

Starters & Sharables

Daily Soup (Cup/Bowl) \$6 / \$9

Truffle Parmesan Fries  \$10

Lemon Garlic Mayo

Plain Fries \$9 Beef Gravy \$2

Sweet Potato Waffle Fries  \$12

Chipotle Mayo

Cajun Onion Rings  \$10

Crispy Panko Crusted, Dill Tartar Sauce

Jumbo Shrimp Cocktail  \$18

Classic Cocktail Sauce, Avocado, Mango Cucumber Salsa

Chicken Wings  \$16

Hot, Salt & Pepper, BBQ, Honey Garlic, Teriyaki, Lemon Pepper with Pickled Vegetables


Ranch or Blue Cheese Dip \$2

Caesar Salad \$9 / \$15

Romaine, Sourdough Croutons, Maple Bacon, Grana Padano, Lemon Caper Dressing

Garden Greens  \$8 / \$14

Artisan Greens, Pumpkin Seeds, Tomato, Cucumber, White Balsamic Vinaigrette

Beet Salad   \$15

Pickled Beets, Apple, Goat Cheese, Arugula, Toasted Pecans, Honey Truffle Dressing

Chicken Cobb Salad  \$20

Mixed Greens, Hard Boiled Egg, Avocado, Tomato, Cucumber, Maple Bacon, Cajun Chicken, Blue Cheese, Green Goddess Dressing

Add Protein

Garlic Shrimp (3) +\$7 | Grilled Chicken +\$7 | Tuna +\$8

Blackened Salmon +\$11 | 6oz Sirloin +\$12 | Tofu +\$4

Fried Bocconcini Cheese  \$18

Tomato Marinara Sauce, Arugula, Grana Padano, Garlic Toast

Salt & Pepper Squid "Fries" \$16

Buttermilk Fried Squid, Chili Flakes, Jalapeño, Red Onion, Tzatziki Sauce, Lemon

Korean Chicken Lettuce Wraps \$18

Baby Iceberg Lettuce, Gochujang Honey Sauce, Pickled Carrot, Cucumber, Toasted Cashews

Sub: Tofu  \$16

12" Pizzas

Gluten Free Crust +\$4 / Vegan Cheese +\$2

Double Pepperoni \$24 BBQ Hawaiian \$24

Tomato Sauce, Mozzarella, Hot Honey Drizzle

Tomato Sauce, Italian Ham, Charred Pineapple, Maple Bacon, Mozzarella, BBQ Sauce

Margherita  \$21 Potato Bacon \$24

Tomato Sauce, Tomatoes, Bocconcini, Basil Pesto

Herbed Potatoes, Maple Bacon, Mozzarella, Truffle Cream, Arugula

Four Cheese  \$20 Mediterranean Veg  \$22

Garlic Cream Base, Feta, Mozzarella, Cheddar, Grana Padano

Tomato Sauce, Spinach, Roasted Red Peppers, Sundried Tomato, Kalamata Olives, Artichokes, Red Onion, Feta & Bocconcini

Build Your Own Pizza

Starting at \$16

Choose Your Base & Cheese:

Tomato Sauce, Garlic Cream, BBQ Sauce or Ranch, Mozzarella or Mixed Cheese

Protein \$3/each

Pepperoni, Cajun Chicken, Ham, Maple Bacon, Prosciutto, Ground Beef, Chorizo

Veggies \$2/each

Bell Pepper, Mushroom, Red Onion, Olives, Jalapeño, Tomato, Roasted Red Pepper, Charred Pineapple, Arugula, Artichoke

Handhelds

Handhelds come with your choice of: Fries, Green Salad, Soup or Coleslaw +\$3 Sweet Potato Waffle Fries, Caesar Salad, Truffle Fries or Onion Rings

1925 Burger \$21 Blackened Salmon Sandwich \$21

63 Acres Beef, LTO, Sweet Pickles, Mayo, Mustard, House BBQ Sauce, Bacon, Aged Cheddar

Dill Tartar Sauce, Coleslaw, Pea Shoots, Crispy Onion Rings, Ciabatta

Classic Burger \$17 Steak Sandwich \$19

LTO, Mayo

6oz Sirloin Steak, Caramelized Balsamic Onions, Roasted Red Pepper Chimichurri, Garlic Toast

Sub: Grilled Chicken Breast +\$2

Add: Garlic Shrimp \$7 | Sauteed Mushrooms \$5

Vegan Burger  \$16 Chicken Tenders \$16

House-made Veggie Patty, Vegan Cheese, Mushrooms, Avocado, Pea Shoots, Roasted Red Pepper Chimichurri

Plum Sauce, Honey Mustard or tossed in Hot Sauce

Dinner Entrées

Entrées come with Mashed Potatoes, Seasonal Vegetables & Choice of Sauce

Grilled 6oz Sirloin \$22


Grilled 10oz Striploin \$28

Grilled 12oz Ribeye \$42

Grilled 10oz Pork Chop \$24
Apple Thyme Glaze

Braised Beef Short Rib \$29

Choice of Sauce:

Roasted Red Pepper Chimichurri 
Green Peppercorn Sauce
BBQ Sauce
Mushroom Cream Sauce
Red Wine Gravy

Bowls

Tuna Poke \$22 Linguine Primavera  \$18

Yellowfin Tuna, Sweet Soy Dressing, Sticky Rice, Edamame Beans, Mango Cucumber Salsa, Pickled Carrots, Sriracha Mayo, Crispy Wontons

Mushrooms, Spinach, Peppers, Onions, Rosé Sauce, Grana Padano, Garlic Toast
Add: Cajun Chicken +\$4 | Grilled Garlic Shrimp \$7

Pulled Pork Mac & Cheese \$19

Cheese Fondue, BBQ Sauce, Garlic Toast

Red Thai Curry  \$18

Rice Noodles, Sautéed Vegetables, Toasted Cashews, Cilantro, Thai Chilis

Blackened Salmon \$22 | Cajun Chicken \$19
Grilled Garlic Shrimp \$20 | Tofu \$18

Dessert

NY Cheesecake \$10

Berry Coulis, Whipped Cream

Chocolate S'more \$10

Brownie

Warm Brownie, Chocolate Sauce, Toasted Marshmallow, Graham Cookie

Seasonal Crème Brûlée  \$9

Almond Biscotti

Sticky Toffee Pudding \$10

Vanilla Gelato

Vanilla Bean Gelato \$3/scoop



Gluten-Free



Vegetarian

*** Please inform your server of any food allergies or dietary restrictions before ordering