



APPETIZERS

- CHICKEN WINGS

18

1LB CHICKEN WINGS, FRESH CUT VEGGIES & RANCH DIP  
DRY RUBS: SALT & PEPPER, DILL PICKLE, LEMON PEPPER  
SAUCES: HOT, HONEY GARLIC, TERIYAKI, BBQ
- BRUSCHETTA

12

ROMA TOMATOES MARINATED WITH GARLIC, BALSAMIC VINEGAR. ONIONS AND FRESH BASIL. SERVED WITH GRILLED MINI CIABATTAS
- MAPLE BACON SCALLOPS

18

[5] BACON WRAPPED SCALLOPS. SAUTEED IN MAPLE SYRUP AND DRIZZLED WITH A BALSAMIC GLAZE. TOPPED WITH A MANGO SALSA

- CHICKEN GYOZA

12

[5] CHICKEN AND VEGETABLE FILLED DUMPLINGS, STEAMED AND PAN SEARED. SERVED WITH SUSHI MAYO AND PONZU
- STEAK BITES

18

TENDERLOIN PIECES IN RED WINE AU JUS, DRIZZLED WITH A HORSE RADISH AIOLI. TOPPED WITH GREEN ONIONS. SERVED WITH MINI GRILLED CIABATTAS
- NACHOS

FOR TWO

23

FOR FOUR

29

ADD ONS: CHICKEN OR BEEF 6 | BRAISED BISON 8 | GUACAMOLE 4  
TORTILLA CHIPS, MIXED CHEESE , NACHO CHEESE, JALAPENOS, BANANA PEPPERS, BLACK OLIVES AND PICO DE GALLO. SERVED WITH SOUR CREAM AND SALSA.

- STEAMED MUSSELS

17

MUSSELS STEAMED IN WHITE WINE AND GARLIC. ACCENTED WITH FRESH GREEN ONIONS AND RIPE DICED TOMATOES. SERVED WITH GARLIC TOAST.
- STUFFED MUSHROOMS

16

[5] WHITE BUTTON MUSHROOMS. STUFFED WITH SAUTEED BABY SPINACH, CHOPPED MUSHROOMS, BACON, BREAD CRUMBS, AND PARMESAN CHEESE.
- 525 PLATTER

35

½ ORDER OF NACHOS, ½ ORDER OF WINGS, DRY PORK RIBS AND YAM FRIES

BONELESS DRY PORK RIBS  
HOUSE MADE SPRING ROLLS [4PCS]  
KETTLE CHIPS [ DILL PICKLE OR PLAIN ]

BAR SNACKS \$11  
\$7 DURING HAPPY HOUR [3PM-6PM]

MINI PEROGIES  
YAM FRIES W/ CHIPOTLE AIOLI  
BACON WRAPPED JALAPENOS

GREENS

SALAD ENHANCERS: CHICKEN +6 | SAUTEED SHRIMP +6 | SALMON +10 |STEAK [7OZ] +12

- CLASSIC CAESAR

15

CHOPPED ROMAINE TOSSED WITH BACON, PARMESAN CHEESE, CROUTONS, AND PEPPERCORN CAESAR DRESSING, SERVED WITH BRIOCHE GARLIC TOAST
- THAI CHICKEN SALAD

21

CHOPPED ROMAINE, RICE NOODLES, CABBAGE. TOSSED IN PEANUT SAUCE. TOPPED WITH A 6OZ GRILLED LEMON GRASS CHICKEN BREAST. CARROTS, CUCUMBERS AND CRUSHED PEANUTS
- COBB SALAD

23

CHOPPED ROMAINE, GRILLED CHICKEN, BACON, FETA, HARD BOILED EGG, AVOCADO, TOMATOES, TOSSED IN WHITE BALSAMIC DRESSING SERVED WITH BRIOCHE GARLIC TOAST

BOWLS

- GINGER BEEF BOWL

24

HOUSE MADE GINGER BEEF. SAUTEED WITH BELL PEPPERS AND ONIONS. SERVED ON TOP OF FRIED RICE, SERVED WITH A HOUSE MADE VEGGIE SPRING ROLL.
- CHICKEN BURRITO BOWL

