



Dinner MENU

STARTERS

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	\$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	ADDITIONAL TOPPINGS (\$1.00 EACH)	
MOZZARELLA STICKS V 8 MOZZARELLA STICKS SERVED WITH MARINARA SAUCE	\$12	TUSCAN SHRIMP FRIED SHRIMP, TUSCAN TOMATO LEMON SAUCE, FRESH SCALLIONS	\$12	HONEY GARLIC CHICKEN FLATBREAD HONEY GARLIC MARINATED CHICKEN, SWEET POTATO FETA WEDGES & PICKLED RED ONION	\$12
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	CHICKEN WINGS 10 OR 20 FRIED WITH CELERY & CARROTS	\$15 / \$26
				(BBQ, BUFFALO, OR THAI CHILI)	
				RANCH OR BLUE CHEESE	

SOUPS

SMITTY'S CRAB BISQUE CLASSIC CREAM BASED SOUP WITH CRAB MEAT FINISHED WITH OLD BAY	\$9 / \$14
CHICKEN AND VEGETABLES HOMESTYLE CHICKEN & VEGETABLE SOUP IN BROTH	\$7 / \$12
WHITE CHICKEN CHILI CREAMY CHICKEN CHILI WITH A BLEND OF SPICES, RED PEPPER, & CILANTRO. TOPPED WITH CHEESE & CRISPY TORTILLA STRIPS	\$8 / \$13
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

SALADS

CHINESE CHICKEN SALAD GF / V JULIENED ROMAINE, TOASTED ALMONDS, CRISPY WONTONS, BEAN SPROUTS, ORANGE SEGMENTS, PLUM DRESSING, TOPPED W/CRISPY RICE NOODLES	\$14	HOUSE SALAD V MIXED LETTUCE, GRAPE TOMATOES, CHOPPED CUCUMBER, SHAVED ONIONS, GARLIC CROUTONS, WITH HOUSE BALSAMIC	\$12
SOUTHWEST CHOPPED GF CHOPPED ROMAINE, RED ONION, TOMATO, CORN AVOCADO, BLACK BEANS, CHEDDAR CHEESE, CILANTRO, CRISPY TORTILLA STRIPS WITH CHIPOTLE-BUTTERMILK DRESSING	\$15	CAESAR SALAD V ROMAINE LETTUCE, PARMESAN CHEESE, GARLIC CROUTONS WITH CLASSIC CAESAR DRESSING	\$13
CLASSIC COBB SALAD CHOPPED ROMAINE, BLUE CHEESE CRUMBLES, HARD-BOILED EGG, TOMATO, RED ONION, BACON WITH HOUSE RANCH DRESSING	\$14	STEAK FAJITA BOWL GF 8 OZ HANGER STEAK, CILANTRO LIME RICE, ROASTED CORN, PEPPERS, PICO, SOUR CREAM, AVOCADO, JULIENNE LETTUCE	\$17
ALMOND CRUSTED SALMON SALAD CRUSTED 6OZ SALMON, MIXED GREENS, AVOCADO, QUINOA, DRIED CRANBERRIES, RADISH, SHALLOT VINAIGRETTE	\$21		

