

F O O D

CITRUS-MARINATED PORK RIBS

With crispy onion strings 13.00

CALAMARI FRIES

Lightly fried and served with citrus aioli 13.00

GRILLED CHICKEN FLATBREAD PIZZA

House-made pesto, sun-dried tomatoes, smoked provolone cheese and arugula-fennel salad 12.00

GRILLED CHICKEN QUESADILLA

Avocado and pico de gallo quesadilla with roasted tomato salsa 9.50

TRADITIONAL COBB SALAD

Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon-Dijon dressing 14.00

MEYER NATURAL ANGUS BURGER*

Aged white cheddar, horseradish sauce, onion jam on a brioche bun 16.00

SUSTAINABLE FRESH FISH SANDWICH*

Ask your server about today's fresh catch, grilled or blackened on a brioche bun with citrus aioli 14.00

ENGLISH-STYLE CLUB SANDWICH*

Shaved turkey, smoked bacon, fried egg and Dijon spread 12.00

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

F O O D

GROUPEL BITES

Lightly fried grouper fingers served with a Cajun remulade 10.00

BLACKENED FISH TACOS

Avocado, cheddar cheese, jalapeno and pico de gallo finished with chipotle crema 12.00

SPICY BUFFALO HOT WINGS

12 traditional wings served with blue cheese dipping sauce 10.50

THAI CHILI GARLIC WINGS

12 wings smothered in a sweet chili-garlic sauce 10.50

CHIPS & SALAS

Fresh fried corn chips with black bean dip and pico de gallo 8.50

HOUSE-MADE POTATO CHIPS

Tossed with truffle oil and Parmesan cheese 8.50

POTATO SKINS

Stuffed with Italian sausage, banana peppers, fried leeks, bacon and asiago and blue cheeses topped with a balsamic drizzle 10.50

TEMPURA SHRIMP

5 tempura fried shrimp served with a duo of Asian dipping sauces 12.00