

STARTERS

FRENCH ONION SOUP

CARAMELIZED ONIONS, SWISS, AND PROVOLONE BAKED WITH GARLIC CROUTONS...\$6

SPINACH AND ARTICHOKE DIP ^{GF}

CREAMY PARMESAN, BABY SPINACH, AND ARTICHOKE BAKED TO ORDER, SERVED WITH CORN TORTILLA CHIPS...\$8

SESAME TUNA

SESAME CRUSTED, SEARED RARE, SERVED WITH SEAWEED SALAD, CUCUMBERS, RED ONION, SESAME GINGER SAUCE...\$10

THE DAILY RIZZ ^{GF}

RISOTTO MADE TO ORDER, PREPARATION CHANGES DAILY...\$9

CALAMARI

THE ORIGINAL FRESH POINT JUDITH CALAMARI, FRIED WITH ROASTED CORN SUCCOTASH, FINISHED WITH SPICY CILANTRO LIME AIOLI...\$9

SALADS

THE FRISEE ^{GF}

SHAVED APPLE, RED ONION, GOAT CHEESE, WALNUTS, AND CRISPY BACON TOSSED WITH CIDER AND HONEY MUSTARD VINAIGRETTE...\$11

ROASTED VEGGIE ^{GF}

BUTTERNUT SQUASH, PARSNIPS, RED ONION, ROASTED RED PEPPERS AND BABY SPINACH TOSSED WITH SUN-DRIED TOMATO VINAIGRETTE...\$10

CAESAR

CRISP ROMAINE, CROUTONS, PARMIGIANO REGGIANO, HOUSE MADE DRESSING...\$9

SMALL BITES

BURGERS AND WRAPS COME WITH CHOICE OF REGULAR OR SWEET POTATO FRIES

CHICKEN FLATBREAD

GRILLED CHICKEN, ROASTED SHALLOT JAM, BABY SPINACH, MOZZARELLA...\$9

STEAK AND BLEU FLATBREAD

SHAVED RIBEYE, CARAMELIZED ONIONS, SMOKED BLEU CHEESE AND MOZZARELLA...\$12

ROASTED VEGGIE FLATBREAD

SQUASH, ZUCCHINI, RED ONION, PORTOBELLO MUSHROOMS, MOZZARELLA...\$8

^{GF} GLUTEN FREE

PUB PRETZELS

SALT CITY PRETZELS, GOOSE ISLAND IPA, SMOKED GOUDA AND CHEDDAR CHEESE SAUCE, SPICY BROWN MUSTARD...\$10

DUCK WINGS

OFTEN IMITATED, JUST NOT THE SAME. FRIED CRISPY, TOSSED IN CHIPOTLE CITRUS BBQ SAUCE, CHOPPED GREEN ONIONS. THEY ARE INSANELY DELICIOUS...\$11

CRAB CAKES

SOUTH CAROLINA BLUE CRAB, SWEET CORN, MIR POIX, CREOLE REMOULADE...\$11

ARANCINI DI RISSO

BASIL AND MOZZARELLA RISOTTO BALLS FRIED CRISPY SERVED WITH TOMATO BASIL SAUCE...\$8

SOUTHWEST QUESADILLA

GRILLED FREE RANGE CHICKEN, BLACK BEANS, CHEDDAR JACK, CHIPOTLE LIME AIOLI, SOUR CREAM, FRESH SALSA...\$9

STEAK AND WEDGE

GRILLED 8 OZ. FLAT IRON STEAK, ICEBERG LETTUCE, CHERRY TOMATOES, CRISPY BACON, ONION RINGS, ROQUEFORT DRESSING...\$16

HOUSE

FIELD GREENS, CHERRY TOMATOES, RED ONION, CUCUMBERS, CROUTONS AND BALSAMIC VINAIGRETTE ON THE SIDE...\$8

SALAD ADD-ONS

GRILLED CHICKEN...\$5. GRILLED 8 OZ. FLAT IRON...\$10. SESAME TUNA...\$7 SEARED SHRIMP...\$7

GUINNESS AND BEEF POT PIE

SLOW SIMMERED BEEF STEW MADE WITH GUINNESS BEER FINISHED IN THE OVEN WITH PUFF PASTRY...\$9

THE RED EYE

OUR STEAK BURGER GRILLED, FINISHED WITH SMOKED GOUDA, SLOW BRAISED SLAB BACON, OVER EASY EGG, SRIRACHA MAYO, LETTUCE, TOMATO AND ONION ON SPLIT TOP BUN. NOT FOR THE FAINT OF HEART...\$13

