



Lunch MENU

APPETIZERS

BURGER SLIDERS 3 SLIDERS WITH CHEDDAR, BACON, PICKLES, & REMOULADE	\$11	CHICKEN POTSTICKERS 6 POTSTICKERS W/PONZU SAUCE, SESAME SEEDS & SHREDDED GREEN ONIONS	\$12	BYO FLATBREAD TOMATO SAUCE, MOZZARELLA, FRESH BASIL AND OLIVE OIL ADDITIONAL TOPPINGS (\$1.00 EACH)	\$11
PEACH CROSTINI W/HONEY RICOTTA TOASTED CROSTINIS W/BOURBON GLAZED PEACHES & HONEY RICOTTA	\$12	AHI TUNA TARTARE GF AHI TUNA, AVOCADO, PICKLED GINGER, DYNAMITE SAUCE, & CRISPY FRIED WONTONS, SOY SAUCE, & MICROGREENS	\$15	HONEY GARLIC CHICKEN FLATBREAD HONEY GARLIC MARINATED CHICKEN, SWEET POTATO FETA WEDGES & PICKLED RED ONION	\$12
MOZZARELLA STICKS V 8 MOZZARELLA STICKS SERVED WITH MARINARA SAUCE	\$12	TUSCAN SHRIMP FRIED SHRIMP, TUSCAN TOMATO LEMON SAUCE, FRESH SCALLIONS	\$12	CHICKEN WINGS 10 OR 20 FRIED WITH CELERY & CARROTS (BBQ, BUFFALO, OR THAI CHILI) RANCH OR BLUE CHEESE	\$15 / \$26
VEGAN CORN FRITTERS V 4 CRISPY CORN FRITTERS W/ VEGAN SCALLION DIP	\$9	CHICKPEA SHAWARMA V HUMMUS W/BAKED CHICKPEAS, PARSLEY TOMATO SALAD, GARLIC DILL SAUCE, SERVED WITH PITA	\$11		

SOUPS

SMITTY'S CRAB BISQUE CLASSIC CREAM BASED SOUP WITH CRAB MEAT FINISHED WITH OLD BAY	\$9 / \$14	CHINESE CHICKEN SALAD JULIENNED ROMAINE, TOASTED ALMONDS, CRISPY WONTONS, BEAN SPROUTS, ORANGE SEGMENTS, PLUM DRESSING, TOPPED W/CRISPY RICE NOODLES	\$14	CAESAR SALAD V ROMAINE LETTUCE, PARMESAN CHEESE, GARLIC CROUTONS WITH CLASSIC CAESAR DRESSING	\$13
CHICKEN AND VEGETABLES HOMESTYLE CHICKEN & VEGETABLE SOUP IN BROTH	\$7 / \$12	SOUTHWEST CHOPPED GF / V CHOPPED ROMAINE, RED ONION, TOMATO, CORN, AVOCADO, BLACK BEANS, CHEDDAR CHEESE, CILANTRO, CRISPY TORTILLA STRIPS WITH CHIPOTLE-BUTTERMILK DRESSING	\$15	STEAK FAJITA BOWL GF 8 OZ HANGER STEAK, CILANTRO LIME RICE, ROASTED CORN, PEPPERS, PICO, SOUR CREAM, AVOCADO, JULIENNE LETTUCE	\$17
WHITE CHICKEN CHILI CREAMY CHICKEN CHILI WITH A BLEND OF SPICES, RED PEPPER, & CILANTRO. TOPPED WITH CHEESE & CRISPY TORTILLA STRIPS	\$8 / \$13	CLASSIC COBB SALAD CHOPPED ROMAINE, BLUE CHEESE CRUMBLES, HARD-BOILED EGG, TOMATO, RED ONION, BACON WITH HOUSE RANCH DRESSING	\$14	HOUSE SALAD V MIXED LETTUCE, GRAPE TOMATOES, CHOPPED CUCUMBER, SHAVED ONIONS, GARLIC CROUTONS, WITH HOUSE BALSAMIC VINAIGRETTE OR CHOICE OF DRESSING	\$12
GAZPACHO CLASSIC TOMATO GAZPACHO (ADD CRAB MEAT FOR \$3)	\$7 / \$12				
SOUP OF THE DAY SPECIAL SOUP MADE BY THE CHEF, BASED ON THE SEASONS AVAILABILITY	\$7 / \$12				

