



BAR & BILLIARDS ROOM

SMALL SHARABLES

Mojito Wings

*Marinated in Fresh Mint and Lime Juice.
Celery Sticks and choice of Mojo Sauce or Blue Cheese
Dressing (Traditional Wings Available) \$12*

Smoked Salmon Dip

*Smoked Salmon, Cream Cheese, Capers,
Red Onions and Fresh Dill, Fried Pita Chips \$10*

SALADS

Peter Rabbit's Chopped Salad

*Chopped Hearts of Romaine, Benton's Bacon, Hearts
of Palm, Boiled Egg, Corn, Peas, Heirloom Tomatoes,
English Cucumber, White Balsamic Vinaigrette \$10*

Niçoise Salad

*Crisp Lettuce, Haricot Vert, Heirloom Tomatoes,
Boiled Egg, Fingerling Potatoes, Kalamata Olives,
Herb Lemon Vinaigrette \$10*

Summer Caesar Salad

*Crisp Hearts of Romaine Lettuce, Grilled Summer
Squash, Toasted Walnuts, Heirloom Tomatoes, Shaved
Parmesan Cheese, Caesar Dressing \$10*

Spinach & Strawberry Salad

*Fresh Baby Spinach, Fresh Strawberry, Shaved Red
Onions, Feta Cheese, English Cucumber,
Strawberry Vinaigrette \$10*

ADDITIONS:

*Grilled Chicken \$5 • Grilled Shrimp \$8 • *Pan Seared Salmon \$7 • *Grilled Steak \$9*

SOUP

Summer Gazpacho

*Chilled Watermelon, Olive Oil,
Sherry Wine Gazpacho \$5*

SOUP & SALAD COMBO

Iced Tea & Soft Drinks included \$13

SANDWICHES

Served with Parmesan Fries or Fruit Cup

*Prime Beef Smash Burger

*Two 4 oz. Ground Prime Beef Patties, Crisp Boston
Bibb Lettuce, Heirloom Tomato, Caramelized Sweet
Onions, Pickle, Tillamook Cheddar, Applewood
Smoked Bacon, Buttered Brioche Bun \$14*

Fried Chicken

*Cajun Dusted Fried Chicken Breast topped with
Pickled Slaw, Red Bell Pepper, Spicy Remoulade Sauce,
Toasted Brioche Bun \$10*

House Made Chicken Salad

*Roasted Pulled Chicken Breast, Celery, Walnuts,
Cranberries, Herb Aioli, Bibb Lettuce,
Buttery Croissant Roll \$10*

Fried Oyster Po'Boy

*Cornmeal Dusted Fried Oysters, Coleslaw, Heirloom
Tomato, Spicy Cajun Remoulade, Toasted Buttery
Hoagie Roll \$14*

Crab Cake Club

*House Made Crab Cake, Chipotle Bacon, Bibb
Lettuce, Heirloom Tomato, Cajun Remoulade,
Grilled Brioche Bun \$14*

LIFE'S INDULGENCES

Triple Chocolate Mousse Cake

Fresh Strawberry, Whipped Cream \$8

NY Cheesecake

Fresh Seasonal Berries, Whipped Cream \$8

FEATURED LIBATIONS

PAMPLEMOUSSE MARTINI

*Beefeater Gin, Giffard Pamplemousse Grapefruit
Liqueur, Fresh Lemon Juice, Lemon Swirl \$10*

RUBY FEVER MARTINI

*Deep Eddy Ruby Red Vodka, St. Germain,
Fever Tree Elderflower Tonic \$11*

**Consuming raw or uncooked foods may increase your risk of foodborne illness, especially if you have a certain medical condition.*