SMALL BITES

STEAK FRITES

GRILLED 8 OZ. NEW YORK STRIP, TRUFFLE FRIES, BALSAMIC GREENS...\$15

TURKEY CLUB WRAP

SHAVED ROAST TURKEY, CRISPY BACON, LETTUCE, TOMATO, ONION AND PESTO MAYO...\$10

ALL AMERICAN BURGER

GRILLED HOUSE STEAK BURGER, AMERICAN CHEESE, LETTUCE, TOMATO, ONION AND PICKLE ON SPLIT TOP TOASTED ROLL...\$9

PASTA

TUSCAN CHICKEN

FREE RANGE CHICKEN, RED ONION, BLACK OLIVES, AND SPINACH TOSSED WITH CAMPANELLE PASTA IN SUN-DRIED TOMATO AND ASIAGO CREAM...\$16

SHRIMP SCAMPI

PAN-SEARED SHRIMP, OVEN CURED TOMATOES, ARTICHOKE, SPINACH, HERB GARLIC BUTTER, WHITE WINE OVER ANGEL HAIR...\$18

ROASTED VEGETABLE VEGAN RAVIOLI^{GF}

CARROTS, CAULIFLOWER, BROCCOLI, SWEET PEAS, SWEET CORN, CARAMELIZED ONION, WRAPPED IN FRESH EGGLESS PASTA FINISHED WITH OUR OWN VEGETABLE POMODORO...\$16

LARGE PLATES

SERVED WITH YOUR CHOICE OF POTATO OF THE DAY OR RISOTTO AND SEASONAL VEGETABLE

NY STRIP^{GF}

12 OZ. USDA CHOICE BEEF, HOUSE MADE CAJUN RUB, FINISHED WITH BLEU CHEESE AND CRISPY BACON...\$25

HOUSE PRIME SIRLOIN^{GF}

8 OZ. FILET, FINISHED WITH ROASTED RED ONION AND WILD MUSHROOMS...\$21

SEAFOOD BROIL

8 OZ. COD LOIN FILET, SHRIMP AND SCALLOP SKEWER BROILED TO ORDER SERVED WITH CHIVE LEMON BUTTER...\$21

SALMON^{GF}

PAN-SEARED, FINISHED WITH HOUSE MADE TOMATO RELISH, ASIAGO AND BALSAMIC REDUCTION...\$19

BLUEBERRY DUCK^{GF}

PAN SEARED, FINISHED WITH BLUEBERRY, SHALLOTS, AND PORT WINE COMPOTE...\$17

FRIED HADDOCK

FRESHLY SERVED WITH COLESLAW AND FRIES. FRIDAY ONLY...\$16

MAHI TACOS

SPICY BREADED MAHI FRIED TO ORDER WITH HOUSE MADE SALSA, SOUR CREAM, SHREDDED LETTUCE AND LIME AIOLI ON FRESH CORN TORTILLA SERVED WITH FRIES...\$13

BUFFALO CHICKEN WRAP

CRISPY FRIED CHICKEN TOSSED IN BUFFALO SAUCE WRAPPED UP WITH SMOKED BLEU CHEESE, SHREDDED LETTUCE AND DICED CELERY...\$9

BRAISED PORK

SLOW ROASTED PORK, ITALIAN SAUSAGE, SWEET PEAS, PARMIGIANO REGGIANO IN A ROMA TOMATO 'SUNDAY GRAVY' OVER RIGATONI...\$17

PASTA BRUSCHETTA^{GF}

ROMA TOMATOES, RED ONION, FINISHED WITH HOUSE MADE POMODORO TOSSED WITH GLUTEN FREE PENNE PASTA...\$12. ADD CHICKEN...\$5 OR SHRIMP...\$7

