



BRUNCH

Saturday & Sunday
11:30am - 3pm

KITCHEN HOURS

Sun & Mon | 11:30am-11pm
Tues - Sat | 11:30am - 12am

STARTERS

Lobster Bisque Soup

Fresh Maine lobster, celery, carrots, cream • 10

Crab Cakes

Maryland blue claw crab, remoulade sauce • 17

Truffle Mac and Cheese

White cheddar, havarti, mascarpone, parmigiano reggiano, black truffle, toasted panko breadcrumbs • 18

West End Wings (10)

Sriracha Honey, Buffalo or Sweet Chili with bleu cheese, celery, carrots • 14

Grilled Flatbread

Caramelized sweet fennel sausage, oven roasted heirloom cherry tomatoes, pesto, fresh mozzarella • 16

Tuna Tartare

Fresh sushi grade tuna, soy sauce, chili oil, avocado, crispy wonton chips • 18

Mediterranean Plate

Hummus, baba ghanoush, tabouli salad, olives, roasted red pepper, pita bread • 16

Queso Fundido

Melted jack cheese, chorizo, pico salsa, corn tortillas • 14

Sweet Potato Fries

Maple chipotle, and herb aioli • 9

Yucca Fries

Pineapple peanut, and spicy mango dipping sauce • 9

French Fries

Crispy hand-cut fries with ketchup, sriracha aioli, bacon aioli for dipping • 8

Ceviche

Shrimp, diced tomatoes, red onion, cilantro, orange, lime, rice crackers • 17

Veggie Quesadilla

Organic market veggies, jack cheese, pico salsa, whole wheat tortilla • 13

Chicken Tostada

Braised chicken, chipotle adobo sauce, cilantro crema, crisp corn tortilla • 14

TACOS (3)

Choice of corn or flour Tortilla

Chicken

Seasoned chicken, avocado salsa, red radish, pineapple, cilantro • 16

Shrimp

Cajun seasoned shrimp, peppers, onions, shredded iceberg lettuce, salsa verde • 18

Steak

Peppers, onions, guacamole, lime crema • 17

Lobster

Tomatoes, red onions, cilantro, corn, beurre blanc • 19

Fish

Wild striped bass, shredded cabbage, orange guajillo pepper sauce, cilantro • 19

SANDWICHES & WRAPS

Served with hand-cut French Fries

Lobster Club

Fresh Maine lobster, applewood smoked bacon, lettuce, tomato, lemon aioli, toasted multigrain bread • 22

Short Rib Grilled Cheese

Tender red wine braised short rib, Vermont aged cheddar, sautéed onions, pickles, rosemary ciabatta • 21

Napa Chicken

Grilled chicken, portobello mushroom, sautéed onions, tomato, greens, parmesan aioli, multigrain bread • 17

Chicken Chipotle Wrap

Grilled chicken, pico de gallo, guacamole, chipotle cream, lettuce, whole wheat tortilla • 17

Fried Zucchini Sandwich

Breaded zucchini, oven roasted tomatoes, sautéed onions, pepper jack cheese, chimichurri sauce • 14

C+BLT

Grilled chicken breast, applewood smoked bacon, tomato, lettuce, tomato aioli, ciabatta bread • 16

Greek Pita

Grilled chicken, grilled yellow squash and zucchini, feta mayonnaise, on toasted pita • 16

Buffalo Chicken Wrap

Breaded chicken, lettuce, swiss cheese, homemade bleu cheese • 17

SLIDERS (3)

Classic

American cheese, sautéed onion • 14

Chicken Parm

Crispy chicken cutlets, marinara sauce, fresh mozzarella, grated parmesan • 14

Salmon

Grilled salmon, avocado, pickled ginger, lemon aioli, brioche roll • 15

Lamb

Fresh ground lamb, feta cheese, cucumber mint yogurt sauce • 16

Trio

Choose any 3 • 16

SIDES • 8

Hand-cut French Fries

Spinach with Garlic & Oil

Jasmine Rice

Rainbow Carrots

Creamy Mashed Potatoes

Organic Baby Greens

Sautéed Haricot Verts

Asparagus

Sweet Potato Fries

FRESH GREENS

Grilled Skirt Steak

Mixed greens, green beans, plum tomatoes, fresh red onion, crumbled bleu cheese, sherry wine vinaigrette • 19

Organic Mesclun

Mixed greens, sautéed pears, crispy goat cheese, rice wine dressing • 12

ADD: Chicken 6 | Shrimp 7 | Steak 8

Grilled Salmon

Hearts of romaine, cucumber, avocado, grape tomatoes, creamy chipotle ranch, blacken seasoning • 18

Kale Salad

Kale, endive, radicchio, french lentils, cranberry apple compote, aged piave cheese, chopped macadamia nuts, lemon mustard vinaigrette • 14

ADD: Chicken 6 | Shrimp 7 | Steak 8

BURGERS

Served with hand-cut French Fries

The Classic • 16

Options:

1 - Sautéed onions, Mushrooms

1.50 - American, cheddar, gruyere, mozzarella,

smoked gouda, bleu cheese, swiss

applewood smoked bacon

2 - Avocado

Hangover

Cheddar, sautéed onions, bacon cheddar hash browns, fried egg, bloody mary aioli • 19

Overload

3 four ounce beef patties with Wisconsin cheese curds, pepper jack, bacon, sriracha aioli, shredded lettuce, tomato • 20

Turkey

Freshly ground turkey, ginger, onion, garlic, soy sauce, avocado, bacon • 17

Veggie

Corn, peas, onions, carrots, broccoli, black beans, sweet tomato reduction • 15

Salmon

Freshly ground salmon, hoisin sauce, avocado, lettuce, tomato, pickled ginger • 18

Chorizo

Spicy mexican chorizo, pepper jack cheese, chimichurri aioli • 18

MAIN DISHES

Glazed Salmon

Pan roasted with a soy chili glaze, jasmine rice, pickled red onion • 23

Short Rib of Beef

Red wine braised short rib, rainbow carrots, creamy mashed potatoes, red wine demi-glaze • 29

Lobster & Shrimp Ravioli

Fresh Maine lobster, shrimp, brandy cream sauce • 22

Pan Roasted Chicken

Creamy mashed potatoes, garlic sautéed green beans, natural pan jus • 23

Grilled Hanger Steak

Spice rubbed, mashed potatoes, sautéed green beans • 30

Risotto

Creamy risotto, tiger shrimp, asparagus, pink vodka sauce, fresh basil • 22