

NOSH

BRUSCHETTA | 7.25
balsamic-marinated tomatoes,
basil, Parmesan cheese,
ciabatta bread **V**

**SMOKED
SALMON** | 10.25
in-house smoked salmon,
dill crema, capers, with
toast points

**SHRIMP &
CRAB DIP** | 11.00
poblano peppers in baked
cheeses, tortilla chips

**BRISKET
CHILI CHEESE
FRIES** | 9.50
house-smoked brisket chili,
white cheddar cheese sauce,
house-made pickled jalapeños,
avocado crema

**SEARED AHI
TUNA** | 14.50
with Thai cucumber salad,
Asian plum sauce, wasabi
& ginger

ARTISAN PIZZAS

MARGHERITA | 11.00
sauceless pie with mozzarella,
tomatoes, basil & aged
Parmesan cheese **V**

**AMERICAN
PIE** | 12.00
Canadian bacon, pepperoni,
Italian sausage, ground beef,
house-made Italian pizza sauce,
fresh mozzarella

THE COSMO | 14.00
Canadian bacon, portobellos,
Italian sausage, house-made spicy
vodka sauce, gouda, goat cheese

**BUILD YOUR
OWN** | 10.25
marinara & mozzarella included;
Canadian bacon, pepperoni,
Italian sausage, portobellos,
bell peppers, artichokes, red
onion, Kalamata olives, spinach,
tomatoes: .50 each

LUNCH SPECIALS

COMBO
cup of soup & salad | 8.75
bowl of soup & salad | 9.75

**TRIPLE
COMBO** | 11.25
cup of soup, salad &
half sandwich
*burgers & prime rib
french dip not included

CHEF-CRAFTED DRESSINGS MADE IN-HOUSE DAILY

**SHRIMP &
CRAB BISQUE**
c 5.25 b 6.50

TORTILLA SOUP
c 4.75 b 6.00

HOUSE | 5.75
tomato, cucumber, red onion,
crumbled feta, aged balsamic
vinaigrette

CAESAR | 5.75
with homemade garlic-
basil croutons

GORGONZOLA | 6.50
field greens, caramelized walnuts,
Gorgonzola dressing

COBB SALAD | 12.25
fried or grilled chicken, bacon, egg,
ripe tomato, cucumber, cheddar
cheese, honey mustard dressing

**SERRANO
CHICKEN CAESAR
SALAD** | 11.25
grilled chicken, cilantro, pepper
jack cheese, tortilla chips, serrano
peppers, Caesar dressing

substitute grilled shrimp / 13.25

**ST.TROPEZ
SALMON
SALAD** | 14.75
peppered salmon, feta cheese,
Kalamata olives, tomatoes,
Greek dressing

**ASIAN AHI
TUNA SALAD** | 16.00
mixed greens, Asian plum
dressing, red & gold bell
peppers, crispy wonton strips

GARLIC CHEESE BREAD
SM 1.50 | LG 4.50

SOUPS AND SALADS

HANDS ON

**PRIME RIB
FRENCH DIP** | 19.00
whole roasted prime rib,
bacon-jalapeño aioli, arugula,
au jus, crisp onion frizzles,
Kaiser hoagie roll, served with
house-made chips

**PULLED PORK
BANH MI** | 14.50
citrus-roasted pork shoulder,
pickled vegetables, jalapeño,
cilantro aioli, Kaiser hoagie roll,
served with house-made chips

**BEEF & LAMB
GYRO** | 10.50
with tzatziki sauce, lettuce,
tomato, onion, served with
house-made chips

**GREEK CHICKEN
PITA** | 10.00
hummus, cucumber, onion,
tomatoes, lettuce, feta, served
with house-made chips

**CALYPSO
CLUB** | 10.75
jerk chicken, ham, bacon,
cheddar & Swiss cheeses,
dijonnaise, wheat bread,
served with house-made chips

**TURKEY
& BRIE** | 10.75
with pears, melted crème
de brie on a croissant, served
with house-made chips

**LAWLESS BRISKET
KOBE BURGER** | 14.50
pulled brisket tossed in Texas chili,
Cheddar cheese, bacon-braised kale,
apple-celery slaw, sundried tomato
ketchup, served with fries

