

APPETIZERS

Chilled Watermelon Gazpacho 9

Vegetable Spring Rolls 13

Thai dipping sauce & Horseradish-Teriyaki, both on the side

Giant Bavarian Pretzel 14

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

Garlic Shrimp 19

(10 pcs) White wine-garlic-butter-lemon sauce, smoked paprika, served with grilled rustic garlic bread

Chicken Quesadilla 17

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

House Smoked Non-Breaded Chicken Wings 20

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

Breaded Chicken Wings 15

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

Cauliflower Florets 15

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

Fried Calamari 17

Pickled onions, cherry peppers, Thai and marinara on side (Spicy marinara available)

Side of Bread For The Table 3

Grilled rustic garlic bread, touch of garlic oil, marinara dipping sauce

Margherita Flatbread 17

Rustic marinara, fresh mozzarella & basil, aged balsamic glaze

Pepperoni Hot Honey Flatbread 22

Rustic marinara, ricotta, mozzarella, hot honey drizzle

Wild Mushroom Flatbread 19

Brie, mixed mushrooms, roasted onions, white truffle oil, grated Parmesan, micro greens

SANDWICHES

Lobster Salad Sliders 25

Fresh lobster salad, bacon, guacamole, crispy frizzle onions, (3) toasted mini potato buns

Sauteed Soft Shell Crab Sandwich 25

(2) Soft shell crabs, arugula, tomato, avocado, cilantro-lime-jalapeno aioli, brioche roll

Grilled Chicken Panini 18

Gorgonzola dulce spread, arugula, sun dried tomatoes, bacon

Vegetable Panini 17

Wild mushrooms, ricotta cheese, red onion, tomato, red pepper, edamame, spinach

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

Sliced 6 oz. Top Sirloin Grilled Steak Sandwich 25

Chimichurri aioli, crispy pickled onions, arugula, pepper jack cheese, sun-dried tomatoes, grilled rustic garlic bread

Pulled Pork Sliders 17

(3) Toasted potato buns, slow cooked pork shoulder, pickled onions, fried pickles, pepperjack cheese

Salmon Burger Sliders 18

(3) Toasted potato buns, salmon burger patties, crispy onions, arugula, guacamole, cilantro-lime-jalapeno aioli

Crispy Buffalo Chicken Sliders 15

(3) Toasted potato buns, lettuce, tomato, gorgonzola slaw

R.O.G. Burger 18

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

\$1 - *American * Cheddar * Swiss *Provolone * Bleu *Pepperjack * Sauteed Onions * Raw Onion

\$1.75 – *Taylor Ham * Fried Egg * Bacon *Wild Mushrooms * Avocado

SALADS

Spring 14

Arugula, spinach, blueberries, peas, golden beets, edamame, goat cheese, beet-onion croutons, honey balsamic

Asian Pear 13

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

Caesar 11

Romaine, croutons, Parmesan, traditional Caesar dressing

Quinoa & Ancient Grains Bowl 16

Baby kale, grilled corn, edamame, red peppers, cucumber, roasted peanuts, lemon-sesame soy vinaigrette

Cobb 16

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

***Lobster - \$15 *Chicken - \$9 *(6) Shrimp - \$13 *Salmon - \$14 *Yellowfin Tuna- \$13**

ENTREES

16 oz. Bone-In Kansas City Steak 45

Demi-glaze, fingerling potatoes, spinach, cherry tomatoes, whole grain mustard

Filet Mignon Risotto 35

Diced filet mignon, wild mushrooms, Marsala wine, Parmesan, fine herbs

French Cut Chicken Breast 33

Shallot jus, light tomato sauce, fingerling potatoes, artichoke hearts, quinoa stuffed roasted piquillo pepper

12 oz. Grilled Pork Chop 35

Demi-glaze, cherry peppers, fingerling potatoes, spinach, goat cheese, carrots

Gnocchi 34

Brisket ragu, wild mushrooms, veal demi, garlic, shallots, parsley, marsala wine, parmesan, chilled ricotta

Cheese Ravioli 30

Ricotta filled ravioli, lobster meat, peas, lobster demi-glaze, Parmesan, touch of cream, chives

Fish Tacos 23

Blackened Mahi-Mahi, red cabbage, pickled onions, guacamole, cilantro-lime-jalapeno aioli, 3 corn tortillas

Garlic Shrimp & Scallop Pasta 33

Sautéed shrimp and sea scallops, cherry tomatoes, paprika, garlic-butter-wine-lemon sauce, linguine

Teriyaki Glazed Salmon 36

Pineapple chutney, green mango, cilantro, basil, sesame oil, red onion, soy sauce

Butterflied Bronzino 35

Chorizo vinaigrette, arugula, fennel, confetti tomatoes, citrus salad, spring onions

Sea Scallop Risotto 35

Pea puree, peas, celery, red pepper, carrots, edamame chutney

Japanese Eggplant Risotto 30

Pea puree, peas, celery, red pepper, carrots, edamame chutney

WINES BY THE GLASS & BOTTLE

Prosecco, Lamarca (Italy)	15	58
Prosecco Rose, Fratelli Cosmo (Italy)	16	62
Rose, Fleur de Mer 2025 (Provence)	15	58
Rose, Hecht & Bannier 2026 (Provence)	17	64
Chardonnay, Butternut 2022 (California)	14	54
Chardonnay, Rombauer 2024 (Carneros)	20	78
Sauvignon Blanc, The Crossings 2025 (Marlborough)	14	54
Sauvignon Blanc, White Haven 2025 (Marlborough)	17	64
White Blend, Big Salt 2025 (Oregon)	17	64
Pinot Grigio, Santa Cristina 2024 (Delle Venezie)	12	46
Pinot Grigio, Santa Margherita 2023 (Italy)	18	68
Cabernet Sauvignon, Hayes Ranch 2023 (California)	14	54
Cabernet Sauvignon, Quilt 2023 (Napa)	20	78
Cabernet Sauvignon, Caymus 2023 (Napa)	40	158
Pinot Noir, Angels Ink 2022 (California)	15	58
Pinot Noir, Kosta Brown 2023 (STA Rita Hills)	28	110
Red Blend, Unshackled 2024 (California)	17	64
Malbec, Luigi Bosca Insignia 2024 (Mendoza)	16	62

**SPECIALTY COCKTAILS AND TAP BEERS CHANGE OFTEN
CALL FOR CURRENT SELECTIONS**

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