

SMALL PLATES

Queso Blanco 9.95

spicy pulled pork and warm tortilla chips

Fried Calamari 10.95

banana pepper butter sauce and tomato coulis

Fried Green Tomatoes 9.95

remoulade

Crispy Chicken Wings 11.95

Buffalo Style: blue cheese and celery

Asian Style: peanut dipping sauce

BBQ Style: ranch dressing

Fiery Steak Quesadilla 11.95

sliced steak, pepper jack, jalapeno and chipotle peppers, sour cream, guacamole and salsa

Andouille and Pimento Cheese 9.95

grilled French bread, pimento cheese spread, andouille sausage topped with jalapeno slices

Spinach, Artichoke and Crab Dip 12.95

toasted pita

Margherita Flat Bread 10.95

shredded mozzarella, roasted tomatoes, pesto, fresh basil garnish

Mediterranean Flat Bread 10.95

grilled chicken, banana peppers, roasted tomatoes, kalamata olives, feta cheese

SALADS

Fire Grilled Cobb Salad 12.95

romaine, roasted corn, blue cheese, bacon, chopped egg, fire roasted tomatoes and grilled chicken, ranch dressing

Grilled Steak Tortilla Salad* 15.95

black beans, roasted corn, shredded jack cheese, pico de gallo, avocado, tri color tortilla strips, honey lime dressing

Chopped Asian Chicken Salad 12.95

romaine, shredded red and white cabbage, shredded carrots, grilled chicken, sesame peanut dressing topped with chopped peanuts

Caesar Salad 9.95

add chicken 12.95 | add shrimp 14.95
add beef 14.95

Salmon Salad* 11.95

brushed with a soy chili glaze served over mixed greens tossed in a light soy dressing

BURGERS*

a special blend of chuck, brisket and short rib served on a brioche bun with your choice of one topping and lettuce, tomato and pickle slices, served with french fries

Toppings (\$1.50 for each additional topping)

queso, cheddar, monterey jack, blue cheese, feta cheese, bacon, grilled jalapeños, grilled onions, red onion jam, onion ring, fried egg or bbq sauce

Good 10.95 - One 5oz. beef patty

Better 14.95 - Two 5oz. beef patties

Best 18.95 - Three 5oz. beef patties

**Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but specially to the elderly, young children under 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Please inform your server of any food allergies or dietary restrictions.*



SANDWICHES

W/Fries, Coleslaw, Roasted Corn or Sweet Potato Waffle Fries

Fish Tacos 14.95

flour or corn tortilla with all the fixings

Cuban 11.95

shredded pork, ham, swiss cheese, pickle chips and yellow mustard on crispy cuban bread

Pulled Pork Sandwich 10.95

spicy pulled pork on a ciabatta roll with traditional bbq sauce

BLT with a Twist 11.95

bacon, lettuce, fried green tomato on a toasted white rustic bread with spicy remoulade

French Dip 14.95

shaved NY Strip, swiss cheese and grilled onion on a crusty baguette, side of au jus

Southwest Chicken Club 13.95

grilled chicken, bacon, lettuce, tomato, cheddar, guacamole, chipotle sour cream

BIG PLATES

Fish and Chips 14.95

beer battered cod, fries, remoulade

1/2 Rack of Ribs 15.95

sweet potato waffle fries and roasted corn

Grilled NY Strip Steak* 24.95

12oz NY strip, garlic butter, choice of two sides

Grilled Half Chicken 19.95

loaded twice-baked potato, green beans

Cavatapi Pasta with Pesto 10.95

roasted tomatoes, cream, fresh basil and parmigiana cheese
add chicken 13.95 | add shrimp 15.95

Grilled Salmon* 18.95

teriyaki glaze and black sesame seeds, served with two sides

SIDES \$5.00

Mixed Greens or Caesar Salad

Fries

Loaded Fries

Onion Rings

Roasted Corn

Coleslaw

Mashed Potatoes

Broccoli garlic butter

Sweet Potato Waffle Fries

Baby Carrots honey butter

Twice Baked Potato

Green Beans

DESSERTS \$7.95

Warm Turtle Brownie

ice cream and caramel sauce

Cheesecake

berry coulis

White Chocolate Bread Pudding

bourbon caramel sauce

Kenny's Key Lime Pie

"The Gold Standard"

FLOATS \$6.95

Root Beer Float

Orange Soda Float



PREFERRED WINES

Canyon Road, California 6 | 24
Pinot Grigio, Sauvignon Blanc,
Chardonnay, White Zinfandel,
Pinot Noir, Merlot,
Cabernet Sauvignon

SPARKLING WINES

Brut, Korbel Split 187ml 12
California

Brut, Louis Perdrier 26
France

Moscato d'Asti, Villa Rosa 32
Italy

Cuvee Mousseux, Blanc de Bleu 40
California

WHITE WINES

Sauvignon Blanc, Clifford Bay 8 | 29
New Zealand

Pinot Grigio, Seaglass 8 | 29
Santa Barbara County

Pinot Gris, Left Coast Cellars 9.5 | 38
Oregon

Reisling, Pacific Rim 8.5 | 32
Washington

Chardonnay, Charles & Charles 8.5 | 32
Washington

Chardonnay, Treana 12 | 44
Central Coast

Dry Rose, Due Torri, Rosato 7 | 26
Argentina

RED WINES

Malbec, Dona Paula Los Cardos 9.5 | 38
Argentina

Pinot Noir, Julia James 9 | 36
California

Merlot, Waterbrook 9 | 36
Washington

Merlot, Joel Gott 12 | 44
California

Cabernet Sauvignon, Argento 7.5 | 27
Argentina

Cabernet Sauvignon, Storypoint 8.5 | 32
California

Proprietary Red, Auspicion 8 | 29
California

Proprietary Red, Sokol Blosser 10 | 39
Oregon

**Shiraz, Berton Vineyards,
The Black** 8.5 | 32
Australia

DRAFT BEER \$7

Funky Buddha Floridian Hefeweizen
(German Wheat Beer)

Hurricane Reef, (Pilsner)

Dukes Cold Nose, (Brown Ale)

Cigar City Jai Alai (India Pale Ale)

3 Daughters Rod Bender (Red Ale)

Seasonal Selection

BOTTLE/CAN BEER

DOMESTIC \$4.5

Miller Lite

Coors Light

Budweiser

Bud Light

Michelob Ultra

O'Douls

PREMIUM \$5.5

Heineken

Corona

Amstel Light

Yuengling

Blue Moon

Angry Orchard Crisp Apple

SPECIALTY BEER

Guinness Stout 6.75

Dogfish Head 90 Minute IPA 8