ENTREES

BYOB BURGER GF BUILD YOUR OWN BURGER.	\$13	FRIED CHICKEN SANDWICH BUTTERMILK MARINATED CHICKEN THIGH, FRIED ON BRIOCHE BUN WITH PICKLES & HONEY MUSTARD AIOLI	\$15
VEGGIE BURGER V HOMEMADE VEGGIE PATTY W/VEGAN TANGO SAUCE, LTO, ON A PRETZEL BUN	\$12	TACOS 2 TACOS. CHOICE OF SHRIMP, CHICKEN, OR PORK WITH PICO DE GALLO, SLAW & CILANTRO SAUCE, FLOUR TORTILLA	\$12
RUEBEN ON RYE CLASSIC RUEBEN SANDWICH, 1000 ISLAND, HOUSE SAUERKRAUT, SMOKED CORNED BEEF AND MELTED SWISS CHEESE	\$15	BEYOND BURGER V BEYOND BURGER ON TOASTED CIABATTA, CAROLINA GOLD SLAW, LETTUCE & TOMATO	\$13
CUBAN SANDWICH SMOKED PORK, HAM, PICKLES, SWISS CHEESE, MOJO AIOLI ON CIABATTA	\$16	EGGPLANT PARMESAN V FETTUCCHINI NOODLES, MOZZARELLA CHEESE & TUSCAN RED SAUCE. CAESAR OR HOUSE SALAD	\$18
CHIMICHURRI LAMB PHILLY CHIMICHURRI MARINATED LAMB, PEPPERS, CARAMELIZED ONIONS, SMOKED GOUDA CHEESE	\$16	STEAK FRITES 8 OZ HANGER STEAK SERVED WITH HAND CUT FRIES AND CHIMICHURRI	\$15
CLUB HOUSE SANDWICH SHAVED TURKEY, HAM, BACON, LETTUCE, TOMATO, AMERICAN CHEESE, & MAYO ON TOASTED SOURDOUGH	\$14	HERB CRUSTED SALMON HERB CRUSTED 6 OZ SALMON W/WHIPPED GARLIC MASHED POTATOES, ASPARAGUS & LEMON BUTTER CLASSIC B.L.T.	\$22
DELI SANDWICHES CHOOSE FROM CHICKEN SALAD, TUNA SALAD, EGG SALAD, TURKEY OR HAM	\$12	TOASTED SOURDOUGH, SLICED TOMATO, THICK CUT BACON, MAYO & BIBB LETTUCE	\$14
CHEESE QUESADILLA V SERVED WITH PICO DE GALLO, GUACAMOLE & SOUR CREAM. CHOICE OF CHICKEN, SHRIMP, OR STEAK	\$12	FRIED SHRIMP PLATTER 10 SHRIMP W/ OLD BAY BREADING, COLESLAW, COCKTAIL SAUCE & HANDCUT FRIES	\$18
HARISSA CHICKEN SANDWICH HARISSA MARINATED CHICKEN BREAST, HARISSA MAYO, ARUGULA, TOMATO	\$14		

SIDES

HAND CUT POTATO FRIES	ONION RINGS
FRESH MIXED CUT FRUIT	CURLY FRIES
HOUSE MADE POTATO CHIPS	SMALL CAESAR SALAD
SWEET POTATO FRIES	SMALL HOUSE SALAD
FRESH SEASONAL VEGETABLE	BAKED POTATO

ADDITIONS

CHICKEN BREAST \$7	STEAK \$14	GULF SHRIMP \$9
6 OZ ALL- NATURAL CHICKEN	5 OZ PRIME BEEF TENDERLOIN	4 JUMBO WHITE SHRIMP
AHI TUNA \$14	SALMON \$12	FRIED FALAFEL \$7
4 OZ #1 GRADE AHI TUNA	6 OZ SALMON FILET	3 FRIED FALAFEL

DESSERTS

LAVA CAKE \$9
BERRY CAKE \$9
BASQUE CHEESECAKE \$9
SPARKLING RED WINE VANILLA FLOAT \$12