

# DINNER MENU

## GRAZING

### BAR PRETZEL W/ GUINNESS

#### BEER CHEESE 15.

WHOLE GRAIN MUSTARD SAUCE | HONEY MUSTARD

#### \*\*SUSHI TUNA 19.

ON CRISPY WONTONS W/ AVOCADO | ASIAN SLAW | WASABI

#### FRIED TOMATO BLT SLIDER 14.

SWEET CHILI SAUCE | SHREDDED GREENS

#### KARAAGE 17.

JAPANESE FRIED CHICKEN | TOGARASHI SAUCE | ASIAN SLAW

### GF FRENCH FRIES

BIG PLATTER 9.  
MELTED CHEDDAR 11.  
CHILI CHEDDAR 12.  
CHEDDAR BACON 12.  
TRUFFLE PARMESAN 13.  
SWEET POTATO 11.

#### FRIED MOZZARELLA 14.

HOUSE MARINARA

#### FRENCH ONION SOUP 12.

JARLSBERG CRUST

#### ASIAGO GARLIC BREAD 13.

ASIAGO CHEESE | MARINARA SAUCE

### GF JUMBO WINGS 18.

BUFFALO | BBQ | ASIAN | HOT | "PAINTED"

#### GF MUSSELS 18.

GARLICKY & SIZZLING IN AN IRON SKILLET

#### GF SHRIMP COCKTAIL 22.

CHILLED SERVED W/ COCKTAIL SAUCE

#### THAI STEAK STICKS 19.

CHILI RUB | SPICY PEANUT SAUCE | PICKLED ONION & CUCUMBER

#### GF GUACAMOLE BOWL 19.

HOUSE GUACAMOLE  
CRISPY CORN TORTILLAS

### PAINTERS'

#### 3 BEAN NACHOS

PICO DE GALLO | SOUR CREAM  
GUACAMOLE  
SHREDDED CHICKEN 19.  
BUFFALO CHICKEN 19.  
PAINTED CHICKEN 19.  
VEGETARIAN 16.  
BBQ PULLED PORK 19.  
STEAK NACHOS 22.  
SHRIMP 22.

#### CALAMARI 18.

CHIPOTLE REMOULADE | HOUSE MARINARA

## SALADS

ADD GRILLED CHICKEN 12.

ADD FRIED CHICKEN 12.

\*ADD PRIME STEAK 21.

\*ADD TUNA 21. ADD LOBSTER TAIL 32.

ADD SHRIMP 16.

GF SIMPLE GREENS 14.

MESCLUN GREENS | CHERRY TOMATOES | HOUSE BALSAMIC DRESSING

#### CAESAR 18.

HEARTS OF ROMAINE | SHAVED REGGIANO | GARLIC CROUTONS

#### GF ROASTED BEET & FRIED GOAT CHEESE SALAD 18.

BABY ARUGULA | BALSAMIC REDUCTION

#### GF GREEN APPLE BRIE & WALNUT SALAD 18.

MESCLUN MIX | RASPBERRY VINAIGRETTE

#### GF CHOPPED SALAD 18.

MESCLUN GREENS | LENTILS | TOMATOES | CARROTS  
ONIONS | GORGONZOLA | RED WINE VINAIGRETTE

#### HARVEST PANZANELLA SALAD 19.

BABY SPINACH | CORN BREAD CROUTONS | CURRY CASHEWS | ROASTED BRUSSELS SPROUTS | RED ONION | GOAT CHEESE | HONEY DIJON VINAIGRETTE

#### GF MANGO AVOCADO PECAN GOAT CHEESE SALAD 18.

BABY SPINACH | RED WINE VINAIGRETTE

#### GF HOUSE WEDGE SALAD 18.

ICEBERG LETTUCE | CRISPY BACON | HEIRLOOM TOMATO | RED ONION  
CREAMY GORGONZOLA | BACON FAT VINAIGRETTE

#### GF BOWL OF 3BEAN CHILI 16.

SOUR CREAM | CHEDDAR JACK

ADD PRIME STEAK 21. ADD CHICKEN 12.

### QUESADILLAS

PICO DE GALLO | SOUR CREAM | GUACAMOLE

CHEDDAR JACK 14. MARINATED STEAK 19.

PULLED CHICKEN 17. BBQ PULLED PORK 16.

FRIED BUFFALO CHICKEN 17. SHRIMP 19.

