

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 W² ONION SOUP - 10

PROVOLONE | SWISS

ROASTED TOMATO BISQUE - 10

HERB | PARMESAN



*Executive Chef
Grant Flinderlitten*

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 | CARROTS

CRISPY CALAMARI - 15

GARLIC AIOLI | CHERRY PEPPER | SRIRACHA | COTIJA

TEMPURA SHRIMP - 13

THAI PEANUT SAUCE | SESAME | SWEET THAI SAUCE

BRAISED SHORT RIB TACOS - 13

COTIJA | GUAJILLO SALSA | PICKLED W² ONIONS | CILANTRO

DUNGENESS CRAB CAKES - 20

CARROT PURÉE | ARUGULA | APPLE

2ND & ROSE CHEESE PLATE - 29

BERRIES | HOUSE-PICKLED VEGGIES | NUTS | HOUSE JAMS

CLASSICS

MARC BURGER - 18

BACON | PROVOLONE | GARLIC AIOLI
| W² ONION JAM | PARMESAN & HERB FRIES

ABRAHAM'S CHORIZO SLIDERS - 15

PINEAPPLE CHUTNEY | CHIMMICHURI SAUCE

GRILLED CHEESE INCIDENT - 17

BEECHERS CHEDDAR | TOMATO BISQUE | GREENS | SWISS

NEW ENGLAND STYLE LOBSTER ROLL- 29

DRAWN BUTTER | CHIPS | BUTTER LETTUCE

ENTRÉES

DOUBLE -R RIBEYE 14oz. - 46

WHIPPED POTATO | SNAP PEAS |
PENDLETON WHISKEY PEPPERCORN SAUCE

BONE-IN GRILLED PORK CHOP - 32

WHIPPED POTATO | APPLE
| FROG HOLLOW SUMMER SQUASH

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.