1925 2025

Starters & Sharables

Daily Soup (Cup/Bowl) Truffle Parmesan Fries

\$6 / \$9 \$10 VEGETARIAN

\$10

Lemon Garlic Mayo

Plain Fries \$9 Beef Gravy \$2

Sweet Potato Waffle Fries \$12

Chipotle Mayo

Cajun Onion Rings

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

Romaine, Sourdough Croutons,

Maple Bacon, Grana Padano, Lemon Caper Dressing

Garden Greens \$8 / \$l4

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

Beet Salad

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

Chicken Cobb Salad

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

Add Protein

\$24

\$24

\$22

\$13

\$18

\$9 / \$15

\$15

\$20

Garlic Shrimp (3) +\$7 | Grilled Chicken +\$7 | Tuna +\$8 Blackened Salmon +\$11 | 6oz Sirloin +\$12 | Tofu +\$4

12" Pizzas

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

Double Pepperoni

Tomato Sauce, Tomatoes, Bocconcini,

Garlic Cream Base, Feta, Mozzarella,

Tomato Sauce, Mozzarella,

Hot Honey Drizzle

Margherita

Four Cheese

Cheddar, Grana Padano

Basil Pesto

\$24

\$21

\$20

\$21

\$17

\$16

BBO Hawaiian

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

Potato Bacon

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

Mediterranean Veg

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

Build Your Own Pizza

Fried Bocconcini Cheese \$\\$18

Salt & Pepper Squid "Fries" \$16

\$18

\$16

Buttermilk Fried Squid, Chili Flakes, Jalapeño,

Baby Iceberg Lettuce, Gochujang Honey Sauce,

Pickled Carrot, Cucumber, Toasted Cashews

Tomato Marinara Sauce, Arugula,

Red Onion, Tzatziki Sauce, Lemon

Grana Padano, Garlic Toast

Korean Chicken

Lettuce Wraps

Sub: Tofu

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, Chorizo Ground Beef, Maple Bacon, Prosciutto

Veggies \$2/each

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

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

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

Classic Burger

LTO, Mayo

Sub: Grilled Chicken Breast +\$2

Vegan Burger

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

1/2 Sandwich & Soup Combo

Choice of: Roast Beef, Ham, Turkey, BLT or Egg Salad on Multigrain with Mayo, Lettuce, Tomato, Pickle

Turkey Bacon Clubhouse

Smoked Turkey Breast, Bacon, Aged Cheddar, LTO, Lemon Garlic Mayo Choice of: Multigrain, Sourdough or Brioche

Bacon, Lettuce, Tomato, Mayo Choice of: Multigrain, Sourdough or Brioche

Chicken Tenders

Plum Sauce, Honey Mustard or tossed in Hot Sauce

Green Machine Chicken Wrap

Spinach Tortilla, Avocado, Cucumber, Jack Cheese, Arugula, Green Goddess Dressing

Blackened Salmon Sandwich

Dill Tartar Sauce, Coleslaw, Pea Shoots, \$15 Crispy Onion Rings, Ciabatta

Steak Sandwich

6oz Sirloin Steak, Caramelized Balsamic Onions, \$16 Roasted Red Pepper Chimichurri, Garlic Toast Add: Garlic Shrimp \$7 | Sauteed Mushrooms \$3

Bowls

Tuna Poke

\$22

Linguine Primavera

\$18

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

Red Thai Curry

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

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

Dessert



NY Cheesecake

Brownie

Vanilla Gelato

Berry Coulis, Whipped Cream

Chocolate S'more

\$10

\$10

\$16

\$19

Warm Brownie, Chocolate Sauce, Toasted Marshmallow, Graham Cookie

Seasonal Crème Brûlée 🌘 \$9

Almond Biscotti Sticky Toffee Pudding

\$10

Vanilla Bean Gelato





Cheese Fondue, BBQ Sauce, Garlic Toast

Yellowfin Tuna, Sweet Soy Dressing,

Sticky Rice, Edamame Beans, Mango Cucumber Salsa,

Pickled Carrots, Sriracha Mayo, Crispy Wontons

Pulled Pork Mac & Cheese \$19



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