

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

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

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

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