



APPETIZERS

French Onion Soup Made with 3-onions and a cheese glazed crouton	8
Salt Baked German Pretzels Housemade cheese sauce	12
Buffalo Wings Celery sticks and blue cheese	18
Firecracker Cauliflower Tossed in sweet sriracha BBQ sauce	15
Battered Chicken Tenders Choice of honey-mustard or tossed in our spicy buffalo sauce	15
Thai Lettuce Wraps Crispy chicken tossed in sweet chili sauce with crushed peanuts Carrot-bean thread salad, crisp cucumber and spring onion Served with cilantro lime dipping sauce	18
Chicago Style Spinach Dip Creamy baked spinach and artichokes with a parmesan crust Served with celery sticks and grilled pita	16
Margarita Flatbread Pizza Fresh mozzarella, house made marinara, sea salt, basil & olive oil	13
Boardwalk Fries Topped with housemade cheese sauce, bacon, scallions & sour cream	13
Mozzarella Sticks Marinara sauce	14

SANDWICHES

**Add fries for \$3*

Panko Chicken Sandwich Panko breaded chicken cutlet with fresh mozzarella Roasted red peppers, lettuce & balsamic vinaigrette * Prefer Grilled Chicken? Just Ask	16
Whole Wheat Blackened Chicken Wrap Bacon, muenster, avocado, lettuce, tomato, onion and chipotle mayo	14
French Dip Sandwich Thin sliced ribeye and melted muenster on a hero roll Served with Pan Au Jus and horseradish mayo	18
Avocado BLT Applewood bacon, lettuce, tomato and mayo on toasted multigrain health bread	16
Chicken Caesar Wrap	14

BURGERS

*Served with fries, lettuce, tomato, onions and pickles
*Gluten free buns Available**

Hamburger	15
Cheeseburger Old Fashioned American	16
Bacon Cheddar Burger Hardwood smoked bacon and Vermont cheddar	18
Veggie Burger Topped with cheddar cheese and avocado	16

KIDS

Served with vegetables or fries and a scoop of ice cream

Kids Mozzarella Sticks	8	Kids Cheese Pizza	8
Kids Chicken Tenders	9	Kids Pasta With tomato sauce or butter	8
Kids Mac and Cheese	8	Kids Grilled Cheese	8

SALADS

Mixed Green Salad Mixed Greens, croutons cucumber, cheddar, carrots, onions, peppers, red wine vinaigrette	14
Grilled Chicken Caesar Romaine hearts and Parmesan Reggiano cheese and croutons	18
Country Cobb Salad Chicken tenders, chopped romaine, tomato, avocado and bacon Crumbled bleu cheese and sliced egg with choice of dressing	18
Poke Bowl Ahi tuna tartare, sticky rice, greens, avocado, tomatoes, edamame beans and carrots Cucumbers, wasabi aioli, sriracha aioli, soy sauce & rice noodles Tossed in Cilantro Lime	20
Grilled Atlantic Salmon Salad Field greens, red quinoa, fresh oranges, English cucumber and vidalia onion Queso blanco, chick peas and sun-dried cranberries tossed in herb vinaigrette	20
Detox Salad with Pan Roasted Crab Cake Baby greens and kiln dried cranberries Roasted pumpkin seeds, toasted almonds and balsamic vinaigrette Dressing: Balsamic, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese, Thousand Island	20
<div>ADD GRILLED CHICKEN \$6</div> <div>ADD GRILLED SALMON \$12</div>	<div><u>Add a Protein to Any Salad or Entree</u></div> <div>ADD CRAB CAKE \$12</div> <div>ADD GRILLED STEAK \$12</div> <div>ADD GRILLED SHRIMP \$9</div>

ENTRÉE SELECTIONS

Add a House Salad, Caesar Salad or Soup to any Entree for \$4

Barbequed Baby Back Ribs Slow cooked and finished on the grill with our house-made BBQ sauce Served with French fries and homemade coleslaw	Half / Full 20 / 30
Panko Crusted Vodka Chicken Breaded chicken cutlet smothered in vodka sauce Topped with parmesan cheese over linguine	32
Penne a la Vodka Tomato cream sauce with prosciutto di Parma and triple distilled vodka	18
Cavatelli & Broccoli Sautéed in a roasted garlic, olive oil and white wine sauce, parmesan cheese	18
Sesame Crusted Ahi Tuna Soba noodles, edamame, julienned vegetable, cilantro lime and wasabi Siracha aioli, pickled ginger and soy sauce	30
Grilled Ribeye Dry rubbed with grilled asparagus, mashed potatoes and horseradish cream	42
Chicken Pot Pie Carrot, celery, onion, mushroom, potato in savory gravy Topped with flaky pastry	26
Braised Boneless Short Rib Asparagus, smashed potatoes, apple cranberry chutney and demi glace	34
Fish & Chips Battered Cod, house fries, coleslaw, tartar sauce and fresh lemon	26
Wok Seared Atlantic Salmon Scallion fried rice with edamame, carrots, onions, mushrooms, egg & sweet soy	30

