



TO SHARE

● SWEET POTATO HUMMUS & CRUDITÉS

Sweet potato-garbanzo bean purée, pita chips, vegetables

● ROASTED POBLANO GUACAMOLE

Pickled vegetables, Cotija cheese, tostadas

● NACHOS

Black beans, cheddar, pepper jack, jalapeños, tomatoes, pico de gallo, sour cream, choice of carnitas or chipotle chicken • Add guacamole \$2

KUNG PAO LETTUCE WRAPS

Marinated chicken, lettuce leaves, toasted cashews, mushrooms, shredded vegetables, kaiware sprouts

9

COCONUT SHRIMP

Pineapple-Sriracha soy dipping sauce

9

8

ANGUS BEEF SLIDERS

Roasted tomato aioli, Beecher's white cheddar, butter lettuce, brioche bun

12

11

BBQ CHICKEN PIZZA

Red onion, cilantro, smoked gouda and mozzarella

14

11

THREE CHEESE PIZZA

Mozzarella, Parmesan, aged cheddar and herbs

12

ADD FOR \$1 EACH

Pepperoni, sausage, chicken, artichoke hearts, mushrooms, olives

GREENS

Add chicken \$5; Add salmon, halibut or shrimp \$8

● CAESAR SALAD

Romaine, croutons, Parmesan, lemon

9/12

● MIXED GREENS

Seasonal mix, tomatoes, carrots, goat cheese, hazelnuts, champagne vinaigrette

9/12

● SUPER POWER SALAD

Kale, wheat berries, pickled beets, currants, pistachios, goat cheese, chia seed-red wine vinaigrette

11/15

● BABY SPINACH AND STRAWBERRY SALAD

Honey-roasted almonds, red onions, feta cheese, strawberry-balsamic vinaigrette

10/14

● ASIAN CHICKEN SALAD

Romaine, napa cabbage, snap green peas, edamame, cucumbers, almonds, Mandarin oranges, shredded carrots, crispy wontons, sesame-ginger dressing

15

● STEAK SALAD*

6 oz. sirloin, Peppadew peppers, red potatoes, blue cheese, haricot verts, capers, tomatoes, horseradish dressing

16

● COBB SALAD

Grilled chicken breast, thick-cut bacon, blue cheese, baby tomatoes, hard-boiled egg, avocado, red wine vinaigrette

15



SPLASH BOWLS

Add grilled chicken, pork carnitas or chipotle chicken \$5; Add beef short rib \$6
Add salmon, halibut, shrimp \$8; Add grilled sirloin \$10

● SESAME-TERIYAKI RICE BOWL

13

Bell peppers, bok choy, cabbage, carrots, snap peas, zucchini, white rice

● VEGAN BOWL

15

Roasted cauliflower, asparagus, yams, kale, quinoa, chickpeas, brown rice, curried coconut sauce

● SOUTHWEST BOWL

13

Spiced quinoa, sweet potato, cilantro, black beans, corn, avocado, Cotija cheese, spinach, rojo salsa

● GLUTEN-FREE OPTIONAL SELECTION

* Consuming raw or undercooked foods to order may increase your risk of food borne illness.

An 18% service charge will be added to groups of 8 or more and to guest checks of all members younger than 18. Reservations accepted (maximum 18).

BURGERS & SANDWICHES

All burgers and sandwiches are served with choice of fries, sweet potato fries, tater tots, green or caesar salad, fresh fruit, chips or a cup of soup. A garden burger and gluten-free bun may be substituted upon request.

● SPLASH BURGER*

Creekstone Farms beef burger, cheddar cheese, lettuce, tomato, onion, aioli

ADD FOR \$1.50 EACH

Caramelized onions, sautéed mushrooms, thick-cut bacon, avocado, fried egg

● HERB FOCACCIA CHICKEN SANDWICH

Crispy pancetta, fontina cheese, arugula, cherry pepper aioli

● MATCH POINT

Roasted turkey, thick-cut bacon, avocado, lettuce, Swiss cheese, basil pesto, sun-dried tomato aioli on multigrain

13

13

8/12

FRENCH DIP

House roast beef, caramelized sweet onions, Swiss cheese, horseradish aioli, baguette, A-1 au jus

● MELTDOWN

Melted Brie, ricotta & white cheddar with fig jam, caramelized onions & arugula on sourdough

● THE DEEP END

Albacore tuna, celery, mayo & butter lettuce served with a dill pickle on whole wheat bread

CHOICE BIRD

Grilled or blackened chicken, crisp romaine & Caesar dressing on flour tortilla

14

11

8/12

12

MAIN PLATES

● SESAME SALMON*

Edamame, sesame seeds, brown rice, scallions, wakame salad, broccolini, miso-ginger dressing

● BRAISED BEEF SHORT RIB

Sour cream mashed potatoes, seasonal vegetables, grain mustard jus, crispy onions

SHRIMP AND ARTICHOKE CAPELLINI PASTA

Spinach, tomatoes, parmesan, herbs, lemon caper white wine sauce

SPAGHETTI BOLOGNESE

Italian meat sauce, roasted tomato, Italian herbs, shaved Parmesan, cheesy garlic bread

CLASSIC CHICKEN MARSALA

Whipped Yukon potatoes, asparagus, mushrooms and herbs

20

17

19

16

16

HALIBUT & CHIPS

House-made lemon-dill tartar, slaw, fries

● STEAK FRITES*

6 oz. sirloin, blue cheese aioli, red wine butter, vegetable

● BAJA FISH TACOS

Blackened halibut, pineapple salsa, avocado, cabbage slaw, tortilla chips, roasted tomato salsa

● CARNITAS

Slow-roasted pork, cilantro, rice, pinto beans, pickled onions, flour tortillas

● CHIPOTLE CHICKEN QUESADILLAS

Cheddar, pepper jack, black bean & corn salsa, sour cream, pico de gallo, flour tortillas

16

17

15

15

13

happy hour

Monday-Friday 3-5 p.m.

ALL ITEMS \$5

ANGUS BEEF SLIDERS*

● ROASTED POBLANO GUACAMOLE

● NACHOS

THREE CHEESE PIZZA

COCONUT SHRIMP

● SHORT RIB STREET TACOS

• \$5 HOUSE WINE • \$3 DRAFT BEERS •

sides

FRENCH FRIES 4

SWEET POTATO FRIES 4

FRUIT CUP 4

GUACAMOLE 5

CHICKEN 5

SHRIMP / SALMON* 8

SIRLOIN 10

AVOCADO 4

COLE SLAW 4

STEAMED VEGETABLES 5



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