



RESTAURANT & BAR

Starters

S'mores Churros Nutella, Mini Marshmallows, Cinnamon & Graham Cracker Dust	8.00
Veg & Dip Hummus and Pimento Cheese, Warm Flatbread, Vegetable Crudite	12.00
Chicken Wings 8 Jumbo Wings Tossed in House Buffalo Sauce, Bleu Cheese, Celery Sticks	14.00
Cheeseburger Sliders 3 Sliders with Bacon Jam, American Cheese, Bread & Butter Pickles	10.00
Soft Baked Pretzel Bites Pimento Cheese	8.00
Chicken Quesadilla Grilled Chicken, Roasted Red Peppers, Onions, Cheddar Jack Cheese, Sour Cream, Salsa	12.00
Coconut Shrimp 8 Coconut Breaded Shrimp, Sweet Chili Sauce	13.00
Pulled Pork Nachos Shredded Cheddar, BBQ Pork, Red Onion, Pickle, Jalapenos, Slaw Dressing	12.00

Stone Oven Pizza Add Meat \$2- Pepperoni, Sausage, Ham, Bacon Add Veggies \$1- Roasted Red Pepper, Onion, Mushrooms, Spinach, Tomato, Pineapple	
Cheese House Sauce, Mozzarella Cheese	14.00
The Meat Head Bacon, Sausage, Ham, Pepperoni, Ground Beef	20.00
Aristocrat Roasted Red Pepper, Spinach, Pepperoni, Sausage, Red Onion, Mushrooms	19.00
Hustle N' Flo Pesto Base, Roasted Garlic, Chicken, Spinach, Ricotta	18.00
The Olympian Olive Oil Base, Feta, Mozz, Tomato, Kalamata Olives, Red Onion, Red Peppers, Balsamic Glaze	18.00

Fresh Salads

Caesar Salad Romaine, Fresh Croutons, Parmesan Cheese	10.00	Chicken Pecan Salad Organic Mixed Greens, Grilled Chicken Breast, Bacon, Pecans, Avocado, Tomatoes, Carrots, Cheddar and Monterey Jack Cheese	15.00
Add: Chicken 5 / Shrimp 7 / Salmon 7			
Greek Salad Organic Greens, Feta Cheese, Kalamata Olives, Cucumber, Roasted Red Peppers, Grape Tomatoes, Red Onion	11.00	House Salad Organic Greens, Tomato, Red Onion, Cucumber Carrots, Croutons	9.00
Add: Chicken 5 / Shrimp 7 / Salmon 7		Add: Chicken 5 / Shrimp 7 / Salmon 7	
Soup of Day Cup \$4 / Bowl \$7		Coco Shrimp Salad 5 Coconut Shrimp, Avocado, Mixed Greens, Mango, Shredded Carrots, Cucumber	16.00

Sandwiches

All Sandwiches Served with French Fries / Sub Cup SOD 0.50/ Add Loaded Fries- Bacon, Cheese Sauce, Jalapenos, Ranch \$2			
Grilled Cheese Stone Ground Mustard, Provolone, Cheddar, American	9.00	Wicked Chicken Fried Chicken Breast, Wicked Sauce, Bacon, Lettuce, Tomato, Ranch Drizzle	14.00
Add: Tomato .50 / Bacon 1.00 / Ham 1.00			
Monterey Club Grilled Breast of Chicken, Bacon, Avacado, Organic Mixed Greens, Tomato, Cheddar and Chipotle Ranch on Sourdough	14.00	Meatball Sub Provolone, Grated Parmesan, Marinara Sauce	13.00
Prime Philly Cheesesteak Shaved Rib Eye, Caramelized Onions, Roasted Red Peppers, Provolone Cheese	16.00	Cheese Burger Char-Broiled Beef Chuck and Short Rib Blend, Lettuce, Tomato, Onion, Choice of Cheese	16.00
Fish Po'Boy Fried Haddock, Lettuce, Tomato, Remoulade	14.00	BBQ Pulled Pork Pimento cheese, Slaw, Pickle chips	14.00
Chicken Salad Croissant White Grape Chicken Salad , Mixed Greens, Sliced Tomato, Toasted Croissant	12.00	Greek Veggie Wrap Hummus, Roasted Red Pepper, Mixed Greens Cucumber, Feta Cheese, Kalamata Olives, Tomato with Greek Vinagrette in Flour Tortilla	12.00