ENTREES

BYOB BURGER GF BUILD YOUR OWN BURGER.	\$12	FRIED SHRIMP PLATTER 10 SHRIMP W/ OLD BAY BREADING, COLESLAW, COCKTAIL SAUCE & HANDCUT FRIES	\$18
VEGGIE BURGER V HOMEMADE VEGGIE PATTY W/VEGAN TANGO SAUCE, LTO, ON A PRETZEL BUN	\$13	8 OZ FILET WHIPPED GARLIC MASH, ASPARAGUS, PEPPERCORN DEMI GLAZE	\$42
RUEBEN ON RYE CLASSIC REUBEN SANDWICH, 1000 ISLAND, HOUSE SAUERKRAUT, SMOKED CORNED BEEF AND MELTED SWISS CHEESE	\$15	14 OZ RIBEYE WHIPPED GARLIC MASH, ASPARAGUS, PEPPERCORN DEMI GLAZE	\$42
CUBAN SANDWICH SMOKED PORK, HAM, PICKLES, SWISS CHEESE, MOJO AIOLI ON CIABATTA	\$16	STEAK FRITES V 8 OZ HANGER STEAK SERVED WITH HAND CUT FRIES AND CHIMICHURRI	\$15
CHIMICHURRI LAMB PHILLY CHIMICHURRI MARINATED LAMB, PEPPERS, CARAMELIZED ONIONS, SMOKED GOUDA CHEESE	\$16	HERB CRUSTED SALMON HERB CRUSTED 6 OZ SALMON W/WHIPPED GARLIC MASHED POTATOES, ASPARAGUS & LEMON BUTTER	\$22
CLUB HOUSE SANDWICH SHAVED TURKEY, HAM, BACON, LETTUCE, TOMATO, AMERICAN CHEESE, MAYO ON TOASTED SOURDOUGH	\$14	EGGPLANT PARMESAN V FETTUCINI NOODLES, MOZZARELLA CHEESE & TUSCAN RED SAUCE, CAESAR OR HOUSE SALAD	\$18
DELI SANDWICHES CHOOSE FROM CHICKEN SALAD, TUNA SALAD, EGG SALAD, TURKEY OR HAM	\$12	BEYOND BURGER V BEYOND BURGER ON TOASTED CIABATTA, CAROLINA GOLD SLAW, LETTUCE & TOMATO	\$13
CLASSIC B.L.T. TOASTED SOURDOUGH, SLICED TOMATO, THICK CUT BACON, MAYO & BIBB LETTUCE	\$14	FRIED CHICKEN SANDWICH BUTTERMILK MARINATED CHICKEN THIGH, FRIED ON BRIOCHE BUN WITH PICKLES & HONEY MUSTARD AIOLI	\$15
HARISSA CHICKEN SANDWICH HARISSA MARINATED CHICKEN BREAST, HARISSA MAYO, ARUGULA, TOMATO	\$14	TACOS 2 TACOS CHOICE OF SHRIMP, CHICKEN, OR PORK WITH PICO DE GALLO, SLAW & CILANTRO SAUCE, FLOUR TORTILLA	\$12
		CHEESE QUESADILLA SERVED WITH PICO DE GALLO, GUACAMOLE & SOUR CREAM. CHOICE OF CHICKEN, SHRIMP, OR STEAK	\$12

SIDES

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

ADDITIONS

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

DESSERTS

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

HOUSE WINES

DAOU CABERNET From Paso Robles, California. Full-bodied and formidable on the palate. Pairs well with beef, lamb & game (\$37/\$15)	SANTA CAROLINA SAUV BLANC From Leyda Valley, Chile. This Chilean Sauvignon Blanc is smooth and interesting, with a nice touch of pepper. Medium-bodied and acidity with a great refreshing finish. Pairs well with shellfish, vegetarian dishes & goat cheese.(\$23/\$9)
LOT 23 OLD VINE MALBEC From Mendoza, Argentina. This Malbec is well-balanced and pairs well with beef, lamb & pork (\$20/\$8)	SIMI CHARDONNAY A Californian chardonnay that is smooth with a buttery finish. Pairs well with pork, rich fish, vegetarian and poultry dishes (\$26/\$11)
STEMMARI PINOT NOIR From Sicilia, Italy. This Southern Italian red is very sharp & fruity, with notes of red fruits, oak, chocolate and smoke. Would pair well with beef, pasta and lamb. (\$20/\$8)	LUNA NUDA PROSECCO This refreshing Italian bubbly has a sweet finish with a note of apple and pear. Pairs well with pork, rich fish, vegetarian and poultry dishes (\$23/\$9)
	LUNA NUDA PINOT GRIGIO A Northern Italian Pinot Grigio that is well-balanced, dry & smooth on the palate. Pairs well with Shellfish, Vegetarian and Aperitif dishes (\$20/\$8)