



APPETIZERS

CHICKEN TENDER BASKET \$14.99

Fresh, Never Frozen Chicken Tenderloins, Simply Southern Seasoned Batter, Fries, Choice of 2 Dipping Sauces

POT ROAST POUTINE \$14.99

Slow Roasted & Seasoned Top Round, Demi Glacé, Fries, Shredded Mozzarella

WINGS (8-PIECE) \$14.99

8 Jumbo Wings, Choice of BBQ, Buffalo, Old Bay, Garlic Parmesan, Celery, Choice of 2 Dipping Sauces

TOMATO BALSAMIC BRUSCHETTA \$12.99

Sliced Asiago Cheese Baguette, Housemade Tomato Basil Bruschetta, Balsamic Glaze

CRAB STUFFED MUSHROOM CAPS \$12.99

Lump & Claw Crab Meat Blend, Housemade Remoulade, Large White Button Mushroom Caps

SANDWICHES

All sandwiches served with fries & a pickle spear

WISP BURGER \$14.99

½ lb. Fresh, Never Frozen Steak Burger, LTO, White American Cheese, Brioche Bun

RODEO BURGER \$15.99

½ lb. Fresh, Never Frozen Steak Burger, Tillamook Sharp Cheddar, Crispy Onion Ring, Green Leaf & Sliced Tomato, Jalapeño Pepper Jam, Applewood Double Smoked Thick Cut Bacon, Sweet Baby Rays BBQ, Brioche Bun

SMOKED BRISKET SANDWICH \$16.99

Brookwood Farms Smoked Beef Brisket, Tillamook Cheddar, Bacon Onion Marmalade, LTO, Chipotle Mayo, Brioche Bun

FAT BLT \$13.99

Highcrown White Bread, 6 slices Thick Cut Applewood Smoked Bacon, Tomato Bacon Jam, Green Leaf, Mayo

CRABCAKE SANDWICH \$19.99

Jumbo Lump & Claw Crab Meat Blend, LTO, Housemade Remoulade, Brioche Bun

PORTOBELLO & BOURSIN BURGER (V) \$14.99

Grilled Extra Large Portobello Cap, Boursin Cheese, LTO, Brioche Bun

CALIFORNIA CHICKEN SANDWICH \$16.99

Marinated Grilled Chicken Breast, Avocado Half, Thick Cut Applewood Smoked Bacon, LTO, Ranch Dressing, Brioche Bun

SALADS & SOUPS

All soups served with a fresh roll & butter

HOUSE SALAD \$9.99

Tuscan Blend Greens, Grape Tomatoes, Julienned Red Onion, Sliced Cucumber, Button Mushrooms, Croutons, Dressing

CAESAR \$11.99

Romaine Heart, Caesar Dressing, Croutons, Chipped Parmesan

BEET & KALE SALAD \$9.99

Sliced Red Beets, Kale, Feta Cheese, Julienned Red Onion, Orange Shallot Vinaigrette

- SALAD ADD ONS -

5 oz. Marinated Flat Iron Steak \$9.99 • Grilled Chicken Breast \$4.99

6 oz. Grilled Salmon \$13.99 • Crabcake \$10.99

| | CUP | BOWL |
|-------------------|--------|--------|
| SOUP DU JOUR | \$6.99 | \$9.99 |
| FRENCH ONION SOUP | | \$9.99 |

ENTRÉES

All entrées served with a fresh roll & butter

HOUSE CUT 12 OZ. NY STRIP WITH WILD MUSHROOM DEMI GLACÉ \$29.99

12 oz. Choice Angus Beef NY Strip Steak, Crimini, Shiitake, Oyster Mushroom Blend, Demi Glacé, Buttered Fingerling Heirloom Potatoes, Fresh Sautéed Broccoli

POT ROAST DINNER \$14.99

Slow Roasted & Seasoned Top Round Angus Beef, Carrots, Onions, Parsnips, Celery, Potatoes, Au Jus

CRABCAKE IMPERIAL \$29.99

Lump & Claw Crab Meat Blend, Topped & Broiled with Imperial Sauce, Toast Points, Fresh Sautéed Broccoli, Buttered Fingerling Heirloom Potatoes

FRENCHED 12 OZ. PORK CHOP WITH BACON APPLE CHUTNEY \$29.99

Bone-In 12 oz. Pork Chop, Bourbon Apple Bacon Chutney, Sautéed Broccoli, Buttered Fingerling Heirloom Potatoes

CHICKEN CRAB PARMESAN \$19.99

Marinated Chicken Breast, White Wine & Garlic Butter Sauce, Halved Grape Tomatoes, Lump Crab Meat, Parmesan Cheese, Buttered Fingerling Heirloom Potatoes, Fresh Sautéed Broccoli

HONEY MUSTARD GLAZED SALMON \$24.99

6 oz. Fillet of Atlantic Salmon, Housemade Honey Dijon Vinaigrette, Buttered Fingerling Heirloom Potatoes, Fresh Sautéed Broccoli

PASTAS

All pastas served with toast points

ROASTED MEDITERRANEAN VEGETABLE RAVIOLI (V) \$14.99

*4 Large Roasted Vegetable Raviolis, Pesto Cream Sauce
Try Plain Pesto for Vegan Option!*

BLACKENED CHICKEN & ALFREDO OVER CAVATAPPI \$14.99

Marinated Grilled Chicken Breast, Blackening Seasoning, Cavatappi Noodle, Alfredo Sauce

DESSERTS

\$8.99 each

*Brownie & Ice Cream
Crème Brûlée
Pistachio Cheesecake
Chocolate Lovin' Spoonful
Big Apple Pie*