**KOBE
BURGER** | 16.50
1/2lb Kobe burger with white cheddar,
caramelized onions, truffle aioli,
arugula, served with fries

HAPPY ENDINGS 5.50

**STICKY TOFFEE
BREAD PUDDING**
bread pudding, toffee sauce, crispy
candy cup, vanilla bean ice cream

CRÈME BRÛLÉE
classic vanilla bean custard, caramelized
sugar crust, seasonal berries

**DECADENT CHOCOLATE
TOFFEE TORTE** **G**
with pieces of Heath® bar candy

**BERRY COBBLER
STREUSEL**
with vanilla bean ice cream

**WHITE CHOCOLATE
CHEESECAKE**
housemade with ginger crust &
blueberry reduction topping

V vegetarian

G no gluten-containing ingredients

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products.
Please talk to a manager & chef about your dietary restrictions.
Consuming raw or undercooked meat, poultry, shellfish or eggs
may increase your risk of foodborne illness.

FORKING APPROVED

SALMON OSCAR | 17.25
flame-grilled, with crab & dill-spiked
hollandaise, asparagus **G**

FILET - 7oz | 25.00
Gorgonzola walnut butter,
asparagus, port wine bordelaise **G**

**KOBE
MEATLOAF** | 17.50
Kobe beef, roasted cauliflower,
marble potatoes, crimini
mushrooms, demi glaze

FISH & CHIPS | 12.25
North Atlantic cod, malt
vinegar, cole slaw

**PAN-FRIED
CHICKEN
BREAST** | 11.75
smashed red potatoes,
cream gravy, Texas toast

**CHICKEN FRIED
RIBEYE** | 16.00
Certified Angus Beef® ribeye,
house-made sausage cream
gravy, Texas toast, smashed
potatoes, bacon green beans

**MISO SEA
BASS** | 23.50
bok choy & napa cabbage
stir fry, caramelized apples,
snow peas, sesame ginger
plum sauce

**FISH
TACOS** | 12.25
North Atlantic cod
(beer-battered, grilled or
blackened), cabbage, carrots,
jicama, mozzarella, chipotle
sour cream, southwestern black
beans, cilantro lime rice

LUNCH LIBATIONS?

\$\$ 3

BEERS

BUD LIGHT | COORS LIGHT | MILLER LITE

\$\$ 4

WINES

CK MONDAVI CHARDONNAY

CK MONDAVI MERLOT

CK MONDAVI CABERNET

DEEP ELLUM

DALLAS BLONDE

DESCHUTES FRESH

SQUEEZED IPA

DESCHUTES

OBSIDIAN STOUT

CRAFT BEERS

COCKTAILS

CUCUMBER
PINEAPPLE
CRUSH
SKYY Pineapple &
fresh cucumber

COCONUT
MOJITO
Bacardi Coconut Rum,
lime & pineapple juices
with lavender & mint

AGAVE
NECTAR
MARGARITA 

\$\$ 5

COCKTAILS

NAKED
MARGARITA
Sauza Hornitos Plata,
Patrón Citrónge & agave
nectar with fresh lime
(approx. 115 calories) 

SINLESS
STRAWBERRY
MOJITO
Bacardi Limón Rum,
strawberry purée & mint
(approx. 113 calories) 

TEXAS MULE
Deep Eddy, lemon & lime
juices, ginger liqueur &
Fever Tree ginger beer

\$\$\$ 6

PREMIUM COCKTAILS

ROYAL BASIL
LEMONADE
Absolut Citron Vodka, fresh
basil, fresh-squeezed pineapple,
lemon & lime juices

HAVANA MOJADITO
Plantation Grand Reserve Rum,
fresh-squeezed lime juice, mint
& strawberries

SPICY BLUEBERRY
MARGARITA
Casamigos Blanco tequila, agave
nectar, hand-squeezed pineapple
juice, with blueberries & chipotle-
cayenne

\$6 CHEF APPS FROM 4:00 - 7:00PM | TUESDAY-FRIDAY

SMOKED SALMON

BRUSCHETTA

MARGHERITA PIZZA

SHRIMP & CRAB DIP

CHICKEN & BEEF SATAY