

BEVERAGES

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| COCA-COLA ® BRAND PRODUCTS | 2.25 |
| FRESH LY-BREWED COFFEE | 2.25 |

WINE

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| SUTTER HOME, WHITE ZIN FANDEL | G7/B30 |
| CHATEAU STE. MICHELLE, RIESLING | G7/B30 |
| TRINITY OAKS, PINOT GRIGIO | G7/B30 |
| MURPH Y-GOODE, SAUVIGNON BLANC | G7/B30 |
| TRINITY OAKS, CHARDONN AY | G7/B30 |
| KENDALL-JACKSON, CHARDONN AY | G7/B30 |
| MICHELLE BRU T, SPARKLING | G7/B30 |
| SEA GLASS, PINOT NOIR | G7/B30 |
| MURPH Y-GOODE, PINOT NOIR | G7/B30 |
| COLUMBIA CREST GRAND ES TATES, MERLOT | G7/B30 |
| TRINITY OAKS, CABERNET SAUVIGNON | G7/B30 |
| 14 HANDS, CABERNET SAUVIGNON | G7/B30 |
| MÉNAGE A TROIS, RED BLEND | G7/B30 |
| DONA PAULA "LOS CARDOS", MALBEC | G7/B30 |

COCKTAIL FAVORITES

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| Pinnacle Vodka and rich, zesty tomato juice | |
| CLASSIC MARTINI | 8 |
| Pinnacle Vodka, the secret agent choice | |
| CLASSIC MOJITO | 9 |
| Spice it up with Cruzan Light Rum | |
| SIDECAR | 9 |
| Courvoisier Exclusif, Triple Sec and lemon | |
| WHISKEY SOUR | 9 |
| Canadian Club and lemon sour. Pucker up! | |

BOTTLED BEERS

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| BUDWEISER | 6 |
| BUD LIGHT | 6 |
| MICHELOB ULTRA | 6 |
| CORONA EXTRA | 7 |
| STELLA ARTOIS | 7 |
| COORS LIGHT | 6 |
| MILLER LITE | 6 |
| SAM ADAMS BOSTON LAGER | 7 |
| SWEET WATER | 6 |



* APPETIZERS

- CRISPY WINGS 8
Buffalo style, celery, bleu cheese
- CHEESE STEAK QUESADILLA 7
Peppers, mushrooms & onions, provolone cheese, pico de gallo
- ✂ FRIED GREEN TOMATOES 8
Layered with goat cheese and roasted red pepper vinaigrette
- PUB CHIP PLATTER 6
Crumbled bleu cheese, bacon and dipping sauce

* SOUPS & SALADS

- ITALIAN BEAN & PASTA SOUP 5 / 7
Our version of "Pasta e fagioli"
- CHEF'S KETTLE OF THE DAY 5 / 7
- ✂ GRILLED ROMAINE SALAD 10
Hearts of Romaine, shaved Manchego, crisp apples, Caesar vinaigrette, sliced, flash fried potato garnish
Add steak for \$5
- MIXED GREENS SALAD 11
Iced greens, warm roasted root vegetables, crumbled Goat cheese, toasted pecans, house vinaigrette
Add roasted pulled chicken for \$3
- ✂ TOSSED GREEN SALAD 8
Crisp greens, tomatoes, cucumbers, onion, cheddar cheese

* BURGERS & SANDWICHES

Sandwiches served with choice of side

- SEASONS BURGER 12
Sharp cheddar, crisp bacon, lettuce and tomato on a toasted Brioche
- SHAVED CHEESE STEAK SANDWICH 11
Peppers, mushrooms & onions, provolone cheese on toasted Baguette
- SOUTHERN CLUB SANDWICH 12
Turkey, ham, smoked bacon, lettuce, fried green tomato, cheddar cheese, toasted sourdough
- GRILLED SALMON SANDWICH 13
Lettuce, tomato, lemon-herb aioli on grilled Brioche
- ✂ VEGETABLE WRAP 9
Mixed greens, warm root vegetables, shaved Brussels sprouts, grated Parmigiana
- SPECIALTY FLATBREADS 10
Maple apples, pulled chicken, bleu cheese and bacon Grilled steak, onions, mushrooms, cheese blend
- ✂ Roasted vegetables, Brussels sprouts, herb oil, goat cheese

* ENTRÉES

Served with choice of two sides

- CHARRED FLAT IRON STEAK 22
Sliced steak, roasted Brussels sprout & mushroom garnish, Gorgonzola bleu cheese sauce
- GRILLED SALMON 19
Fresh tomatoes, onions, peppers, cilantro, over cheesy grits
- PAPPARDELLE PASTA, SAUSAGE & MUSHROOMS. 17
Italian sausage, fresh herbs, tomatoes, chicken broth, grated Parmigiano-Reggiano
- MAPLE-MUSTARD GLAZED ROASTED CHICKEN . 19
Half chicken with a roasted root vegetable garnish
- ✂ GREEN TOMATO PARMESAN 17
Panko crusted, marinara, mozzarella on a bed of fresh pasta

* KIDS

Served with choice of fruit or fries

- GRILLED HAMBURGER WITH CHEESE 7
- MAC N' CHEESE 7
- SOUTHERN FRIED CHICKEN TENDERS 7

* SIDES

- HOUSE SALAD 5
- SEA SALT-GARLIC FRIES 5
- SAUTÉED WILD MUSHROOMS 6
- ROASTED OR STEAMED SEASONAL VEGETABLES 5

* DESSERTS

- BREAD PUDDING CRISP 7
Served with a trio of dipping sauces
- CRÈME BRULEE 7
- CHOCOLATE TURTLE MOLTEN CAKE 7
- SWEET POTATO-MAPLE CHEESE CAKE 7

**Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the Restaurant team.*

✂ Vegetarian option