, micro greens

## SANDWICHES

\*\*Choice of Crinkle Cut Fries, Onion Rings, Caesar Salad\*\*

### **Birria Sliders 17**

(3) Slow cooked beef sliders on toasted potato buns, pickled onions, Monterey Jack cheese, cilantro

### **Crispy Buffalo Chicken Sliders 17**

(3) Fried chicken sliders on toasted potato bun, buffalo sauce, lettuce, tomato, gorgonzola cheese slaw

### **Grilled Chicken Sandwich 17**

Provolone cheese, roasted red pepper pesto, caramelized onions, arugula, grilled rustic garlic bread

### **Steak Sandwich 20**

Sliced strip loin, crispy pickled onions, arugula, provolone, bacon-horseradish spread, grilled rustic garlic bread

### **Turkey Club 16**

Maple wood smoked bacon, lettuce, tomato, mayo, choice of white, wheat, rye

### **Blackened Chicken Caesar Wrap 16**

Romaine, Parmesan cheese, Caesar dressing, flour tortilla

### **Tuna Melt Wrap 15**

Traditional tuna salad, Swiss cheese, tomato, banana peppers, flour tortilla

### **R.O.G. Burger 17**

8 oz. prime and choice ground cuts, lettuce, tomato, Brioche roll

## SALADS

### **Blackened Shrimp Caprese 20**

Burrata cheese, basil, aged balsamic glaze, EVOO, grilled rustic garlic bread (No Greens)

### **Asian Pear 11**

Romaine, Asian pears, gorgonzola, roasted cashews, sesame-ginger vinaigrette

### **Caesar 10**

Romaine, croutons, Parmesan, traditional Caesar dressing

### **Cobb 18**

Romaine, black olives, tomatoes, avocado, cucumber, carrots, gorgonzola, egg, bacon, Lemon-Dijon vinaigrette

**\*Add Chicken - \$8 \*(6) Shrimp - \$13 \*Salmon - \$16**

## ENTREES

### **12 oz. Grilled N.Y. Strip Steak 35**

Demi glaze, smashed fried fingerling potatoes, grilled asparagus, chives, Parmesan cheese, lemon vinaigrette

### **Organic Free-Range French Cut Chicken Breast 28**

Marsala sauce, wild mushrooms, sauteed kale, crispy porcini & parsley gnocchi

### **Fish Tacos 22**

Blackened salmon, shredded lettuce, pico de gallo, guacamole, feta cheese, (3) soft corn tortillas

### **6 oz. Atlantic Farm Raised Canadian Salmon 30**

Quinoa salad (Red onion, cucumber, red pepper, lemon vinaigrette)  
pea puree, asparagus, crispy shallots, lemon & chive vinaigrette

### **Shrimp Scampi Pasta 28**

Sauteed shrimp, cherry tomatoes, garlic, butter, white wine, lemon, linguini

### **Bread Crumb Crusted Cauliflower Steak 26**

Quinoa salad (Red onion, cucumber, red pepper, lemon vinaigrette)  
pea puree, asparagus, crispy shallots, lemon & chive vinaigrette

## **WINES BY THE GLASS & BOTTLE**

Prosecco, Lamarca (Italy)	14	52
Rose, Routas 2021 (France)	14	52
Rose, Daou 2022 (Paso Robles)	16	60
Chardonnay, Hayes Ranch 2021 (California)	12	46
Chardonnay, Rombauer 2022 (Carneros)	22	84
Sauvignon Blanc, Geisen 2020 (Marlborough)	14	52
Sauvignon Blanc, Orin Swift Blank Stare 2022 (California)	16	60
Pinot Grigio, Esperto 2021 (Venezie)	12	46
Pinot Grigio Santa Margherita 2022 (Alto Adige)	17	64
Cabernet Sauvignon, Lapis Luna 2021 (California)	12	46
Cabernet Sauvignon, Quilt 2021 (Napa Valley)	20	76
Pinot Noir, Ballard 2022 (California)	14	52
Malbec, Piatelli 2022 (Argentina)	14	52
Red Blend, Orin Swift Eight Years in the Dessert 2022 (California)	18	70

## **SPECIALTY COCKTAILS**

### **Cherries Blossom Best in Gin 14.5**

Aviation Gin, Cheribundi Tart Cherry Juice,  
Fresh Lime, Mint & Sugar

### **Mango on *Fuego* 15**

Casamigos Blanco Tequila, Cointreau,  
Mango Puree, Fresh Lime, Hot Honey &  
Lime Zest & Tajin Rim

### **Honey Suckle Highball 14.5**

Tito's Vodka, St. Germain Elderflower,  
Fresh Cantaloupe, Lemon Juice & Honey

### ***Rummin'* into Spring 15**

Mount Gay Rum, Aperol, Guava, Pineapple,  
Fresh Squeezed Orange Juice, Lime & Orgeat

### **Season Opener Smash 15.5**

Horse Soldier Bourbon, Drunken Peaches,  
West Indian Orange Bitters,  
Luxardo Cherries & Brown Sugar

## **BEERS ON TAP**

### **Mudhen Brewing Co Pils 5%**

### **Cape May Always Ready Pale Ale 4.8%**

### **Kane Head High 6.5%**

### **Yuengling Lager 4.5%**

### **Allagash White 5.2%**

### **Stella Artois 5%**

### **Coors Light 4.2%**

### **Guinness 4.2%**

### **Stacy's Mom IPA 7.5%**

### **Smithwicks Irish Red 4.5%**

### **Fat Tire Amber Ale 5.2%**

## **CANNED BEVERAGES**

\*High Noon Vodka/Tequila \*Budweiser \*Bud Light  
\*Michelob Ultra \*Corona \*Heineken \*Miller Lite \*Heineken 0.0

**20% GRATUITY ADDED TO PARTIES OF 5 OR MORE  
CHECKS CAN BE SPLIT MAXIMUM 4 WAYS**