



SMALL PLATES

ITALIAN TRIO \$14

house made arancini, cheese ravioli, meatball marinara

CORKSCREW SHRIMP \$14

butterflied, lightly fried shrimp served with sweet chili aioli or cocktail sauce

CAPRESE FLATBREAD \$14

grilled thin crust topped with roasted garlic, olive oil, mozzarella, provolone, sundried tomato, fresh basil (V)

*AHI TUNA \$16

sushi grade, sesame crusted, flash-seared, soy sauce, wasabi, pickled ginger, spicy mayo

CHICKEN LETTUCE CUPS \$14

chicken, diced green onion and tomato tossed with hoisin sauce served with romaine lettuce (Gf)

(V) OPTION - DICED MUSHROOM

STRAWBERRY BRUSCHETTA \$12

toasted italian bread, olive oil, ricotta, strawberry, basil, balsamic reduction

CHARDONNAY \$15

STEAMED MUSSELS

½lb prince edward island mussels, chardonnay, garlic, tarragon, beurre blanc served with charred toast points.

(Gf) SUB GLUTEN FREE BREAD \$2

SALT & PEPPA CALAMARI \$13

breaded and gently fried served with choice of marinara or cocktail sauce

ZUCCHINI-MUSHROOM GRATIN \$14

t.a.k.e. local wood-grown exotic mushrooms, topped with ricotta, parmesan, fresh basil and baked inside zucchini half, served with charred baguette (V)

(Gf) SUB SARATOGA CHIPS \$2

ADD BACON \$2



FIELD OF GREENS

grilled or blackened chicken \$6

*salmon \$8 | shrimp \$8 | *steak \$8

CHICKEN BERRY SALAD \$16

field greens, fresh berries, candied pecans, red onion, craisins, bacon, bleu cheese, grilled or blackened chicken, served with house made honey-poppy seed dressing (Gf)

WILTED SALMON SALAD \$16

spinach, red onion, tomato, bacon, feta, grilled or blackened salmon, hot bacon dressing (Gf)

TACO SALAD \$15

house-made flour tortilla bowl, iceberg lettuce mix, black beans, corn, onion, cheddar, house made pico de gallo, beef or chicken, ranch or spicy ranch dressing

GREEN GODDESS \$12

spinach, romaine, green pepper, asparagus tips, cucumber, celery, avocado, tossed with house made green goddess dressing (Gf) (V)

STRAWBERRY FETA SALAD \$10

spring mix, strawberries, candied pecans, cucumber, feta cheese, champagne vinaigrette (Gf) (V)

*BLACK & BLEU SALAD \$16

beef tenderloin morsels, lightly blackened, roasted shallots, field greens, tomato, bacon, bleu cheese crumble, balsamic vinaigrette (Gf)

HOUSE MADE DRESSING OPTIONS
ranch, spicy ranch, bleu cheese, champagne vinaigrette, balsamic vinaigrette, honey poppy seed, french, caesar, green goddess

*Items cooked to order. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase the risk of foodborne illness. 20% gratuity included for parties of 8 or more.

(V) vegetarian / vegetarian option available

(Gf) gluten-free / gluten-free option available



BETWEEN TWO SLICES

served with potato dippers, saratoga chips, onion rings, fresh fruit, or potato salad
add cup of soup, chili, small house or caesar salad \$5

TUSCAN BEEF DIP 6 oz. prime rib, provolone on a warm roll served with pepperoncini au jus	\$15	STOCKTON CLUB double-decker, turkey, bacon, swiss, lettuce, tomato, mayo, on sourdough	\$14
ULTIMATE GRILLED HAM & CHEESE seared schad's ham, cheddar, american, swiss, bacon, tomato on sourdough	\$14	*BIG JUICY 8 oz. chargrilled ground chuck, choice of cheese, lettuce, tomato, onion, pickle on a coach house bun	\$15
WILLI CRISTO french toast, schad's ham, melted swiss, powdered sugar, melba sauce	\$14	HIGH HATS 2 mini croissant sandwiches, your choice of tuna salad, chicken salad, turkey + swiss dijonnaise or ham + cheddar dijonaise	\$13
CHICKEN AVOCADO WRAP chicken breast, bacon, avocado, spring mix, tomato, mozzarella, side of ranch	\$12	TITANIC bigger than the bun portion of cold-water pollock, battered, deep fried, lettuce, tomato, onion, house-made tartar sauce	\$15

PICK 2

MINI CROISSANT SANDWICH | CUP OF SOUP | SALAD \$12

CROISSANT OPTIONS

tuna salad or chicken salad
turkey + swiss dijonaise
ham + cheddar dijonaise

SOUP OPTIONS

chili
soup of the day

SALAD OPTIONS

green goddess
tossed | caesar | ¼ wedge



CHILI

cup \$5 bowl \$7

add cheese, onions, or sour cream to top off chili for .50¢ each

DAILY SOUP

cup \$5 bowl \$7

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vegetarian / vegetarian option available

gluten-free / gluten-free option available



MAIN PLATES available after 4 p.m.

cup of soup \$5 | small house or caesar salad \$5
sautéed exotic t.a.k.e. mushrooms \$6 | oscar style \$8

*PHIL'S RIBEYE	\$34
14oz. ribeye flame-grilled and served with baked potato and seasonal veggie (GF)	
*JOE'S FILET	\$34 4oz.
filet mignon flame-grilled, served with bearnaise sauce, baked potato and seasonal veggie (GF)	
*KING OF CHOPS	\$26
9oz. bone-in french-style pork chop served with garlic mashed potatoes and seasonal veggie (GF)	
BBQ BABY BACK RIBS	\$25
full rack, slow braised with sweet and tangy bbq sauce served with baked potato and seasonal veggie	
LEMON CHICKEN LINGUINI	\$27
pan-seared chicken breast, linguini, fresh lemon, heavy cream, parmesan, served with seasonal veggie	
CHICKEN OSCAR	\$27
chicken breast, lump crab, asparagus, hollandaise, served with mashed potatoes and seasonal veggie	
ITALIAN STUFFED CHICKEN BREAST	\$27
chicken breast, prosciutto, mozzarella, provolone, fresh basil, and garlic cream beurre blanc served with mashed potatoes and seasonal veggie	
*SIMPLY SALMON	\$27
6 oz. atlantic salmon, pan seared, blackened or grilled, lemon and white wine cream sauce served with mashed potatoes and seasonal veggie (GF)	
JUMBO PRAWN SCAMPI	\$30
3 jumbo prawns, garlic, butter, served with risotto and seasonal veggie	
PASTA DIABLO	\$22
linguini, asparagus tips, onion, green pepper, tomato, t.a.k.e. exotic mushrooms, garlic, white wine, trinity of oil, touch of cayenne (V)	
ADD GRILLED OR BLACKENED CHICKEN \$6 SALMON \$8 SHRIMP \$8 STEAK \$8	

A LA CARTE

SIDES \$5

tossed salad | caesar salad | house made potato salad | potato dippers | saratoga chips | fresh cut fruit

PREMIUM SIDES \$6

green goddess salad | ¼ wedge salad | risotto-parm | onion rings | loaded baker
sautéed asparagus | sautéed exotic t.a.k.e. mushrooms

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(GF) gluten-free / gluten-free option available