STARTERS

ZINGY SHRIMP
Crispy Shrimp Coated with a Zesty, Mouthwatering House Made Sauce and Fresh Chives $11

CRAB CAKE SLIDERS
Our New England or Tropical Crab Cakes Served on Sweet Slider Buns with Fresh Spinach, Pickled Ginger, and a Side of Mango and Roasted Peach Salsa $12

FISH TACOS
Two Flour Tortillas with Choice of Grilled Mahi Mahi or Chicken, and Fresh Summer Slaw $9.50

LOBSTER CAKE
With Crispy Bacon and Garlic Aioli $9

SKEWER TRIO
Seasoned Chicken, Beef Tenderloin and Shrimp, Grilled to Perfection and Served with Spicy Brown Sugar BBQ Sauce, Sesame Ginger, and Horseradish Aioli $12

SOUPS

Cup $3.50  Bowl $5.00

SUMMER TOMATO AND ROASTED CORN CHOWDER
CHILLED FENNEL AND CUCUMBER
VEGETABLE MINESTRONE

LOBSTER BISQUE (Fridays Only)

SOUP AND SANDWICH
Hot Cup of Soup and Choice of Grilled Chicken Apple Salad Croissant, Egg Salad Croissant or Tuna Salad Croissant $9

SALADS

UC CLASSIC FRIED CHICKEN
Fried Chicken Breast atop Mixed Greens, with Tomato, Onion, Fresh Oranges, Pecans, and Honey Mustard Dressing $12

COCONUT SHRIMP
Golden Coconut Breaded Shrimp on Spinach and Romaine with Fresh Strawberries, Oranges and Sun-Dried Cranberry Vinaigrette $14

SEARED AHI TUNA
Sesame Crusted Ahi Tuna on Bed of Mixed Greens Drizzled with Vinaigrette $14

RASPBERRY AND SCALLOPS
Mixed Greens with Pan Seared Scallops, Fresh Oranges, Raspberries and Radish Sprouts, Drizzled with House Made Raspberry Vinaigrette $12

SPINACH
With Fresh Strawberries, Walnuts, and Blue Cheese Crumbs, Drizzled with House Made Champagne Vinaigrette $8

SUMMER SHRIMP
With Fresh Avocado Slices, Roasted Corn and Grilled Herbed Tiger Shrimp $11

SPICED SALMON
Herb Crusted Smoky Salmon Salad with Chipotle Ranch Dressing $13

FLATBREADS

SOUTHWEST
Roasted Chicken, Red Onion, Brie, and Roasted Apples with Jalapeno Aioli $12

PHILLY
Thinly Sliced Lean Beef with Sautéed Mushrooms, Mozzarella, Blue Cheese Aioli, Fresh Arugula $12

GREEK
Grilled Chicken Breast, Roasted Red Onion, Black Olives, Feta Crumbs, Fresh Cucumber, Garlic Aioli and Tzatziki Sauce $12

BUFFALO
Grilled Chicken Breast, Celery, Fresh Arugula, Blue Cheese Aioli and Buffalo Sauce $12

SUMMER
Grilled Peaches, Crispy Bacon, Goat Cheese, Fresh Arugula, and Aioli $10
LIGHTER FARE

DENVER OMELET ☆
Ham, Green Peppers, Onions, and Cheddar Cheese. Served with Fresh Fruit (Available During Lunch Only) $9

SMOKED SALMON OMELET ☆
Red Onions, Bell Peppers, Smoked Salmon and Capers. Served with Fresh Fruit (Available During Lunch Only) $9

SMALL PLATE ☆
Fresh Fruit, Cottage Cheese, and a Scoop of Your Choice of Tuna, Chicken, or Egg Salad $7.75

CHILE LIME SHRIMP AND GRITS ☆
Classic Southern Dish with a Twist; Lime Marinated Grilled Shrimp on Bed of Creamy Grits $11

VEGETARIAN TUSCANA
Penne Pasta with Fresh Baby Heirloom Tomatoes, Sautéed Red Onions, Fresh Spinach in a Light Garlic Olive Oil Sauce $9 (Add Shrimp for additional $2)

GARDEN RISOTTO ☆
Our House Made Creamy Risotto with Leeks, Fennel, Peas and Asparagus Tips $11 (Add Shrimp for additional $2)

ROASTED RED PEPPER RISOTTO ☆
Creamy Risotto with Roasted Red Peppers $11 (Add Shrimp for additional $2)

RICOTTA RAVIOLI
With Goat Cheese Crumbles, Crispy Prosciutto, Fresh Spinach and Lemon Butter $11 (Add Shrimp for additional $2)