SIDES

Seasonal Vegetables	9	Scallion Fried Rice	8
Home-made Coleslaw	7	Mashed Potatoes	7
French Fries	7	Broccoli	7
Grilled Asparagus	10	Mac & Cheese	7

DESSERT

Chocolate Chip Cookie Bomb Warm marshmallow, chocolate syrup & vanilla bean ice cream	10
Chocolate Peanut Butter Torte Chopped peanuts and dark chocolate sauce	8
Apple Tart Served warm with vanilla bean ice cream and caramel	8
Cinnamon Sugar Dusted Churros With berry compote & nutella dipping sauce	8
Vanilla Bean or Chocolate Ice Cream	6



Signature Craft Cocktails, Beer & Wine Menu

Signature Craft Cocktails \$13

Barrel Aged Old Fashioned
Great Jones Bourbon, Barrel Aged Maple Sap, Bitters, Orange Peel & Black Cherry

Caddy
Firefly Sweet Tea Vodka Topped with Lemonade

Charred Pineapple Margarita
Tanteo Chipotle Tequila, Fresh Lime Juice, Agave & Pineapple

Outpost Mule
Titos Vodka, Passionfruit, Lime Juice Topped with Ginger Beer

Smokey Riviera
El Buho Mezcal, Blanco Tequila, Agave & Fresh Lime

Playa Picante
Jalapeno Infused Tequila, Agave & Fresh Lime

Malibu Sunset
Dark & White Rum, Pineapple & Lime Juice
With a splash of Grenadine

Bees Knee's
Empress 1908 Gin, Lemon Juice & Honey Simple

Cucumber & Elderflower Collins
Empress Gin, Cucumber Vodka, St. Germaine
Muddled Cucumber with a Splash of Lime Juice & Club Soda

Drinks By the Glass & Pitcher

Seasonal Sangria	Glass	13
Your Choice of Traditional Red or White Sangria	Pitcher	35
House Blend of Wines, Seasonal Juices		

Draft Beer Selections

	ABV	
Blue Moon Belgian Wheat	5.4%	\$6
Guinness Stout	4.2%	\$7
Narragansett Lager	4.7%	\$7
Big Wave Golden Ale	5.0%	\$8
Kane Head High IPA	6.6%	\$9
Stella Artois	5.2%	\$7

Bottled Beer

ABV \$

Ales	
Lagunitas Lil Sumpin	7.5% 7
Sierra Nevada Pale Ale	5.6% 7

Lagers	
Yuengling	5.0% 5
Budweiser	5.0% 5
Bud Light	4.2% 5
Coors Light	4.2% 5
Corona	4.6% 6
Corona Light	3.7% 6
Heineken	5.0% 6
Jever Pilsner	4.9% 6
Michelob Ultra	4.2% 5
Miller Lite	4.2% 5
Guinness Extra Stout	5.1% 6

Belgian & Wheat	
Allagash White	5.0% 8

IPA	
Dogfish Head 60 Minute	6.0% 7
Dogfish Head 90 Minute	9.0% 8
Founder's All Day	4.7% 7
Goose Island IPA	5.9% 8
Lagunitas IPA	6.2% 7

Porter	
Edmund Fitzgerald	6.0% 7

Other	
Redbridge Gluten Free	4.0% 5
Angry Orchard Cider	5.0% 6

Non Alcoholic	
Heineken 0.0	5

Wine Cellar Selections

	Glass	Btl.
Sparkling		
Kenwood Yulupa Cuvee Brut Champagne	9	34
Avisi Prosecco	11	38

Chardonnay		
Santa Ema Chardonnay	9	33
Napa Cellars Chardonnay	13	50

Pinot Grigio		
Nobilissima Pinot Grigio	11	38
Santa Margherita Pinot Grigio	15	60

Riesling		
Seaglass	12	45

Rose & White Zinfandel		
Charles & Charles Rose	11	38
Sutter Homes White Zinfandel	10	35

Sauvignon Blanc		
Santa Ema	9	33
Matua Sauvignon Blanc	11	38
Kim Crawford	13	50

Cabernet Sauvignon		
Santa Ema	9	33
Hess Cabernet	12	45
Decoy Cabernet		65

Merlot		
Santa Ema	9	33

Pinot Noir, Malbec, Chianti		
Montes Pinot Noir	12	45
Napa Cellars Pinot Noir	14	50
Rodney Strong Pinot Noir	12	45
Caposaldo Chianti	12	45
Norton Malbec	12	45