

## SALADS

### FROG HOLLOW CAPRESE SALAD - 10

HEIRLOOM TOMATO | BURRATA MOZZARELLA  
| BALSAMIC REDUCTION | ARUGULA

### CAESAR SALAD - 10

PARMESAN | TOMATO | CROUTON | BALSAMIC REDUCTION

### OLD SCHOOL ROMAINE WEDGE SALAD - 10

CREAMY BLUE CHEESE | CANDIED BACON | TOMATO  
| PICKLED ONION

### LOCAL CANDIED BEET & CHEVRE - 10

ARUGULA | CANDIED WALNUTS | CRANBERRY

## SOUPS

### FRENCH W<sup>2</sup> ONION SOUP - 10

PROVOLONE | SWISS

### ROASTED TOMATO BISQUE - 10

HERB | PARMESAN



*Executive Chef  
Grant Flinderliten*

## APPETIZERS

### CHORIZO-STUFFED MUSHROOMS - 12

CRÈME FRAÎCHE | BALSAMIC REDUCTION

### AHI POKE NACHOS- 16

AVOCADO | WONTON | KIMCHI | BANG BANG SAUCE

### DUNGENESS CRAB DIP - 14

HOT CAST IRON | CHIPS | CRUDITES

### CRISPY CALAMARI - 15

GARLIC AIOLI | CHERRY PEPPER | SRIRACHA | COTIJA

### TEMPURA SHRIMP - 13

THAI PEANUT SAUCE | SESAME | HOUSE SRIRACHA

### BRAISED SHORT RIB TACOS - 13

COTIJA | SALSA | PICKLED W<sup>2</sup> ONIONS | CILANTRO | SLAW

### DUNGENESS CRAB CAKES - 23

CARROT PURÉE | ARUGULA | APPLE

### 2ND & ROSE CHEESE PLATE - 29

BERRIES | HOUSE-PICKLED VEGGIES | NUTS | HOUSE JAMS

## CLASSICS

### MARC BURGER - 18

BACON | PROVOLONE | GARLIC AIOLI  
| W<sup>2</sup> ONION JAM | PARMESAN & HERB FRIES

### ABRAHAM'S CHORIZO SLIDERS - 15

PINEAPPLE CHUTNEY | CHIMMICHURI SAUCE

### GRILLED CHEESE INCIDENT - 17

BEECHERS CHEDDAR | TOMATO BISQUE | GREENS  
| SWISS | PROVOLONE

### NEW ENGLAND STYLE LOBSTER ROLL- 32

DRAWN BUTTER | CHIPS | BUTTER LETTUCE

## ENTRÉES

### DOUBLE -R RIBEYE 14oz. - 48

WHIPPED POTATO | SNAP PEAS |  
PENDLETON WHISKEY PEPPERCORN SAUCE

### BONE-IN GRILLED PORK CHOP - 32

WHIPPED POTATO | APPLE | BACON | CORN  
| GREEN BEAN "SUCCOTASH"

### DOUBLE -R TENDERLOIN 7oz. - 48

YUKON POTATO | BROCCOLINI | COMPOUND BUTTER  
| ROASTED PEPPER COULIS | HUCKLEBERRY

### CRISPY SEARED SALMON - 38

RISOTTO | STRAWBERRY | ARUGULA | CARROT

*--- Please Ask Your Server About This Evening's Butcher Board Specials ---*

## DESSERT

### SEASONAL COBBLER - 9

STREUSEL | VANILLA ICE CREAM

### VANILLA CRÈME BRÛLÉE - 9

SWEET CREAM | BERRIES

### FLOURLESS CHOCOLATE CAKE - 9

SWEET CREAM | BERRIES

### NEW YORK CHEESE CAKE - 9

STRAWBERRY | WHIPPED CREAM | GAUFRETTE

### A LA CARTE FROZEN DESSERT - 5

*- SPLIT PLATE CHARGE - ENTRÉES ONLY - 5 -*

RESTAURANT & LOUNGE DINE-IN SERVICE | WEDNESDAY-SUNDAY, 5:00 PM 'TIL CLOSE

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Special preparation available upon request. Please make your server aware of any food allergies you have.

PLEASE ASK YOUR SERVER ABOUT THIS EVENING'S VEGETARIAN OPTION.