

## Appetizers

### CHARCUTERIE BOARD

Seasonal Meats, Cheeses, Mustard, Chutney, Grilled Bread... 22

### MEDITERRANEAN MEZZE v

Hummus, Tzatziki, Caponata, Pita... 22

### PAN SEARED CRABCAKE

Meyer Lemon Tartar Sauce, Dill, Grilled Lemon... 24

### BEEF SKEWERS\*

Teryiaki Marinade, Onions, Peppers, Sweet & Spicy Glaze, Horseradish Aioli... 19

### CHICKEN SKEWERS GF

Lemon, Olive Oil, Tzatziki... 17

### MEATBALLS

Sunday Gravy, Ricotta, Basil... 18

### TUNA TARTARE\*

Citrus Soy, Mango, Chili Crisp... 22

### PEEL & EAT SHRIMP GF

Lemon, Herbs, Sea Salt... 21

### CRISPY TUNA RICE GF

Avocado, Jalapeño, Spicy Mayo... 18

## Flat Breads

### MARGHERITA v

Tomato, Mozzarella, Basil... 12

### WILD MUSHROOM v

Fontina, Thyme, Truffle, Arugula... 15

### BBQ CHICKEN

Homemade BBQ Sauce, Gouda, Pickled Onion, Cilantro... 16

### PESTO SHRIMP

Pesto, Tomato, Zucchini, Parmesan Cream... 17

### ROASTED VEGETABLE v

Corn, Tomato, Peppers, Basil Oil... 16

## Salads

### GRILLED PEACH & BURRATA v

Arugula, Pistachio, Aged Balsamic... 16

### CHARRED CAESAR

Romaine, Parmesan Reggiano, Anchovy Vinaigrette, Croutons... 15

### CHOPPED WEDGE SALAD GF

Iceberg Lettuce, Gorgonzola, Tomato, Bacon, Scallion, Blue Cheese Dressing... 18

### WATERMELON & FETA GF v

Mint, Lime, Tajin, Sea Salt... 16

### COASTAL CRUNCH v

Mixed Greens, Almonds, Pineapple, Jicama, Bell Pepper, Sesame Dressing... 17

Add Chicken 8 | Shrimp 10  
Filet Medallions\* 15 | Salmon\* 14  
4oz Lobster Tail 16

## Chef's Pick

### GRILL ROOM STEAK BURGER\*

8oz Prime Blend, Thick Cut Bacon, Caramelized Onions, Aged Cheddar, Harvey Sauce, Brioche Bun, Hand-Cut Beef Tallow Fries... 20