Entrees

Choice of House or Caesar Salad			
Piccata White Wine, Butter, Lemon, Cream, Capers, Linguini	16.00	Layered Peanut Butter Cake Nc_l sr @sr cp Ngc* A fmamj_rc A_ic* Pccaciq Aps k `* A fmamj_rc Q_sac	
Add: Chicken 5/Shrimp 7/Salmon 7		Banana Pudding Cheesecake Oat and Graham Crust, Foster's Sauce, Cream	9.00
Putanesca Roasted Garlic, Marinara, Kalamata Olives, Capers, Onions, Penne	15.00	Warm Blondie and Cream Warm Blondie Baked to Perfection with Coconut and Chocolate Chips, Fresh Cream	7.00
Add: Chicken 5/Shrimp 7/Salmon 7			
Fish and Chips Atlantic Haddock, French Fries and Slaw	18.00		

Desserts

WEDNESDAY
PRIME RIB

FRIDAY
AUCE FISH FRY

SATURDAY
ALL YOU CAN EAT LONDON BROIL

*Consuming Undercooked Animal Proteins, Shellfish or Eggs may Increase the risk of Food Borne Illness

Split Plate Charge \$2



DRINKS

From The Vine

White	Glass	Bottle
Ecco Domani Pinot Grigio Italy	9.00	37.00
Whitehaven Sauvignon Blanc New Zealand	12.00	55.00
CSM Reisling Columbia Valley, WA	10.00	42.00
Chalk Hill Chardonnay Sonoma Coast, CA	11.00	48.00
House - Chardonnay, Pinot Grigio, White Zinfandel	7.00	
Red	Glass	Bottle
Hahn Pinot Noir Monterey, CA	10.00	42.00
Smith and Hook Cabernet California	12.00	50.00
The Show, Malbec Aregentina	13.00	59.00
14 Hands Red Blend Columbia Valley	10.00	42.00
House - Cabernet, Merlot	7.00	
Sparkling	Glass	Bottle
Wycliff Brut France	8.00	28.00
La Marca Prosecco France	Split	\$9.00
Cupcake Moscato Italy	9.00	30.00

Frozen to Perfection

Daiquiris Strawberry, Mango, or Banana	10.00	Strawberry Shortcake Amaretto, Ice Cream and Strawberry Mix	9.00
Pina Colada Island Oasis Pina Colada mix with Rum	10.00	Frozen Lemonade Vodka, Strawberry or Regular Make it an Electric Lemonade +\$1	10.00
Mud Slide Vodka Blended with Coffee Liquor, Irish Cream and Ice Cream	12.00		
Venezia Specialties			
Tiki Rum Runner Light Rum, Dark Rum, Banana Liquor, Blackberry Liquor, OJ, Pineapple and Grenadine	13.00	Blue Hawaiian Vodka and Coconut Rum Shaken with Blue Curacao and Pineapple Juice	12.00
Coconut Cooler Tequila, Coconut Water, Mango Puree, Pineapple juice, Fresh Lime	14.00	Royal Peach Tea Crown Peach, Iced Tea, Lemonade	12.00
Spiced Sailor Spiced Rum, Chai Tea Concentrate, Milk, Whipped Cream	12.00	Cold Brew Martini Vanilla Vodka, Coffee, Liquor, Cold Brew (contains caffeine)	14.00
		Berry Basil Smash Citrus Vodka, Fresh Basil and Lemon, Strawberry Puree, Lemonade	12.00

Mocktails

Peach Don't Kill My Vibe Peach Nectar, Ginger Beer, Lime	9.00	Cool For The Summer Coconut Water, Pineapple Juice, Basil	8.00
Stay Cool, Barbie iCandy Cotton Candy flavored Energy Drink, Rhubarb Bitters, Lime, Soda	9.00	Virgin Daquiris Strawberry, Mango, Pina Colada	7.00

Beer Selections

Draft Beer:	16oz - 5.50	16oz - 6.50
	Budlight, Michelob Ultra, Yeungling	Stella, Goose Island IPA, Jai Lai

Bottles & Cans

- Bud - Budlight - Coors Light - Miller Lite Domestic Bucket- 28.00	- Michelob Ultra - Dogfish Head IPA - Corona - Corona Light Import Bucket- 32.00	- Blue Moon - Heineken - O'Douls - High Noon Seltzer Bucket- 30.00
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Happy Hour Every Day From 4p.m. - 6p.m.

\$3.50 - Well Cocktails

\$3.50 - House Wines

\$3.50 - 16oz Domestic Drafts