



# Dinner Menu

## APPETIZERS

<b>MARGHERITA FLATBREAD</b>	7" Flatbread pizza topped with basil pesto, sliced tomatoes, spinach, fresh mozzarella cheese, and drizzled with a balsamic glaze.	\$9
<b>CHEF'S CALIFORNIA NACHOS</b> <i>GF</i> <i>NEW!</i>	Sidewinder fries with pimento queso, diced tomatoes, pulled pork, guacamole. Served with a side of sour cream.	\$13
<b>COCKTAIL SHRIMP</b>	Red colossal Argentina Shrimp cooked to perfection. Served with cocktail sauce and lime on a bed of organic greens.	\$11
<b>SMOKED TROUT DIP</b>	In-house smoked trout blended in a creamy dip and served with house-made pita chips.	\$9
<b>COLOSSAL BANG BANG SHRIMP</b> <i>NEW!</i>	Lightly battered shrimp, fried to a golden brown and tossed in our signature tangy sauce over a bed of organic greens.	\$13
<b>CHICKEN FINGERS</b>	All natural, hand-cut chicken breast tenders. Grilled or fried to golden perfection.	Small \$7 Large \$9
<b>CHEESE QUESADILLA</b>	A warm, grilled tortilla loaded with a blend of cheddar cheeses. <i>Add Veggies - \$2   Add Chicken* - \$5   Add Shrimp - \$7</i>	\$6

## SOUPS & SALADS

<b>SOUP OF THE DAY</b> or <b>CHILI</b> <i>GF</i>	Ask your server for today's selection.	Cup – \$4 Bowl – \$6
<b>HOUSE SALAD</b> <i>GF</i>	Fresh mixed greens, tomato, carrots, cucumber, and shredded cheese.	Small – \$5 Large – \$8
<b>ROMAINE OR SPINACH CAESAR SALAD</b>	Your choice of fresh romaine or spinach, parmesan cheese, grape tomatoes, croutons, and Caesar dressing.	Small – \$5 Large – \$8
<b>TAVERN CHICKEN SALAD</b> <i>GF</i>	Our own house chicken salad, served over organic mixed greens, and topped with fresh avocado, boiled eggs, cucumber, and grape tomatoes.	\$12
<b>STEAK AND BLUE CHEESE SALAD</b> <i>NEW!</i>	Organic mixed greens, topped with grape tomatoes, avocado slices, red onions, sauteed beef tenderloin chunks, mushrooms, blue cheese crumbles, and roasted red peppers.	Small – \$7 Large – \$14
<b>CHEF'S BERRY SALAD</b> <i>GF</i> <i>NEW!</i>	Fresh spinach, topped with blueberries, strawberries, cranberries, Julienne carrots, goat cheese, sliced roasted almonds, and raspberry vinaigrette.	Small – \$7 Large – \$12
<b>19<sup>TH</sup> HOLE SALAD</b> <i>GF</i>	Mixed greens tossed with freshly made sweet garlic vinaigrette dressing, and topped with blue cheese, and bacon bits.	\$9

### ADD MEAT TO ANY SALAD

*Chicken\* – \$5   Shrimp\* – \$7   Salmon\* – \$6*

### HOUSE-MADE SALAD DRESSINGS

Ranch, Blue Cheese, 1000 Island, Honey Mustard, Balsamic Vinaigrette, Avocado Ranch, Raspberry Vinaigrette

## SANDWICHES

<b>ANGUS BURGER *</b>	Angus beef patty served on a brioche bun with lettuce, tomato, and onion. Includes your choice of 1 side. <i>Add Bacon - \$2</i>	\$12
<b>SANTA FE CHICKEN SANDWICH</b> <i>NEW!</i>	Grilled or fried chicken topped with roasted peppers, fresh avocado, pepper jack cheese, bacon, lettuce, tomato, and chipotle mayo on a ciabatta roll. Includes 1 side. <i>Add Cheddar, Swiss, American, Pepper Jack, or Blue Cheese - \$1 ea.</i>	\$13

## PIZZA & WINGS

<b>7" FLATBREAD PIZZA \$5</b>	<b>12" THIN CRUST PIZZA \$6</b>	<b>16" THIN CRUST PIZZA \$9</b>
7" Flatbread Pizza \$1 ea.	12" Thin Crust Pizza \$2 ea.	16" Thin Crust Pizza \$2.5 ea.
<b>TOPPINGS</b> <i>Pepperoni, Ground Beef, Italian Sausage, Bacon, Mushrooms, Onions, Green Peppers, Black Olives, Jalapeños, Tomatoes, Spinach, or Pesto Sauce</i>		
<b>WINGS* GF</b>		
Have them your way!	Hot, Medium, Mild, Lemon Pepper, Garlic, Teriyaki, or Kickin' Bourbon	Served with celery sticks.
<b>6 pieces \$9.5</b>	<b>12 pieces \$18</b>	<b>18 pieces \$26</b>
		<b>24 pieces \$35</b>

## ENTREES

<b>MEDITERRANEAN SEA BASS* GF</b> <i>NEW!</i>	Bronzino butterflied fillet, served with skin on and topped with lime cilantro chardonnay sauce. Served with your choice of 2 sides.	\$17
<b>GRILLED SALMON* GF</b> <i>NEW!</i>	Fresh South Pacific Salmon topped with your choice of a lime cilantro chardonnay sauce or a cusabi cucumber sauce. Served with your choice of 2 sides.	\$17
<b>SHRIMP* or FISH * TACOS</b>	3 flour or corn tortillas ( <b>GF</b> ) filled with your choice of grilled shrimp or grouper, shredded cabbage, diced tomatoes, black beans, and diced fresh pineapple. Served with your choice of chipotle or avocado ranch dressing.	\$13
<b>SCAMPI COLLOSAL SHRIMP* GF</b> <i>NEW!</i>	Rosemary skewered Colossal Pacific shrimp topped with scampi garlic lemon sauce. Served with your choice of 2 sides.	\$17
<b>BISTRO FILLET * GF</b> <i>NEW!</i>	Grilled and roasted bistro fillet served with a Dijon maitree'd butter or shiitake mushroom sauce. Served with your choice of 2 sides.	\$25
<b>CHEF'S MEATLOAF* GF</b> <i>NEW!</i>	House made meatloaf topped with shiitake mushroom sauce. Served with your choice of 2 sides	\$15
<b>NC GRILLED RIB EYE PORK CHOP* GF</b> <i>NEW!</i>	8 oz. rib eye pork chop topped with a brown sugar fig sauce and served with your choice of 2 sides.	\$15
<b>CHICKEN FLORENTINE* NEW!</b>	Grilled, or lightly breaded fried chicken breast served on a fresh bed of spinach. Topped with spinach basil cream sauce and parmesan cheese. Served with your choice of 2 sides.	\$16
<b>PASTA CAVATAPPI</b> <i>NEW!</i>	Cavatappi pasta tossed in a spinach basil cream sauce or with a marinara sauce served with broccoli and garlic toast. <i>Add Chicken* - \$5 Add Shrimp* - \$7 Add Salmon - \$6</i>	\$11
<b>VEGGIE PLATE GF</b>	Five grain wild rice, broccoli, zucchini, roasted asparagus, and sautéed spinach.	\$13

## SIDES

Mashed Potatoes  
Broccoli

Green Beans  
Long Grain & Wild Rice

Sautéed Spinach  
Cinnamon Apples

Fried Okra  
Asparagus \*Add \$1

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**