



## STARTERS

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### CRAB RANGOON DIP \$14

Wonton Chips, Imitation Crab,  
Thai Chili, Green Onion

### HONEY-JALAPENO BURNT ENDS \$20

Orange Blossom Honey, Fresh  
Jalapeno Relish

### BONE-IN WINGS \$10

Half Dozen Dry Rubbed Wings

### FRIED BRUSSELS \$14

Lemon, Goat Cheese, Honey

### CRAB ARANCINI \$15

Risotto, Imitation Crab, Parmesan,  
Mango-Pineapple, Rustic Tomato

### MASHED POTATO BALLS \$12

Breaded, Fried, Parmesan, Bacon,  
Cheddar & Ranch

### FRIED RAVIOLI \$13

Three Cheese, Parmesan,  
Rustic Tomato

### TRUFFLE FRIES \$10

House-Cut Idaho Potatos, Truffle  
Parmesan Seasoning

### SPINACH ARTICHOKE DIP \$15

Baby Spinach, Artichoke Hearts,  
Cream Cheese, Parmesan

### BREAD PLATTER \$18

Artisan Breads, Local Honeycomb,  
Whipped Butter

### FRIED GOAT CHEESE \$14

Battered Fried, Sweet Thai Chili

### DEVEILED DRAGON EGGS \$15

Hot Honey Mustard Aioli

### BACON WRAPPED SHRIMP POPPERS \$19

Bacon, Shrimp, Cream Cheese,  
Jalapeno, Hot Honey

### CHICKEN BITES \$18

Hand Breaded Buttermilk  
Chicken Morsels with House  
Ranch

## LIGHT FARE

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comes with one side

### TENDERLOIN SANDWICH \$22

Thin Breaded Pork, Lettuce,  
Tomato & Onion

### STEAK SANDWICH \$22

Sirloin, Mushroom, Onion  
Straws, Swiss

### FISH TACOS \$22

Blackened, Cod, Greens, Mango-  
Pineapple, Chiles En Escabeche  
Corn Tortilla

### STEAK HOUSE BURGER \$19

House Patty, Peppercorn  
Worcestershire Butter, Onion  
Straws, Swiss

### TEXAN \$24

House Patty, Honey Jalapeno  
Burnt Ends, Pepperjack

### TRADISH \$17

House Patty, Greens, Tomato  
Onion, American

### PATTY MELT \$18

House Patty, Sourdough, Swiss,  
American, Caramelized Onion &  
1k island Dressing

## BOWLS

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### HIBACHI BOWL \$23

Sirloin or Chicken, House Rice, Korean  
BBQ, Green Onion, Black Sesame

### TUSCAN BOWL \$20

Chicken, Pesto, Carmalized  
Onion, Roasted Red Peppers,  
Spinach & House Rice

### VEGETARIAN \$18

Mushroom, Caramelized  
Onion, Roasted Red Pepper,  
Watermelon Radish, Spinach,  
Jalapeno Sweet Corn Hash,  
Chiles En Escabeche

Not all ingredients may be listed, please make your server aware of any food allergies. Consuming raw or undercooked meats, poultry, eggs or shellfish may increase the risk of foodborne illnesses.

While many of our items are naturally gluten-free or can be made to accommodate, cross contamination may occur, please make your server aware if requesting gluten-free due to dietary need or just preference

## SALADS

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### HARVEST \$19

Goat Cheese, Fruit, Red Onion, Candied Pecan, Spinach & Dried Cranberry

### CEASAR \$20

Romaine, Fried Caper, Bacon, Parmesan & Garlic Toast

### GREEN HOUSE \$20

Cucumber, Red Onion, Orchid, Roasted Red Pepper, Cherry Tomato, Watermelon Radish, Portabella Mushroom, Mixed Greens & Chiles En Escabeche

### SUNRISE \$20

Fried Egg, Onion Straws, Bacon, Shredded Cheese & Mixed Greens

## PASTA

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Comes with Garlic Toast

### BOLOGNESE \$24

House-Ground Beef, Roasted Red Pepper Marinara, Mozzarella, Parmesan & Linguini

### TUSCAN TORTELLINI \$22

Three Cheese Tortellini, Spinach, Roasted Red Pepper, Garlic Herb Beurre Monte & Parmesan

### GARLIC ALFREDO \$19

Garlic, Cream, Butter, Linguini & Parmesan

## SIDES

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Garlic Parmesan Mashed (**After 4pm**)

Risotto Milanese  
Seasonal Vegetable  
Truffle Fries  
Side Salad  
Soup Du Jour  
Cup of Chili  
Tumbleweed Onion Rings  
Side Salad

## MAIN COURSE

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Comes with One Side & Seasonal Vegetable

### FILET MIGNON \$49

House-Cut 8oz, Lightly Seasoned & Vacuum Sealed

### SIRLOIN \$29

House-Cut 10oz, Lightly Seasoned & Vacuum Sealed

### DELMONICO \$55

House-Cut 15oz, Lightly Seasoned & Vacuum Sealed

### BONE-IN NY STRIP \$41

16oz Bone-In Striploin

### PORK SHANK \$25

Duroc, French Tipped, 16oz Braised

### SALMON \$28

House-Cut 8oz Wild Atlantic Salmon

## ENHANCEMENTS

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Sauteed Mushroom, Caramelized Onion, Shrimp Oscar, Shrimp Skewer, Garlic & Herb Compound Butter, Peppercorn & Worcestershire Compound Butter, Lobster Butter, Bleu Cheese or Shredded Mozzarella

## SMALL PLATES

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Comes with one Side

### TORSK \$20

Cream Poached Cod 8oz

### LGH \$20

8oz Grilled Chicken Breast with Lemon-Garlic Beurre Monte

### STUFFED PORTABELLA \$20

Artichoke, Parmesan, Spinach & Roasted Red Peppers

### CHICKEN MONTEREY \$23

8oz Grilled Chicken Breast, Bacon, Smoked Cheddar, Mozzarella, BBQ, & Green Onion