

Starters

Oysters - MP

-Dozen Raw -Dozen Tempura Fried (w/ Bacon Aioli)
-½ Dozen Grilled -½ Dozen Rockefeller

½ Lb Wings - \$10

-K&F Buffalo -Soy Ginger Agave -BBQ -Cajun

Tuna Tar-Tar - \$14

Wasabi Guacamole, Fried Wonton

Crab Cakes - \$12

Jumbo Lump Crab, Roasted Peppers, Capers, Whole Grain Dijon Cream

Loaded Fries w/ Truffle Cream - \$11

Smoked Bacon, Sharp Cheddar, Gorgonzola, Goat Cheese, Chives

Southwest Chicken Lettuce Wraps - \$9

Black Bean, Pico, Carrots, Cabbage, Spinach, Corn

Chipotle Red Pepper Hummus- \$8

Feta, Kalamata Olives, Roasted Flat Bread, Vegetables

Soup of the Day - Bowl \$7/Cup \$4

½ Price Starters 4pm - 7pm
Monday-Friday

Salads

Avocado Chop- \$7

Avocado, Cherry Tomatoes, Red Onion, Cilantro, Chilito Cucumber,
Olive Oil, Lemon, Tostado

Wedge- \$7

Iceberg, Smoked Bacon, Red Onion, Candied Pecans, Gorgonzola, Buttermilk Ranch

Caesar- \$6

Romaine, Cornbread Croutons, Parmesan, House Caesar Dressing

House- \$6

Mixed Greens, Tomatoes, Red Onions, Carrots, & Cheddar,
Ranch, Blue Cheese, Vinaigrette

Pizzas

1. Margherita - \$12

Fresh Mozzarella, Tomatoes, Fresh Basil

2. Ribeye Gorgonzola - \$15

Ribeye, Gorgonzola, Arugula, Caramelized Onions

3. Italian - \$14

Spicy House Sausage, Mozzarella, Goat Cheese, Banana Peppers, House Made Pepper Sauce

4. Truffle Cheese - \$13

Gorgonzola, Goat Cheese, Caramelized Onions w/ Truffle Oil

Pub Fare

* All Sandwiches Served With Hand Cut Chips/Sub Fries \$1

\$13 Burger

Tomato Confit, Candied Bacon, Gorgonzola,
Horseradish Cream, Arugula

Cuban- \$12

Pulled Pork, Black Forest Ham, Swiss Cheese, Pickles,
Whole Grain Dijon on Flat Bread

Fish & Chips- \$12

Tempura Battered Cod, Fried Potatoes & K&F Remoulade

Knife & Fork Pork- \$13

Pibil Pork, Chimi Churi Slaw, Habanero Pepper Jack,
Open Faced, Topped w/ Fried Egg

Grilled Fish Tacos- \$14

Mahi, Slaw, Spicy Aioli, Flour Tortillas

Brisket Fried Rice- \$12

Smoked Brisket, Yellow & Green Onions, Egg,
Fried Wontons, Soy Sauce

Chicken "N" Waffles - \$12

Belgian Waffles, House Breaded Chicken, Herb Butter,
Maple Syrup, Spicy Gravy

Entrées

12oz Aged Ribeye- \$25

21 Day In House Aged Ribeye, w/ Garlic Mash, Rosemary Broth

Agave Tuna \$25

Seared Ahi Tuna, Wasabi Mash, Braised Carrots, Agave Glaze

Spaghetti Shrimp Carbonara - \$19

Candied Bacon, Peas, Free Range Egg Yolk Cream, Spaghetti

½ Roasted Chicken - \$17

Roasted Garlic Mash, Thyme Demi

10oz Angus Filet- \$25

w/ Garlic Mash, Rosemary Broth

Beef Stroganoff- \$17

Braised Short Rib, Pappardelle, Mushrooms in a Red Wine & Cream Reduction

Desserts

Ask Your Server About Tonight's
Dessert Specials!

Family Owned & Operated!