



STARTERS

✓ VEGETARIAN

- Mussels*** Corn Butter, Andouille, Fingerling Potato, Grilled Bread **17**
- Pancetta & Pepper Jack Hush Puppies** Pepper Jelly, Roasted Pepper & Shallot Aioli, Parmesan Crisp **12**
- Crispy Artichokes** Parmesan, Arugula, Peppadew, Spicy Buttermilk **14** ✓
- Charcuterie & Cheese** Chef's Selections, Seasonal Jam, Cornichons, Spiced Pecans, Artisanal Crackers **20**
- Spinach & Artichoke Dip** House-Baked Bread, Fig Marmalade, Brie **15** ✓
- Southwestern Wagyu Tacos*** Ground Wagyu Beef, Avocado, Flour Tortilla, Sharp Cheddar **12**

WOOD-FIRED PIZZAS

Pizzas Will Be Served As Ready

- Margherita** Fresh Mozzarella, Fresh Basil **14** ✓
- Mushroom** Garlic Puree, Herb Ricotta, Hearth-Roasted Mushrooms, Balsamic Glaze **16** ✓
- Sausage** House-Made Fennel Sausage, Chili Flake, Baby Spinach **17**
- Pizza Of The Week** Ask Your Server About Your New Favorite Pie **18**

SALADS

Chicken \$6 / Shrimp* \$10 / Seasonal Fish* MP

- Grilled Romaine** Pancetta, Pecans, Blue Cheese, Tomatoes, Shallots, Herb-Mustard Dressing **14**
- Caesar** Romaine, Parmesan, House Dressing, Croutons **10** ✓
- Burrata Caprese** Heirloom Tomato, Herb-Marinaded Burrata, Red Onion, Caviar, Basil Coulis **16**
- Kale** Carrot, Apples, Bacon, Cucumber, Sunflower Seed, Peach-Champagne Vinaigrette **14**

SANDWICHES

Served with Housemade Fries or Mixed Green Salad

- Sand Lake Wagyu Burger*** Gruyere, Arugula, Onion Jam, Pickles, Brioche **18**
- French Dip*** Thinly Sliced Roasted Ribeye, Provolone, Horseradish, Au Jus **22**
- Grilled Portabella** Gribiche, Crispy Onions, Mixed Greens, Brie **16** ✓
- Crispy Chicken Breast** Sesame Bun, Smoked Jalapeño Aioli, Peppered Havarti, Pickles, Arugula **16**

MAINS

- Smoked Brisket** Purple Grits, Candied Tomato, Biscuit Crumb, Cider Gel **32**
- Wood-Grilled Prime Strip Loin*** Beet Root Béarnaise, Crispy Vegetables, Bacon-Black Pepper Sherry **44**
- Seared Scallops*** Potato Puree, Chorizo, Romanesco, Lobster Glace, Beet Crisp **35**
- Cornmeal Fried Snapper*** Farro Hoppin' John, Tomato Chutney, Black Garlic, Red Eye Gravy **32**
- BBQ Ribs** House-Made Rub & Sauce, Sweet Corn Spoonbread, Rosemary Crispy Potato **28**
- Fresno Adobo Chicken** Warm Potato Salad, Mustard Dressing, Spinach Puree, Fresno Dust **28**

SHAREABLES

- Grilled Asparagus** Prosciutto, Lemon Oil, Feta **10**
- Mac & Cheese** Cheddar, Gruyere, Provolone, Mozzarella, Bread Crumbs **8**
- French Fries** House-Cut, Double Blanched, Gribiche **6**
- Artisan Cracker Basket** Assorted Dried Breads & Crackers **4**
- Side Salad** Mixed Greens, Tomatoes, Cucumber, Red Onion, Sunflower Seeds, Lemon-Pepper Vinaigrette **6**
- Crispy Brussels Sprouts** Red Onion, Bacon-Black Pepper Vinaigrette **8**

EXECUTIVE CHEF: KEVAN HO

GENERAL MANAGER: LESLIE JOHNSON

ASSISTANT GENERAL MANAGER: BRANDON KING

All items are made to order and may have limited availability. We apologize for any inconvenience.

Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before ordering, please notify your server of any allergies as not all ingredients are listed.