

## Starters

PIGS IN A BLANKET | 12  
everything spice, green mustard sauce

ROASTED BONE MARROW | 21  
salsa verde, microgreen salad, grilled noble bread

SOUP OF THE DAY | 15  
inquire with your server for our daily soup

SHRIMP PEPPER POT\* | 27  
sautéed shrimp, buttery beer broth,  
crispy dipping bread

FLASH FRIED  
LOBSTER TAILS | 69  
6 oz. cold water lobster tail,  
spicy chipotle lime sauce & drawn butter

CLASSIC GIANT  
SHRIMP COCKTAIL | 31  
four poached mexican white shrimp,  
bloody mary cocktail sauce **GF**

CRAB & TUNA STACK\* | 27  
blue crab meat, ahi tuna,  
avocado, pico de gallo, tortilla chips **GF**

CHICKEN LIVERS MOUSSE | 17  
balsamic berry jam, rye crisps

## Salads

*add Chicken 8 | Seared Tuna 16 | Grilled Shrimp 16 | Salmon 16*

WEDGE SALAD | 20  
little gem lettuce, puffed grains, pickled onions,  
bacon, cherry heirloom tomatoes, blue cheese dressing

WALDORF SALAD | 20  
shredded kale, grapes, apples, celery,  
local candied nuts, green goddess dressing **V/GF**

CAESAR SALAD | 18  
baby romaine, parmesan, fried capers,  
toasted bread crumbs

NICOISE SALAD | 24  
pan roasted salmon, hard boiled eggs, crispy potatoes,  
green beans, avocado, fried capers, lemon herb vinaigrette

## Entrées

TROUT ALMONDINE | 43  
lemon brown butter, almonds & green beans,  
lemon oil poached potatoes **GF**

BEEF STROGANOFF | 47  
beef tenderloin, roasted mushrooms, egg noodles,  
sweet vermouth cream sauce

PAN SEARED SALMON | 48  
hominy succotash, spinach,  
chipotle lime glaze **GF**

PRIME NEW YORK\*  
12 oz. center cut 68  
horseradish mashed potatoes, broccolini,  
roasted mushroom chimichurri **GF**

FILET MIGNON\*  
8 oz. center cut 69  
whipped potatoes, local vegetables,  
demi glace **GF**

OLD FASHIONED BROASTER  
FRIED CHICKEN | 46  
haricot verts, garlic mashed potatoes,  
country gravy

EL CHORRO  
VEGETABLE STEAK | 34  
roasted cauliflower, harissa chickpea stew,  
sautéed spinach, herb chimichurri **V/GF**

ALE BRAISED BEEF  
SHORT RIBS | 46  
creamy polenta, roasted squash,  
brown ale sauce

SHRIMP LINGUINI | 45  
fresh pasta, jumbo shrimp, roasted tomato fondue,  
artichoke tapenade

PORK CHOP MILANESE | 38  
breaded & fried, crispy potatoes,  
lemon caper sauce, broccolini

## Surf It!

*Enhance your entrée course*

*Crab Oscar: blue crab cake, asparagus, béarnaise sauce 23*  
*Grilled Jumbo Shrimp (3): three Chorro dusted jumbo shrimp 16*  
*Fried Lobster 4 oz, chipotle lime sauce 50*

**SIDES** GRILLED ASPARAGUS 16 | CREAMY MAC & CHEESE 17 | BAKED POTATO 15 | GREEN BEANS ALMONDINE 10  
AU GRATIN POTATOES 14 | TOMATO SLICES 8 | STICKY BUN BASKET (HALF DOZEN) 16