

# **STARTERS**



#### Crab Cakes 18

two crab cakes over scratch-made whole grain mustard cream sauce

## **Shrimp Cocktail** 16

chilled colossal shrimp, cocktail sauce

## Artichoke Bruschetta 14

artichoke & tomato bruschetta, grilled baquette

#### Fried Pickles 12

panko crusted, fried dill pickles, ranch

## **Popcorn Shrimp** 15

breaded, fried shrimp, cocktail sauce

#### Ahi Stack 16

sashimi-grade Ahi, avocado, cucumber, & green onions, sesame citrus soy sauce, wonton chips

#### Fried Calamari 17

panko crusted, fried calamari rings & tentacles, cocktail sauce

## Crispy Brussel Sprouts 12

fried fresh Brussel sprouts, drizzled with porcini balsamic glaze

#### Garlic Toast 9

sourdough toasted with scratch-made garlic butter (add melted cheese +3)



# **SALADS**

(add avocado +4) (add chicken or shrimp +9) (add salmon or steak +12)

#### **Blackened Caesar** 23

choice of blackened Atlantic salmon, jumbo shrimp, or chicken breast over romaine tossed with croutons & Caesar dressing, topped with shaved parmesan

## Roasted Beet & Goat Cheese 19

roasted red & gold beets, crumbled goat cheese, & house-made candied walnuts on a bed of fresh arugula tossed in orange gastrique, drizzled with balsamic reduction

#### Mixed Greens 9

mixed greens, julienne carrots, diced tomatoes & cucumbers with your choice of dressing

## Chophouse Steak 26

grilled Hanger steak on a bed of romaine tossed with crumbled bleu cheese, sautèed mushrooms, fresh tomatoes, & balsamic vinaigrette, topped with crispy fried onions

## Quinoa & Arugula 17

red & white quinoa, tomato, cucumber, lemon juice & a touch of extra virgin olive oil on a bed of fresh arugula, topped with house-made pickled onions

#### Small Caesar 11

romaine tossed with croutons & Caesar dressing, topped with shaved parmesan





# **SURF**

## **Crab Stuffed Salmon**

fresh Atlantic salmon stuffed with lump crab, topped with whole grain mustard cream sauce, served with asparagus 29

## **Whitefish Picatta**

pan seared whitefish served over fresh spinach & mashed potatoes, topped with house-made lemon caper butter 23

## **Shrimp Brochette**

charbroiled colossal shrimp topped with house-made garlic butter, served with grilled asparagus & basmati rice 24

#### Walnut Crusted Mahi-Mahi

walnut crusted Mahi-Mahi over a sweet chili, butter & lime sauce, served with basmati rice & grilled asparagus 26

#### Seared Ahi

sashimi-grade Ahi tuna crusted in orange zest & sesame seeds, seared rare, served over basmati rice & sauteèd spinach, topped with orange zest, citrus-soy glaze, & fresh pea sprouts 24

#### Grilled Salmon

grilled Atlantic salmon topped with herb butter, served with mashed potatoes & seasonal vegetables 26

#### **Grilled Fish Tacos**

three tacos with grilled whitefish, shredded cabbage, signature whole grain mustard cream sauce, house-made pickled onions, & fresh cilantro, served with mixed greens in cilantro lime vinaigrette 20

# Fish and Chips

deep fried, beer battered whitefish served with hand-cut fries, coleslaw, tartar sauce & malt vinegar 23



# **TURF**



#### **Braised Short Rib**

beef short rib braised in onion jus served over horseradish mashed potatoes topped with crispy fried onions 30

## **Hanger Steak**

grilled hanger steak on a bed of arugula lightly dressed in house-made orange gastrique, topped with shaved parmesan, served with fingerling potatoes 27

## **Pork Chop**

bone-in pork chop, topped with garlic herb butter, served with mashed potatoes & apple slaw 26

## **Classic Cheeseburger**

hand-pressed, grass-fed, Angus beef patty, melted cheddar, fresh greens, sliced tomato, pickles, sliced red onion & thousand island on a brioche bun, served with

hand-cut fries 21 (add bacon, avocado, or sauteèd mushrooms +4)



# **EARTH**

(add chicken or shrimp +9) (add salmon or steak +12)

#### **Penne Pesto**

penne, asparagus, & sun dried tomatoes, tossed in house-made vegan walnut pesto, topped with crumbled feta 21

## **Quinoa Power Bowl**

red & white quinoa, roasted red beets, grilled marinated portabella mushroom, sautéed baby kale, fresh cucumber & avocado, topped with house-made pickled onions, sprinkled with black sesame seeds 21

## Linguini Primavera

linguini, red bell pepper, yellow squash, zucchini, broccoli, tomato, & mushroom tossed with scratch-made marinara 19

\*We include an 18% gratuity to all parties of 8 or more\*
\$2 split charge