LOBSTER MAC AND CHEESE

A BLEND OF SMOKED GOUDA, NEW YORK SHARP CHEDDAR TOSSED WITH FRESH LOBSTER MEAT AND PASTA THEN BAKED WITH SEASONED BREAD CRUMBS...\$15

BUTCHER BLOCK PRIME PORK^{GF}

GRILLED AND STUFFED WITH ROASTED APPLES, SHALLOTS, AND WALNUTS...\$18

CHICKEN MARSALA^{GF}

FRENCHED SEMI-BONELESS CHICKEN BREAST, WILD MUSHROOMS, MARSALA WINE AND DEMI GLACE...\$17

FILET MIGNON^{GF}

PORCINI MUSHROOMS, WHITE TRUFFLE COMPOUND BUTTER, DEMI GLACE...\$32

CIOPPINO

SHRIMP, COD, SCALLOPS, BABY CLAMS AND CALAMARI SIMMERED IN A SPICY TOMATO BROTH SERVED WITH CROSTINI...\$17

PRIME RIB^{GF}

SLOW ROASTED, SERVED WITH AU JUS. FRIDAY AND SATURDAY ONLY...12 OZ. \$25 OR 14 OZ. \$28

Alex's 3 for \$25 Menu

STARTERS

CHOOSE THREE COURSES FOR \$25.00

FRENCH ONION SOUP

CARAMELIZED ONIONS, SWISS, AND PROVOLONE BAKED WITH GARLIC CROUTONS

HOUSE SALAD

FIELD GREENS, CHERRY TOMATOES, RED ONION, CUCUMBERS, CROUTONS AND BALSAMIC VINAIGRETTE ON THE SIDE

ROASTED VEGGIE FLATBREAD

SQUASH, ZUCCHINI, RED ONION, PORTOBELLO MUSHROOMS, MOZZARELLA [GLUTEN FREE]

ARANCINI DI ROSSI

BASIL AND MOZZARELLA RISOTTO BALLS FRIED CRISPY SERVED WITH TOMATO BASIL SAUCE

SPINACH AND ARTICHOKE DIP

CREAMY PARMESAN, BABY SPINACH, AND ARTICHOKE BAKED TO ORDER, SERVED WITH CORN TORTILLA CHIPS

ENTREES

STEAK AND WEDGE SALAD

GRILLED 8 OZ. FLAT IRON STEAK, ICEBERG LETTUCE, CHERRY TOMATOES, CRISPY BACON, ONION RINGS, ROQUEFORT DRESSING

STEAK FRITES

GRILLED 8 OZ. NEW YORK STRIP, TRUFFLE FRIES, BALSAMIC GREENS

TUSCAN CHICKEN PASTA

FREE RANGE CHICKEN, RED ONION, BLACK OLIVES, AND SPINACH TOSSED WITH CAMPANELLE PASTA IN SUN-DRIED TOMATO AND ASIAGO CREAM

ROASTED VEGETABLE VEGAN RAVIOLI

CARROTS, CAULIFLOWER, BROCCOLI, SWEET PEAS, SWEET CORN, CARAMELIZED ONION, WRAPPED IN FRESH EGGLESS PASTA FINISHED WITH OUR OWN VEGETABLE POMODORO [GLUTEN FREE]

LOBSTER MAC AND CHEESE

A BLEND OF SMOKED GOUDA, NEW YORK SHARP CHEDDAR TOSSED WITH FRESH LOBSTER MEAT AND PASTA THEN BAKED WITH SEASONED BREAD CRUMBS

CHICKEN MARSALA

FRENCHED SEMI-BONELESS CHICKEN BREAST, WILD MUSHROOMS, MARSALA WINE AND DEMI GLACE

CIOPPINO

SHRIMP, COD, SCALLOPS, BABY CLAMS AND CALAMARI SIMMERED IN A SPICY TOMATO BROTH SERVED WITH CROSTINI

BLUEBERRY DUCK

PAN SEARED, FINISHED WITH BLUEBERRY, SHALLOTS, AND PORT WINE COMPOTE [GLUTEN FREE]

YOUR CHOICE OF DESSERT