

# BAR MENU

## Starters

Soup Du Jour Cup \$5.<sup>95</sup>

French Onion Crock \$8.<sup>95</sup>

Side House Salad \$4.<sup>95</sup>

Soup Du Jour Crock \$7.<sup>95</sup>

Chicken Wings \$13.<sup>95</sup>

Side Caesar Salad \$5.<sup>95</sup>

Chili Cup \$5.<sup>95</sup>

Buffalo, BBQ or

Garlic Parmesan

French Fries Basket \$3.<sup>95</sup>

Chili Crock \$7.<sup>95</sup>

Served with Blue Cheese or

Ranch (Celery + \$2)

Onion Ring Basket \$5.<sup>95</sup>

## Shareables

Loaded Nachos \$14.<sup>95</sup>

Beef & Bean Chili, Queso Cheese, Green Onions,  
Tomatoes, Jalapenos, Sour Cream & Salsa

Shrimp Cocktail \$12.<sup>95</sup>

Jumbo Shrimp  
In Martini Glass with Lemon  
& Spicy Cocktail Sauce

Flat bread Pepperoni Pizza \$13.<sup>95</sup>

Mozzarella, Plum Tomato Sauce & Pepperoni

Sesame Shrimp \$13.<sup>95</sup>

Crispy Shrimp Tossed in Sesame Garlic Soy  
Glaze with Green Onions

Charcuterie Board \$22.<sup>95</sup>

Brie with Sriracha Hot Honey, Assorted  
Cheese, Seedless Grapes  
Marinated Giardiniera Vegetables,  
Sliced Prosciutto, Salami & Pepperoni  
with Assorted Crackers

Hot Honey Chicken Tenders \$10.<sup>95</sup>

Tossed in Hot Honey

Tortilla Chips & Queso \$8.<sup>95</sup>

Tortilla Chips with Hot Queso Dip

## Salads

Italian Caprice Salad \$14.<sup>95</sup>

Baby Arugula & Mixed Greens, Tomatoes, Fresh  
Mozzarella, Red Onions, Basil, Balsamic Glaze  
Served with Chef Special Green Olive Vinaigrette  
& Crispy Croutons

Santa Fe Salad \$13.<sup>95</sup>

Mixed Greens, Tomatoes, Black Beans, Avocado,  
Red Onion, Fire Grilled Corn & Mixed Cheese  
Served with Chipotle Dressing Drizzle &  
Crispy Tortilla Strips

Classic Caesar Salad \$13.<sup>95</sup>

Romaine Lettuce, Croutons with Shaved Parmesan & House Made Caesar Dressing

## Additional Proteins

Marinated Grilled Chicken \$5

½ Doz. Grilled Shrimp \$6

Grilled Mahi \$6

4oz. Grilled Filet Mignon \$12

Cold Shrimp Salad \$6

## Entrees

### Hot Honey Cheese Burger \$19.<sup>95</sup>

Black Angus Beef with Pepper Jack Cheese  
& Sriracha Hot Honey on Toasted Brioche  
Served with LTO & French Fries Add: Bacon \$2

### Classic French Dip \$19.<sup>95</sup>

Thin Sliced Black Angus Roast Beef with Provolone  
On a Toasted Buttered Ciabatta with side of Au Jus  
Served with French Fries

### Shrimp Salad Croissant \$16.<sup>95</sup>

Creamy Shrimp Salad on Oven Toasted Croissant  
Served with French Fries & Cole Slaw

### Tex Mex Grilled Shrimp or Grilled Chicken Tacos \$16.<sup>95</sup>

Shrimp or Chicken on 2 Tortillas with Lettuce, Tomato, Mixed Cheese, Green Onions,  
Black Beans & Avocado. Served with Cilantro Lime Ranch Sauce & French Fries

### Chicken Caprice Sandwich \$16.<sup>95</sup>

Grilled Chicken, Fresh Sliced Mozzarella, Tomatoes, Fresh Basil, and Baby Arugula on a Brioche Bun  
With Balsamic Drizzle & Side of French Fries

### Shrimp & Mahi Plate \$23.<sup>95</sup>

Crispy Fried Shrimp & Mahi Mahi Fingers  
Served with French Fries, Cole Slaw & Tartar Sauce

### Grilled Chicken & Vodka Sauce \$23.<sup>95</sup>

Penne Pasta Tossed in Chef Special Vodka Sauce with Grilled Chicken

### Grilled Filet Mignon \$32.<sup>95</sup>

Chargrilled Angus 8 oz. Filet Mignon with Au Jus  
Served with Onion Rings

## Dessert

Chocolate Mousse with Whipped Cream \$7.<sup>75</sup>

Chocolate or Vanilla Ice Cream \$3.<sup>75</sup>

\*Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Foodborne Illness