



APPETIZERS

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

SANDWICHES

**Add fries for \$3*

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

BURGERS

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

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

KIDS

Served with vegetables or fries and a scoop of ice cream

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

SALADS

- Mixed Green Salad** 14
Mixed Greens, croutons cucumber, cheddar, carrots, onions, peppers, red wine vinaigrette
- Grilled Chicken Caesar** 18
Romaine hearts and Parmesan Reggiano cheese and croutons
- Country Cobb Salad** 18
Chicken tenders, chopped romaine, tomato, avocado and bacon
Crumbled bleu cheese and sliced egg with choice of dressing
- Poke Bowl** 20
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
- Grilled Atlantic Salmon Salad** 20
Field greens, red quinoa, fresh oranges, English cucumber and vidalia onion
Queso blanco, chick peas and sun-dried cranberries tossed in herb vinaigrette
- Detox Salad with Pan Roasted Crab Cake** 20
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

ADD GRILLED CHICKEN \$6
ADD GRILLED SALMON \$12

Add a Protein to Any Salad or Entree

ADD CRAB CAKE \$12

ADD GRILLED STEAK \$12
ADD GRILLED SHRIMP \$9

ENTRÉE SELECTIONS

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

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

SIDES

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

DESSERT

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

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

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 Pa'Y5'Y	5.6%	7

Lagers

Yuengling	5.0%	5
Budweiser	5.0%	5
Bud Light	4.2%	5
CoorsLight	4.2%	5
Corona	4.6%	6
CoronaLight	3.7%	6
Heineken	5.0%	6
JeverPilsner	4.9%	6
Michelob Ultra	4.2%	5
Miller Lite	4.2%	5
Glaxo	5.1%	6

Belgian & Wheat

Allagash White	5.0%	8
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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
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Other

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

Non Alcoholic

Heineken 0.0		5
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Wine Cellar Selections

	Glass	Btl.
Sparkling		
Kenwood Yulupa Cuvée Brut Champagne	9	34
Avissi 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