

## Fresh Starts

### Warm Baguette 3

GTBB Fresh Baked | Whipped Butter | Serves Two

### Bang Bang Shrimp 13

Flash Fried | Sweet Chili Aioli

### Calamari 13.5

Lightly Dusted | Pickled Vegetable

### **Gf** Bacon Wrapped Shrimp 16

Cajun Seasoned | Grilled | Gorgonzola-Chive Vinaigrette

### Lettuce Wraps 14

Marinated Chicken Breast | Thai Ginger Peanut Sauce | Rice Noodles

### Buffalo Chicken Tenders 13

Hand breaded | Gorgonzola chive vinaigrette

### Whitefish Pâté 14

House Smoked | Water Crackers | Capers

## Soups & Salads

### **Gf** Butternut Squash Bisque Cup 5.5 | Bowl 7

### French Onion Cup 6 | Bowl 8

### House 7

Mixed Greens | Tomato | Onion | Olive Oil Croutons

### Caesar 7.5

Romaine | Scratch Made Dressing | Olive Oil Croutons

### Seafood Chowder Cup 7 | Bowl 9

### Baby Romaine Wedge 7.5

Crumbled Bleu | House Bacon | Cherry Tomato

### Spinach Salad 8.5

Almonds | Red Onion | Strawberries | Sesame Vinaigrette | Goat Cheese

## Entrée Salads

### Chicken Caesar 16.5

Scratch Dressing | Olive Oil Croutons | Parmesan Cheese  
— Substitute Salmon - 20 —

### **Gf** Salmon Salad 21

Baby Spinach | Strawberries | Red Onion | Toasted Almonds | Goat Cheese | Sesame Vinaigrette

### **Gf** Chicken Cobb Salad 16

Grilled | Tomatoes | Kalamata Olives | Bacon Crumbles | Bleu Cheese | Red Onion | Egg

### **Gf** Grilled Tenderloin Salad 19.5

Chiffonade Baby Romaine | Tomato | Red Onion Balsamic Reduction | Candied Pecans | Gorgonzola-Chive Vinaigrette

## Lunch Features

### Perch 25

Beer Battered | Flash Fried | Truffle Fries

### Beer Battered Cod 19

Atlantic Cod | Lightly Battered | Truffle Fries | Cole Slaw

### Ribeye 37

14oz | Red Wine Demi | Haystack Onions | Mashed Potato | Vegetable

### Grilled Salmon 26.5

Soy Honey Glazed | Whipped Sweet Potato | Vegetables

### Pecan Whitefish 25.5

Breaded | Vegetables | Honey Pecan Cream | Whipped Sweet Potato

### **Gf** Cod Tacos 17.5

Blackened | Shredded Lettuce | Tomato | Green Chili Crème Fraîche

### **Gf** Pan Chicken 21

Seared Twin Breast | Mustard Cream Pan Sauce | Mashed Potato | Vegetable

### **Gf** 6oz Beef Tenderlion 35

Pan Roasted | Whipped Sweet Potato | Bacon Hash | Brussel Sprouts | Celery Seed & Honey Vinaigrette

*WARNING: ASK YOUR SERVER ABOUT FOODS THAT ARE COOKED TO ORDER OR SERVED RAW. THE FDA ADVISES CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, OR EGGS INCREASES YOUR RISK OF FOOD BORNE ILLNESS.*



## Signature Sandwiches

### Turkey Gouda 14

Baguette | Smoked Gouda | Bacon | Tomato | Balsamic Aioli

### B.L.T. 13

Bacon | Tomato | Spring Greens | Mayo | Sourdough

### Reuben 13

Corned beef | Marble Rye | Sauerkraut | Swiss | 1000 Isl.

### Rachel 12

Turkey | Swiss | 1000 Isl. | Marble Rye | Cole Slaw

### Prime Rib Dip 16

Toasted Baguette | Thin Sliced Prime Rib | Au Jus

### Whitefish Sandwich 16

Lightly Beer Battered | Bakery Roll

### Grilled Cheese 9

Goat Cheese | White Cheddar | Tomato | Sourdough

### Blackened Chicken Caesar Wrap 14

Flour Tortilla | Romaine Lettuce | Croutons | Blackened Chicken Breast

### Caprese Club 12

Turkey | Tomato | Prosciutto | Mozzarella | Basil Puree | Balsamic Reduction | Sourdough

## Custom Ground Steak Burgers

*THE BENEFIT OF HAND CUTTING ALL OUR STEAKS IN HOUSE IS THAT IT ALLOWS US THE OPPORTUNITY TO BLEND FILET MIGNON, NEW YORK STRIP, AND RIB EYE FOR A TRULY SIGNATURE BURGER*

Blue Cheese Crusted 15.5

Classic Burger 14.5

Bacon White Cheddar 16

Mushroom Swiss 15.5

*ALL BURGERS SERVED WELL DRESSED WITH LETTUCE, TOMATO, RED ONION, PICKLE CHIPS*

*SANDWICHES AND BURGERS ARE ALL SERVED HOUSE MADE POTATO CHIPS, OR COLE SLAW*

*Substitute Truffle Fries For One Dollar*



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