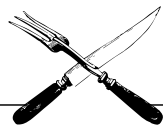


THE NAUTICAL COWBOY



FOR THE TABLE

CHEESE PLATE

Toast Points, Candied Nuts, Tapenade, Quince, Cornichon, Pickled Onion, Honey, Whole Grain Mustard 16

GRILLED ARTICHOKE

Lemon Butter, Chipotle Aioli 11

BRUSCHETTA

Tomato, Toast Points, Pesto, Parmesan, Balsamic 9

CHICKEN SATAY SKEWERS

Thai Peanut Sauce 9

MAC N' CHEESE

Homemade Cheese Sauce, Cavatappi Noodle, Diced Bacon, Bread Crumbs 11

COCONUT SHRIMP

Orange Marmalade 13

AHI WONTONS

Ahi Tuna, Mango Salsa 13

CALAMARI

House Made Cocktail Sauce 13

HAND CUT FRIES 8

OYSTERS

MARKET OYSTERS

On The Half Shell

Single 3.5 Half Dozen 17 Dozen 34

SLIDERS

BRAISED LAMB

Kale Slaw, Blue Cheese Dressing, Strawberry Sauce, Brioche 14

PULLED PORK

Apple Slaw, Braised Pork, Homemade BBQ Sauce, Brioche 13

PRIME RIB

Horseradish Cream, Swiss Cheese, Au Jus, Caramelized Onion 15

OYSTER PO BOY

Lemon-Caper Aioli, Pickled Cabbage & Onion 14

SOUPS

CLAM CHOWDER

Smoked Paprika, House Made Croutons 7/12

CHICKEN TORTILLA SOUP

Tortilla Strips, Cheddar, Sour Cream, Cilantro 7/12

HEIRLOOM TOMATO GAZPACHO

Mint, Avocado 7/12

SALADS

add chicken +5, shrimp +5, salmon +6, steak +6,
bacon +1.5, avocado +2

HOUSE SALAD

Spring Mix, Grape Tomato, Red Onion, Cucumber, Carrot, Croutons 8/10

CAESAR SALAD

Parmesan Crisp, Chopped Romaine, Spanish Anchovies, Croutons 12

ICEBERG WEDGE

Avocado, Ranch, Tomato, Bacon, Onion, Bleu Cheese Crumbles 14

BEET SALAD

Spring Mix, Roasted Beets, Candied Walnuts, Goat Cheese, Orange Segments, Balsamic 14

CAPRESE

Heirloom Tomatoes, Mozzarella, Basil, Balsamic Reduction, EVOO 12

STONE FRUIT SALAD

Apricot, Peach, Nectarine, Arugula, Toasted Almond, Honey Ricotta, Lemon Vinaigrette 13

SEARED AHI TUNA SALAD

Sushi Grade Ahi Tuna, Spring Mix, Fingerling Potatoes, Haricot Verts, Hard Boiled Egg, Kalamata Olives, Capers, Pesto Vinaigrette 18

TACO SALAD

Tortilla Shell, Re-fried Beans, Ground Beef, Lettuce, Tomato, Onion, Black Olive, Shredded Cheddar, Salsa, Crème Fraîche, Cilantro 15

VEGETARIAN

STUFFED PORTABELLOS

Goat Cheese, Red Bell Peppers, Bread Crumbs, Garlic Mashed Potatoes, Asparagus 22

PASTA

CHICKEN ALFREDO

Grilled Chicken Breast, Fettuccine, Tomato, Broccolini, Mushroom, Green Onion, Garlic Bread 24

SHRIMP SCAMPI

Angel Hair Pasta, Shrimp, Caper, Garlic, Tomato, White Wine Butter Sauce, Garlic Bread 26

CLAMS & LINGUINE

Steamed Clams, Spanish Chorizo, White Wine Lemon Garlic Sauce, Blistered Tomato, Garlic Bread 26

PASTA PRIMAVERA

Marinara, Mushroom, Brussels Sprouts, Broccolini, Asparagus, Green Beans, Capers, Cavatappi, Parmesan, Garlic Bread 19

SEAFOOD

MAHI MAHI

Mango Salsa, Lemon Caper Aioli, Green Beans, Wild Rice 26

CHILEAN SEA BASS

Broccolini, Wild Rice, Black Bean-Corn Salsa 36

SEARED SCALLOPS

Citrus Caviar, Blood Orange Buerre Blanc, Wild Rice, Baby Carrots 28

SALMON PICATTA

Seared Salmon, Lemon Caper White Wine Butter Sauce, Fingerling Potato, Sautéed Brussels Sprouts 28

SEARED AHI TUNA STEAK

Sushi Grade, Wasabi Aioli, Asparagus, Garlic Mashed Potatoes 34

BURGER

All Burgers are Served on a Brioche Bun and Come with a Pickle Spear and Hand Cut French Fries

BLACK BEAN BURGER

Lettuce, Tomato, Onion, 1000 Island 13

BBQ CHICKEN BURGER

Big D's BBQ Sauce, Cheddar, Lettuce, Tomato, Onion 16

MAHI MAHI BURGER

Lemon-Caper Aioli, Lettuce, Tomato, Onion 16

CARLTON CHEESEBURGER

Cheddar, 1,000 Island, Lettuce, Tomato, Onion 16

BISON BURGER

Chipotle, Lettuce, Tomato, Onion, Cheddar 17

GRILL ENTREES

All Grille Entrees Come With Your Choice of One Starch Side and One Vegetable Side

STARCH

Baked Potato (with Butter, Sour Cream & Chives)
Garlic Mashed Potatoes
Hand Cut Fries
Wild Rice

VEGETABLE

Asparagus
Baby Carrots
Broccolini
Brussels Sprouts
Chili Lime Corn
Green Beans

FARM GRILL

OVEN ROASTED CHICKEN BREAST

Brined With Luponic Distortion 22

RACK OF LAMB

Raspberry Gastrique 34

BONE-IN PORK CHOP

Apple Cider Glaze, Fried Shallots 23

RIB GRILL

BIG D'S WAGYU BEEF RIBS

Seared and slow cooked beef ribs, hand rubbed seasoning, Big D's BBQ Sauce
Three Ribs 21 Five Ribs 28

COWBOY BABY BACKS

Slow Cooked Pork Ribs, Secret Rub Seasoning, Molasses BBQ Sauce
Half Rack 19 Full Rack 29

BEEF GRILL

BACON-WRAPPED FILET MIGNON

Red Wine Demi Glace 30

PRIME CUT TOP SIRLOIN

Blackened, Blue Cheese Crumbles 28

RIB-EYE

Wild Mushrooms 36

SKIRT STEAK

Chimichurri 26

BONE-IN PORTERHOUSE

Foie Gras Butter 38

WAGYU NEW YORK STRIP STEAK

Foie Gras Butter 39

T-BONE STEAK, 20-OZ

Pico de Gallo 36

TOMAHAWK PRIME RIB-EYE STEAK, 32-OZ

Demi-Glaze, (serves two) 60