#### LETTUCE WRAPS 24.

CHICKEN | PEPPERS | ZUCCHINI | ONIONS SAUTÉED IN A HOISIN SAUCE | BIB LETTUCE | JULIENNED CARROTS | PICKLED ONIONS & CUCUMBERS | PEANUT SAUCE | SRIRACHA

## CHOMP

ALL SANDWICHES SERVED WITH A PICKLE &  
*CHOICE OF* HOUSE CUT FRIES | SWEET POTATO FRIES  
COLE SLAW | POTATO SALAD

#### CHICKEN CLUB 18.

*CHOICE OF* GRILLED / BLACKENED / FRIED  
BACON | LETTUCE | TOMATO | ONION

#### \*PRIME STEAK SANDWICH 29.

MARINATED STRIP LOIN | FRIED ONIONS  
MOZZARELLA CHEESE | GARLIC CIABATTA

#### PULLED PORK SANDWICH 17.

BBQ PULLED PORK | FRIED ONIONS | JALAPENOS

#### BUFFALO CHICKEN GRILLED CHEESE 22.

FRIED BUFFALO CHICKEN | TOMATOES  
3 CHEESES | BLEU CHEESE / RANCH DIPPING SAUCE

#### \*AHI TUNA BLT 32.

BLACKENED AHI TUNA | BACON  
| LETTUCE | TOMATO | AVOCADO  
| CILANTRO AIOLI | BRIOCHE

#### MEATLOAF SANDWICH 24.

COUNTRY-STYLE MEATLOAF | JUS  
MELTED MOZZARELLA | ON A TOASTED HERO

#### CHICKEN TOES AND FRIES 18.

A GROWN-UP PORTION OF THE KIDDIE MENU CLASSIC

#### PEACH & CHICKEN QUESADILLAS 21.

GORGONZOLA CHEESE | BALSAMIC REDUCTION | ARUGULA PESTO

#### FISH TACOS 31.

FRESH MAHI MAHI *CHOICE OF* PANKO CRUSTED & FRIED / BLACKENED / GRILLED  
GUACAMOLE | PICO DE GALLO | CHIPOTLE SAUCE  
[ALSO AVAILABLE VEGETARIAN WITH BEETS 18.]

#### PHILLY CHEESESTEAK 29.

OG PHILLY STYLE | SLICED NY STRIP | SAUTÉED ONION |  
MOZZARELLA | HOUSE MADE WHIZ

## BURGERS

SERVED WITH LETTUCE | TOMATO | RED ONION | PICKLE

*CHOICE OF* HOUSE CUT FRIES | SWEET POTATO FRIES | COLE SLAW | POTATO SALAD

\*THE BETTER'OLE BURGER - MARINATED OR SEASONED 21.

VEGGIE BURGER 15.

ADD \$1.50 EACH - CHEDDAR AMERICAN BLEU SWISS GOAT CHEESE FETA MOZZARELLA  
BACON AVOCADO SAUTÉED ONIONS FRIED ONIONS CHILI MUSHROOMS PULLED PORK JALAPENOS

## GENIUS BURGERS 23.

*\*NO SUBSTITUTIONS ON GENIUS BURGERS\**

#### \*THE FRIDA KAHLO

BLACKENED BURGER | GUACAMOLE | PICO DE GALLO  
CHIPOTLE MAYO | CHEDDAR | MONTEREY JACK

#### \*THE ANDY WARHOL

| MOZZARELLA CHEESE |  
SHRIMP SCAMPI | CHIPOTLE MAYO

#### \*THE FRANCIS BACON

SAUTÉED ONIONS | MUSHROOMS | BACON | HORSERADISH SAUCE

#### \*THE DIEGO RIVERA

BLACKENED BURGER | SHREDDED JACK | FRIED JALAPENOS |  
CHARRED CORN SALSA | PULLED PORK | CILANTRO AIOLI

#### \*THE NORMAN ROCKWELL

DOUBLE SMASH BURGER | BBQ PORK BELLY | AMERICAN CHEESE |  
LETTUCE & TOMATO | SPECIAL SAUCE

#### \*THE GEORGIA O'KEEFFE

MARINATED BURGER | SWISS | BACON | FRIED ONIONS

\*THIS MENU ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY*

\*\* RAW GF GLUTEN FREE

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS

ALL MENU PRICES REFLECT THE CREDIT CARD PRICE.

A CASH DISCOUNT OF 3% WILL BE APPLIED.

ALL GRATUITIES PAID IN CASH WOULD BE GREATLY APPRECIATED. THANK YOU

# PERSONAL GRILLED PIZZAS

ADD SHRIMP <sup>16</sup>. ADD PULLED CHICKEN <sup>12</sup>. \*ADD TUNA <sup>21</sup>.  
\*ADD PRIME STEAK <sup>21</sup>. ADD LOBSTER TAIL <sup>32</sup>.  
ADD FRIED BUFFALO CHICKEN <sup>12</sup>. ADD PULLED BBQ CHICKEN <sup>12</sup>.

