

CHEF'S FEATURES

Thursday, August 14-
Sunday, August 17



SPICY GREEN BEANS

Deep-fried green beans served over garlic sambal sauce

10

PEACH BURRATA SALAD

Fresh peaches, ripe tomatoes, creamy burrata cheese, shaved romaine, balsamic reduction, and garlic Parmesan bread

16

SURF & TURF BURRITO

Marinated flank steak and shrimp, refried beans, rice, guacamole, chipotle crema, served with French fries

22

PORK LO MEIN

Tender pork, mixed peppers, broccoli, carrots, mushrooms, and onions tossed with lo mein noodles in house-made lo mein sauce

24

SEAFOOD PAELLA

Shrimp, salmon, mahi mahi, clams, mussels, carrots, and peas with white rice in a savory tomato broth

28

GRILLED NY STRIP

10 oz grilled New York strip steak with Alfredo fettuccine pasta, fried green beans, and blue cheese butter

30

Featured Drinks

Ranch Water | 8

Hornitos Blanco Tequila, fresh lime, topped with club soda

Summer Sunset | 8

New Amsterdam Vodka, peach schnapps, orange juice, cranberry juice, splash of Sprite

Basil Hayden Toast Old Fashioned | 11

Basil Hayden Toast Bourbon, Angostura bitters, orange, cherry

Rotating Beers

Kona Big Wave | 6

Troges Sunshine Pils | 6

Yuengling Flight | 4

High Noon Peach

Iced Tea | 6

V = Vegetarian

Some items can be made Gluten-Friendly upon request

A gratuity of 18% will be added to parties of 8 or more guests

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR CHANCE OF FOOD-BORNE ILLNESS. MENU ITEMS MAY HAVE COME IN CONTACT OR CONTAIN **WHEAT, GLUTEN, PEANUTS, TREE NUTS, MILK, EGGS, FISH, SHELLFISH, AND/OR SOYBEAN.**

PLEASE IMMEDIATELY NOTIFY YOUR SERVER OF ANY ALLERGIES IN YOUR PARTY.

CHEF'S FEATURES

Thursday, August 14-
Sunday, August 17



SPICY GREEN BEANS

Deep-fried green beans served over garlic sambal sauce

10

PEACH BURRATA SALAD

Fresh peaches, ripe tomatoes, creamy burrata cheese, shaved romaine, balsamic reduction, and garlic Parmesan bread

16

SURF & TURF BURRITO

Marinated flank steak and shrimp, refried beans, rice, guacamole, chipotle crema, served with French fries

22

PORK LO MEIN

Tender pork, mixed peppers, broccoli, carrots, mushrooms, and onions tossed with lo mein noodles in house-made lo mein sauce

24

SEAFOOD PAELLA

Shrimp, salmon, mahi mahi, clams, mussels, carrots, and peas with white rice in a savory tomato broth

28

GRILLED NY STRIP

10 oz grilled New York strip steak with Alfredo fettuccine pasta, fried green beans, and blue cheese butter

30

Featured Drinks

Ranch Water | 8

Hornitos Blanco Tequila, fresh lime, topped with club soda

Summer Sunset | 8

New Amsterdam Vodka, peach schnapps, orange juice, cranberry juice, splash of Sprite

Basil Hayden Toast Old Fashioned | 11

Basil Hayden Toast Bourbon, Angostura bitters, orange, cherry

Rotating Beers

Kona Big Wave | 6

Troges Sunshine Pils | 6

Yuengling Flight | 4

High Noon Peach

Iced Tea | 6

V = Vegetarian

Some items can be made Gluten-Friendly upon request

A gratuity of 18% will be added to parties of 8 or more guests

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR CHANCE OF FOOD-BORNE ILLNESS. MENU ITEMS MAY HAVE COME IN CONTACT OR CONTAIN **WHEAT, GLUTEN, PEANUTS, TREE NUTS, MILK, EGGS, FISH, SHELLFISH, AND/OR SOYBEAN.**

PLEASE IMMEDIATELY NOTIFY YOUR SERVER OF ANY ALLERGIES IN YOUR PARTY.