24

CAJUN OR CRISPY CHICKEN ON MEXICAN RICE, FETA, GUACAMOLE, JALAPENOS, CABBAGE SALAD, PICO DE GALLO, AND CHIPOTLE AIOLI
- THAI CHICKEN CURRY BOWL

24

CHICKEN BREAST COOKED IN A RED THAI CURRY COCONUT SAUCE. FRESH MARKET VEGETABLES. SERVED ON TOP OF JASMINE RICE.
- SALMON BOWL

25

CHIPOTLE OR TERIYAKI GRILLED SALMON, PICKLED ONIONS, CUCUMBER, CARROTS, AVOCADO, EDAMAME, CABBAGE, GREEN ONION AND SESAME SEEDS. SERVED WITH JASMINE RICE
- TUNA POKE BOWL

25

SUSHI GRADE AHI TUNA TOSSED IN PONZU. SERVED WITH JASMINE RICE, MANDARINS, CUCUMBER, CARROT, AVOCADO, PURPLE CABBAGE, EDAMAME, AND SUSHI MAYO
- KOREAN BEEF BOWL

24

THINLY SLICED BEEF IN A HOT PEPPER PASTE, SEASONAL VEGGIES, STEAMED RICE. TOPPED WITH AN EGG COOKED YOUR WAY.

ALLERGY AWARENESS

GLUTEN FRIENDLY ITEMS ARE MADE WITH GLUTEN-FREE INGREDIENTS, HOWEVER PLEASE BE ADVISED THAT CROSS CONTAMINATION WITH GLUTEN CONTAINING PRODUCTS MAY OCCUR IN OUR KITCHEN DURING PREPARATION. PLEASE ASK YOUR SERVER FOR DETAILS. ADDITIONAL OPTIONS ARE AVAILABLE WITH MODIFICATIONS FROM OUR KITCHEN. ASK A SERVER FOR INFORMATION . LET US KNOW IF YOU HAVE A FOOD ALLERGY OR SENSITIVITY.

- CAN BE MODIFIED FOR VEGANS
- CAN BE MODIFIED FOR VEGETARIANS
- CAN BE MODIFIED TO BE GLUTEN FREE

General Manager - Kevin Graf

Director of Food and Beverage - Cheyenne DeWitt

Executive Chef - Li Luo

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES  
ALL PARTIES OF 8 OR MORE GUESTS ARE SUBJECT TO AUTOMATIC 18% GRATUITY