SPECIALTY SANDWICHES
All Sandwiches Served with Choice of French Fries, Cole Slaw, or Fresh Fruit

SOUTHWEST CHICKEN WRAP
Grilled Chicken, Bacon, Guacamole, Cheddar Cheese, Lettuce, Tomato, in an Herb Tortilla Wrap $9

TURKEY BLT
Warm Smoked Turkey Breast Topped with Bacon, Lettuce, Tomato and Fresh Slices of Avocado on a House Made Focaccia Bread with Sun-Dried Tomatoes $10

MONTE CRISTO
Freshly Baked Maple Waffles with Smoked Ham and Prosciutto, Raspberry Marmalade, and Brie $12

THE STACKER
Two slices of Toasted Texas Toast Enclosing Crispy Bacon, Lettuce, Tomato, Melted Pepper Jack Cheese, and a Sunny Side Up Egg. Three Classic Sandwiches in One! $10

CATFISH POBOY
Crispy Breaded Catfish Filet with Fresh Red Cabbage Slaw, Drizzled with Hoisin Peanut Sauce $10

VEGGIE WRAP
Hummus, Herbed Cream Cheese Spread, Fresh Avocado, Lettuce, Tomato, Cucumber, Red Onion, Green Pepper and Bean Sprouts All Wrapped in an Herbed Tortilla $8

☆ Gluten Free
🔥 Spicy
BURGERS & GRILLED CHICKEN
Our Signature Burgers are 6 oz. of Choice Ground Beef
Served with Choice of French Fries, Cole Slaw, or Fresh Fruit

STEAKHOUSE BURGER
Crispy Onion Straws, Bacon, Cheddar Cheese, and BBQ Sauce $10

THAI PEANUT AND BACON BURGER
Two Grilled Hamburger Patties with Creamy Peanut Butter, Crispy Bacon, and Grilled Brown Sugar Pineapple $15

BUFFALO BURGER
Made with Top Grade, Super Lean fresh Buffalo Meat. Topped with Caramelized Onion, Jalapeno-Sage Pesto, and Pepper Jack Cheese on a Toasted Pretzel Bun $17

PLAIN JANE
Your Choice of Plain Grilled Burger or Chicken with Mayo, Served with Lettuce and Tomato $9

WILD MUSHROOM BURGER
Veggie Burger Made with Chickpeas, Lentils and Wild Mushrooms, Topped with Provolone Cheese $12

DINNERS
Served after 5 p.m.
All Entrees Served with a Choice of a Side Salad or Cup of Soup
A Baked Potato May be Substituted as the Starch for any Dinner Item

SEABASS without onions
With Creamy Polenta, Goat Cheese Mousse and Crispy Onions (Created by EXECUTIVE CHEF ANDREA) $27

HALIBUT
Over Bed of Creamy Roasted Red Pepper Risotto and Wilted Garlic Spinach (Created by EXECUTIVE CHEF ANDREA) $25

ATLANTIC ROASTED SALMON without onions
With Sweet Potato, Fresh Corn and Edamame Succotash and Crispy Onions $22

ALMOND CRUSTED CHICKEN
With Lemon Butter, Parsley Buttered Potatoes and Green Bean Almondine with Pearl Onions $20

MISO GINGER GLAZED PORK KABOBS
With Steamed Jasmine Rice and Rainbow Carrots (CREATED by SOUS CHEF ADAM) $21

SESAME GINGER SALMON
With Asparagus, Fresh Chives and Steamed Jasmine Rice (CREATED by EXECUTIVE CHEF ANDREA) $22

BAKED SALMON IN FILO POUCH
With Rainbow Carrots and Cauliflower and Pea Purée (CREATED by EXECUTIVE CHEF ANDREA) $21

ROASTED DUCK
Pan Roasted Duck Breast with Crackly Skin, Bing Cherry Demi Glaze, Roasted Asparagus and Herbed Baby Potatoes (CREATED BY EXECUTIVE CHEF ANDREA) $23

CHICKEN PICCATA
Chicken Drizzled with Caper Sauce and Served with Whipped Potatoes $19

FILET MIGNON
Angus Grade; with Roasted Baby Rainbow Carrots, Loaded Whipped Potatoes, and Crispy Onions (CREATED BY EXECUTIVE CHEF ANDREA) $26

SEARED SCALLOPS
Seared Scallops with Potato and Celery Root Puree; Garnished with Sautéed Granny Smith Apple Dices (CREATED BY EXECUTIVE CHEF ANDREA) $22

DESSERTS
See Your Server for Daily Dessert Specials