



## small plates

### **Chicken al Pastor Quesadilla**

Corn and flour tortillas filled with pulled chicken Oaxaca cheese and roasted tomato salsa. Served with sour cream

### **Fried Calamari**

Spicy tomato sauce

### **Buffalo Popcorn Shrimp**

Blue cheese dressing

### **Chips and Dip**

Hummus and marinated tomato salad

### **Tomato Mozzarella**

Fresh mozzarella and marinated tomato salad

### **Seared Scallops**

Sweet corn puree

### **Chicken Wings**

Choice of bbq, buffalo or Thai chili sauce

### **Grilled Lamb Chops**

Balsamic glaze

**10**

Enjoy Happy Hour 4 pm-6:30 pm  
All Small Plates

**6**

# lounge fare

<b>American Artisan Cheese Plate</b>	<b>12</b>
Double Cream brie, Talbot Reserve, Tillamook Reserve cheddar and Humbolt Fog goat cheese	
<b>Seared Ahi Tuna</b>	<b>14</b>
Sesame soy dipping sauce	
<b>Caesar Salad</b>	<b>9</b>
Crisp romaine lettuce, traditional dressing, fresh Parmesan white anchovy and a warm garlic crouton	
Buffalo Shrimp 16 Grilled Chicken 15 Crab Cake 18	
<b>Angus Burger</b>	<b>14</b>
8oz. grilled burger, crisp lettuce, sliced tomato and red onion garnishes. French fries and mustard herb dip	
<b>Chicken Sandwich</b>	<b>14</b>
Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread. Served with cucumber salad.	
<b>Maryland Crab Cake Sandwich</b>	<b>18</b>
Crisp butter lettuce, tomato, house made remoulade and French fries	
<b>12 inch Pizza</b>	<b>14</b>
Choice of toppings	
<b>Blackened Rib-Eye Steak</b>	<b>29</b>
Baked Potato, asparagus and garlic herb butter	
<b>Grilled Wild Salmon</b>	<b>24</b>
Mushroom ravioli, asparagus and olive-tomato relish	

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# wines

<b>Segura Viudas</b> , Brut, Cava, Reserva, Catalonia, Spain	<b>7</b>
<b>Kluge Estate, Rosé</b> , Albemarle County, Virginia	<b>8</b>
<b>Clean Slate</b> , Riesling, Mosel-Saar-Ruwer, Germany	<b>8</b>
<b>Pighin</b> , Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy	<b>10</b>
<b>Silver Birch</b> , Sauvignon Blanc, Marlborough, New Zealand	<b>8</b>
<b>Canvas</b> , Chardonnay by Michael Mondavi, California	<b>7</b>
<b>Franciscan</b> , Chardonnay, Napa Valley	<b>10</b>
<b>De Loach</b> , Pinot Noir, "Winemaker's Blend", California	<b>8</b>
<b>MacMurray Ranch</b> , Pinot Noir, Sonoma Coast	<b>10</b>
<b>Canvas</b> , Merlot by Michael Mondavi, California	<b>7</b>
<b>Napa Cellars</b> , Merlot, Napa Valley	<b>12</b>
<b>Marchesi di Frescobaldi</b> , Chianti Rufina, "Castello di Nipozzano", Riserva, Tuscany	<b>13</b>
<b>Canvas</b> , Cabernet Sauvignon by Michael Mondavi, California	<b>7</b>
<b>Rodney Strong</b> , Cabernet Sauvignon, Sonoma County	<b>11</b>
<b>Razor's Edge</b> , Shiraz, South Australia	<b>8</b>



## diamond cocktails

**Mango Mojito** Cruzan and fresh mint

**Raspberry Lemon Drop** Stolichnaya vodka, Chambord liqueur

**Gin and Tonic** featuring Tanqueray gin

**Classic Mojito** Bacardi Superior and fresh mint

**Ambrosia Apple Martini** Skyy vodka, and Midori liqueur

**Wild Orchid** featuring Svedka Clementine vodka

**Paradise Sunset** featuring Absolut Mango vodka

**Piña Colava** Bacardi, piña colada, strawberry

**Black Cherry Pom** Effen Black Cherry vodka and Pomegranate

**Margarita** Patron Reposado and Grand Marnier

**Cosmopolitan** Ketel One Citroen and Cointreau liqueur

**Bloody Mary** Absolut Peppar, garnish your way

9

minus the alcohol...

**Piña Colava or Bloody Mary**

6