CASUALS			
SIDES: FRENCH FRIES   TATER TOTS   GARDEN SALAD		UPGRADE: SOUP +3   MAC AND CHEESE +3  DILL PICKLE O-RINGS +3  CAESAR SALAD +3   YAM FRIES +3   +5 POUTINE	
525 SMASH BURGER 	21	BEEF DIP	24
2 HOUSE MADE PATTIES COOKED SMASHED STYLE. BACON, CHEDDAR, TOMATO, SHREDDED LETTUCE, ONIONS, PICKLES AND BURGER SAUCE ALL ON A BRIOCHE BUN.		SLOW COOKED ROAST BEEF, SAUTEED MUSHROOMS, ONIONS, SWISS CHEESE, HORSERADISH MAYO, SERVED ON A PRETZEL BUN. WITH A SIDE OF AU JUS	
CHICKEN AVOCADO CLUB	23	CLUBHOUSE SANDWICH 	21
GRILLED CHICKEN BREAST, AVOCADO, SWISS CHEESE, TOMATO, BACON, GARLIC AIOLI AND FRESH ARUGULA ON A SCHIACCIATA BUN		TURKEY, HAM, BACON, LETTUCE, TOMATO, MAYO AND CHEDDAR CHEESE SERVED ON WHITE OR BROWN BREAD. A WRAP OR GLUTEN FREE BREAD.	
TENDERLOIN TACOS	24	FISH TACOS	20
BEEF TENDERLOIN, CHIPOTLE SLAW, PICO DE GALLO AND SHREDDED CHEESE.		BEER BATTERED CRISPY HADDOCK FILLET, COLESLAW, MANGO SALSA	
CLASSIC STEAK SANDWICH  27			
7OZ STRIPLOIN WITH SAUTEED ONIONS AND MUSHROOMS. SERVED WITH GARLIC TOAST			
NASHVILLE HOT CHICKEN 22			
SPICY, CRISPY FRIED CHICKEN, MAYO, PICKLES, COLESLAW. ON A BRIOCHE BUN.			
BBQ BRISKET SANDWICH 23			
SLOW COOKED BRISKET TOPPED WITH PICKLES, COLESLAW AND HOUSE MADE BBQ SAUCE, ON A BRIOCHE BUN			
SOUPS			
FRENCH ONION SOUP  10		SOUP OF THE DAY 10	
CLASSIC FRENCH ONION BROTH, PUFF PASTRY, SWISS AND PARMESAN CHEESE		ASK YOUR SERVER FOR DETAILS.	
FLATBREADS			
CHICKEN APPLE BRIE 24		MEAT LOVERS 23	
GRILLED CHICKEN, APPLE, BRIE, GARLIC AIOLI. TOPPED WITH ARUGULA AND A BALSAMIC GLAZE		PEPPERONI, BACON, HAM ON TOMATO SAUCE, TOPPED WITH MOZZARELLA CHEESE	
PORTOBELLO MUSHROOM 21		PINEAPPLE PROSCIUTTO 22	
PORTOBELLO MUSHROOMS, SUNDRIED TOMATOS, CARAMELIZED ONIONS, PESTO GOAT CHEESE. TOPPED WITH FRESH ARUGULA		GARLIC AIOLI, PINEAPPLE, CRISPY PROSCIUTTO, MOZZA CHEESE. TOPPED WITH ARUGULA AND BALSAMIC GLAZE	
FROM THE GRILL			
ALL STEAKS SERVED WITH MASHED POTATOES, AND SEASONAL VEGETABLES			
SIRLOIN 7OZ	35	ADD-ONS: HOLLANDAISE   4 GARLIC SHRIMP   7	
STRIPLOIN 10 OZ	48	NEPTUNE TOPPER   9 SAUTEED MUSHROOMS   5	
RIBEYE 10 OZ	50	PEPPERCORN SAUCE   4	
PASTAS 			
BRAISED BISON PAPPARDELLA 25		CHICKEN ALFREDO 24	
BRAISED BISON SHORT RIB, RED WINE, CREAM, AND GOAT CHEESE TOSSED WITH PAPPARDELLA PASTA		GRILLED CHICKEN BREAST, BACON JAM, PARMESAN CHEESE, WHITE WINE, CREAMY ALFREDO SAUCE, TOSSED WITH FETTUCCINI PASTA.	
MEDITERRANEAN FUSILLI 20		CHICKEN PARMESAN PASTA 24	
FUSILLI PASTA TOSSED IN PESTO, ARUGULA, SUNDRIED TOMATOES, ROASTED PEPPERS, OLIVES AND ZUCCHINI. FINISHED WITH FETA CHEESE		OVEN BAKED BREADED CHICKEN ON A BED OF SPAGHETTI NOODLES COVERED IN CHEESE AND ROSE SAUCE.	
ADD GRILLED CHICKEN BREAST OR SAUTEED SHRIMP + 6			
MAINS			
SALMON FILLET 	35	CHICKEN SUPREME 	27
6OZ GRILLED SALMON FILLET TOPPED WITH SHRIMP AND A WHITE WINE LEMON DILL CREAM SAUCE. SERVED WITH A BEET ROOT RISOTTO, AND SAUTEED ASPARAGUS.		CHICKEN SUPREME STUFFED WITH PESTO AND MOZZARELLA CHEESE. SERVED WITH WILD RICE, SEASONAL VEGETABLES, AND A ROASTED RED PEPPER SAUCE.	
GREEK CHICKEN DINNER 	24	MAC AND MEATLOAF	23
6 OZ OF GRILLED CHICKEN, SERVED WITH TUMERIC RICE, TZATZIKI SAUCE, GREEK SALAD AND A FRESH PITA		BACON WRAPPED MEATLOAF, CREAMY CHEESE SAUCE, BACON JAM TOSSED WITH MACARONI PASTA.	
BEEF TENDERLOIN MEDALLION  28			
6 OZ BEEF TENDERLOIN MEDALLIONS WITH A PEPPERCORN MUSHROOM SAUCE, SERVED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLES.			
STUFFED BELL PEPPER  21			
ROASTED BELL PEPPER STUFFED WITH A WILD MUSHROOM, ASPARAGUS AND PARMESAN CHEESE RISOTTO			
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