## SWEET HEAT PIZZA <sup>17</sup>.

HOUSE MARINARA | SOPPRESSATA | FRESH MOZZARELLA | SPICY HONEY DRIZZLE

## WHITE PIZZA <sup>16</sup>.

ROASTED GARLIC | RICOTTA | MOZZARELLA | BLEU CHEESE CRUMBLES | TRUFFLE OIL | CRISPY ARUGULA

## MARGHERITA PIZZA <sup>15</sup>.

HOUSE MARINARA | FRESH BASIL | MOZZARELLA | ROASTED GARLIC

---

# LARGE PLATES

ADD SHRIMP <sup>16</sup>. ADD CHICKEN <sup>12</sup>.  
\*ADD PRIME STEAK <sup>21</sup>. \*ADD TUNA <sup>21</sup>. ADD LOBSTER TAIL <sup>32</sup>.

## GF IRON SKILLET ROASTED CHICKEN <sup>33</sup>.

ORGANIC FREE RANGE CHICKEN SPLIT ROASTED IN AN IRON SKILLET |  
LEMON & ROSEMARY JUS | GRILLED LOCAL SEASONAL VEGGIES | ROASTED POTATOES

## BUTTERMILK FRIED CHICKEN <sup>29</sup>.

HOME BATTERED FRIED CHICKEN | BROWN GRAVY | POTATO SALAD |  
PARMESAN PEPPER CORN ON THE COB

## GF ARROZ CON POLLO <sup>29</sup>.

ADD SHRIMP <sup>16</sup>. ADD LOBSTER TAIL <sup>32</sup>.  
CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE | BLACK BEANS |  
YELLOW RICE | PEAS | CARROTS | CORN

## DONBURI RICE BOWLS

VEGETARIAN <sup>27</sup>. GRILLED CHICKEN <sup>31</sup>. KARAAGE <sup>31</sup>. GRILLED AHI TUNA <sup>36</sup>. GRILLED NY STRIP <sup>41</sup>. GRILLED FILET MIGNON <sup>45</sup>.  
JAPANESE STYLE RICE BOWL | SUSHI RICE | GARLIC BRASIED BABY BOK CHOY | AVOCADO  
PICKLED CUCUMBER & GINGER | JAPANESE SLAW | SESAME SOY AIOLI

## THE DRAGON BOWL <sup>27</sup>.

ADD CHICKEN <sup>12</sup>. ADD SHRIMP <sup>16</sup>. ADD LOBSTER TAIL <sup>32</sup>.  
BROWN RICE STIR-FRY | MUSHROOMS | MIXED LOCAL VEGGIES | SRIRACHA | SOY SAUCE

## A SIMPLE LINGUINE <sup>25</sup>.

ADD CHICKEN <sup>12</sup>. ADD SHRIMP <sup>16</sup>. ADD LOBSTER TAIL <sup>32</sup>.  
BABY HEIRLOOM TOMATOES | MOZZARELLA | BASIL | GARLIC & OIL

## GF \*GRILLED 18 OZ. PRIME NY STRIP STEAK <sup>48</sup>.

SCALLOPED POTATOES | SAUTÉED SPINACH | SHERRY JUS

## CABERNET BRAISED BONELESS SHORT RIBS <sup>38</sup>.

HORSERADISH MASHED POTATOES | FRENCH BEANS

## \*MARINATED SKIRT STEAK <sup>42</sup>.

MASHED POTATOES | ROASTED BROCCOLI | CRISPY FRIED ONIONS

## CHICKEN MARSALA <sup>32</sup>.

ROASTED MUSHROOM MARSALA WINE SAUCE | BREADED CUTLETS | CAPELLINI CAKE | HARICOT VERT

## BAKED GNOCCHI MAC & CHEESE <sup>29</sup>.

ADD SHRIMP <sup>16</sup>. ADD LOBSTER TAIL <sup>32</sup>.  
CHEDDAR JACK CHEESE | PARMESAN CHEESE | SPINACH | BACON

## CARBONARA <sup>27</sup>.

THICK-CUT PANCETTA | PARMESAN CREAM

## PUMPKIN RAVIOLI <sup>25</sup>.

SHAVED PARMESAN | FRIED SAGE | BROWN BUTTER

## \*SESAME ENCRUSTED AHI TUNA <sup>38</sup>.

ROASTED SWEET POTATOES | GARLIC SPINACH | HOISIN BBQ | HOT MUSTARD SAUCE

---

\*THIS MENU ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY** \*\* RAW GF GLUTEN FREE

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS

ALL MENU PRICES REFLECT THE CREDIT CARD PRICE.

A CASH DISCOUNT OF 3% WILL BE APPLIED.

ALL GRATUITIES PAID IN CASH WOULD BE GREATLY APPRECIATED. THANK YOU