

Mixed Grille Dinner

APPETIZERS

Baja Fish Tacos \$12

Grilled Mahi Mahi, Lime-Cilantro Slaw, Pico De Gallo, Yellow Pepper Crema,
Soft Flour-Corn Tortillas

Green Chile Quesadilla \$8 (V)

Chopped Green Chile, Pico De Gallo, Avocado, Cheddar and Jack Cheeses,
BBQ-Cilantro Crema.
Add Grilled Chicken \$3

Charred Brussel Sprouts \$10 (GF)

Tossed with Sweet Chili Sauce and Topped with Sesame Seeds

Bang Bang Shrimp \$13

Fried Shrimp, Chili Aioli, Toasted Sesame Seeds, Mixed Greens

Chicken Wings \$12

Choice of Hot, Mild, or BBQ Served with Coleslaw and Ranch Dressing

SALADS

Add Protein to any Salad - Chicken \$3, Colossal Shrimp \$6, Salmon \$8

Classic Caesar | Half \$7 Full \$10

Romaine Hearts, Shaved Parmesan, Croutons,
Roman Caesar Dressing

Cobb (GF) | Half \$10 Full \$13

Romaine Hearts, Mixed Greens, Tomato, Red Onion, Egg,
Gorgonzola, Cucumber, Bacon, Avocado, Grilled Chicken,
Buttermilk Ranch

BBQ Ranch Chop (GF) | Half \$10 Full \$13

Romaine Hearts, All-Natural Turkey Breast, Bacon, Avocado,
Fresh Mozzarella, Baby Heirloom Tomato, Cucumber, Green Onion,
BBQ Ranch Dressing

Romaine Wedge (GF) | Half \$9 Full \$12

Romaine Heart Wedge, Crispy Pancetta, Gorgonzola,
Baby Heirloom Tomatoes, and Red Onion
Drizzled with Buttermilk Ranch

Anthem (V) | Half \$9 Full \$12

Mixed Greens, Dried Cranberries, Toasted Pecans, Goat Cheese,
Crispy Potato, Balsamic Vinaigrette

PIZZA

SMALL/LARGE

(Gluten Free Cauliflower Crust Available)

Classic Cheese | \$11/\$17

Marinara, Three Cheese Blend

Double Pepperoni | \$12/\$18

Marinara, Double Pepperoni, Three Cheese Blend

Greek | \$14/\$20

Garlic Oil, Fire Roasted Artichoke Hearts, Kalamata Olives,
Red Onion, Bell Peppers, Baby Tomatoes, Feta, Mozzarella

BBQ Chicken | \$13/\$19

BBQ Sauce, Grilled Chicken, Red Onion, Mozzarella, Bacon,
Cilantro

Build Your Own | \$11/\$17

Add \$.50 Per Topping
Pepperoni, Bacon, Ham, Artichoke Hearts, Mushrooms,
Green Peppers, Onions, Kalamata Olives, Spinach,
Tomato, Fresh Basil
Cauliflower Crust Available (GF)

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SANDWICHES

Includes Choice of French Fries, Onion Rings, Sweet Fries, Fresh Fruit, Tots, or Cole Slaw

***The Signature Burger \$13**

8 oz Certified Angus Beef, Bacon, Lettuce, Tomato, Onion,
Cheddar, Swiss, Brioche Bun

Southwest Chicken Sandwich \$12

Grilled Marinated Chicken, Green Chili, Butter Lettuce, Tomato,
Pepper Jack Cheese, Chipotle Aioli, Whole Wheat Bun

ENTREES

Chicken Piccata \$18

Chicken Breast, Wild Rice, Broccoli, Lemon Caper Sauce

***Forbidden Rice Bowl \$18 (GF/V)**

Black Rice, Asparagus, Radish, Avocado, Braised Cabbage,
Soft Boiled Egg, Herbed Tomato Jam

Sonoma Spiced French Cut Chicken Breast \$21

House Spice Blend, Fingerling Potatoes, Snap Peas, Asparagus,
Baby Heirloom Tomatoes, Romesco Sauce

***8 oz Filet Mignon \$35**

Pan Roasted Hand Cut Tenderloin, Boulangère Potatoes, Broccoli,
Shallot Marmalade

***Pan Seared Halibut \$29**

Basil Pearl Pasta, Pancetta, Baby Heirloom Tomatoes, Asparagus, Sugar Snap Peas,
Corn and Tomato Nage

Shrimp Bucatini Alla Checca \$22

Colossal Shrimp, Fresh Tomatoes, White Wine, Toasted Garlic, Basil,
Fresh Mozzarella, Bucatini Pasta, Garlic French Bread

***Wok Charred Salmon \$27**

Seared Verlasso Salmon, Honey Mustard Glaze, Sautéed Spinach, Wild Rice,
Sweet Soy Glaze

***Pork Porterhouse \$19**

Charred Corn Succotash, Cumin Roasted Heirloom Carrots, Pickled Red Onion,
Smoked Paprika Beurre Blanc

"Consuming raw- or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness."