



CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

Korean Corn Dogs 12.95

all beef hot dog, mozzarella, ketchup, yum yum, sesame seeds, green onions

Yum Yum Chicken 17.95

fried chicken, ginger fried rice, green onions, egg, edamame, wild mushrooms, yum yum sauce

The Italian Stallion 15.50

ham, salami, prosciutto, mozzarella, provolone, red onion, giardiniera, chili flakes, baby greens, house vinaigrette, hoagie bun, choice of side

Strawberry Short Cake 8.95

fresh baked sweet cream biscuit, macerated strawberries, vanilla ice cream, fresh whipped cream

Featured Drinks

Modist Brewing Co. Teal Label Can 5

West Coast IPA 6.3% ABV

Strawberry Splash 11

gray whale gin, fresh strawberries, lime juice, lemon lime

Zesty Melon Margarita 12

cuervo silver tequila, watermelon puree, jalapeño simple syrup, tajin rim

PRIME RIB after 5pm

Friday & Saturday

seared & slowly roasted over rock salt, mashed potatoes, beef au jus, horseradish cream

Queen Cut 32.95 King Cut 39.95

** consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.