



LUNCH MENU

SPRING STARTERS

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| BAM BAM SHRIMP (DF) | 16 |
| lightly fried shrimp tossed in a sweet-heat glaze with fresh spring chilis | |
| GIANT BAVARIAN PRETZEL | 12 |
| warm, soft pretzel served with spring-inspired beer cheese and whole-grain mustard | |
| SPRING SMASH SLIDERS | 14 |
| mini beef sliders with herb-pickle mayo, baby arugula, provolone & crispy prosciutto | |
| CLASSIC WINGS (GF) | 17 |
| tossed with buffalo, barbeque or garlic parmesan sauce. Served with carrots, celery and house blue cheese dressing | |
| SMOKED SALMON DEVILED EGGS (GF)(DF) | 9 |
| whipped yolks folded with smoked salmon, topped with fried capers & red onion | |
| ALE-BRAISED PORK BELLY (GF)(DF) | 13 |
| slow-braised pork belly with spring pickled onions, strawberry mustard & baby arugula | |
| GRILLED LAMB MEATBALL SKEWERS (DF) | 12 |
| tender grilled lamb paired with refreshing spring mint chutney | |
| SPRING BURRATA | 13 |
| creamy burrata with strawberry-basil relish, balsamic glaze & toasted baguette | |
| PROSCIUTTO SPRING FLATBREAD (GF) | 12 |
| poached pears, basil pesto, mozzarella, prosciutto & baby arugula | |
| CHEESE QUESADILLA | 13 |
| cheddar a cotija cheese with onions, peppers, house pico de gallo and sour cream <u>add chicken+3 shrimp +3 steak +3</u> | |

SOUPS & SALADS

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| HOUSE CHILI (GF) | 5 / 8 |
| garnished with red onion, cheddar cheese and sour cream | |
| CHEF INSPIRED SOUP OF THE DAY | 5 / 7 |
| chef's rotating creation inspired by seasonal spring ingredients | |
| SPRING ONION & PALE ALE SOUP | 5 / 8 |
| sweet spring onions gently simmered with pale ale, topped with a Swiss cheese baguette | |
| CLASSIC CAESAR | 8 / 12 |
| classic Caesar with crisp seasonal romaine, parmesan, croutons and creamy Caesar dressing | |
| GARDEN SALAD (GF)(DF) | 8 / 12 |
| a medley of greens, highlighting fresh spring vegetables | |
| PAR THREE (DF) | 11 |
| chicken, tuna & egg salads served with baby arugula and warm naan bread <u>add a scoop of any salad +5</u> | |
| CHOPPED SALAD (GF) | 14 |
| crispy romaine lettuce, tomato, bacon, blue cheese crumbles, avocado and hard boiled egg | |
| BIBB & BURRATA SALAD (GF) | 15 |
| soft bibb lettuce with tomatoes, balsamic drizzle & lemon-chive dressing | |
| SPRING VEGETABLE & BABY KALE SALAD (GF) | 13 |
| cucumber, radish, snap peas, cherry tomatoes, feta & green goddess dressing | |

SALAD ADDITIONS

Grilled Chicken 5 | (6) Shrimp 8
Steak 7 | 6oz Salmon 8

(GF) Gluten Free

(DF) Dairy Free

Gluten-free bread and buns available upon request.

*Consuming undercooked meats, poultry, eggs, shellfish, or seafood may increase the risk of foodborne illness. We cannot guarantee complete safety from allergens.

HANDHELDS Served with: (GF) French Fries, Tater Tots, Sweet Potato Fries, Onion Rings, Cole Slaw or Fruit Salad

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| CUBAN SANDWICH mojo pork, ham, swiss, pickles & mustard pressed | 16 | AL PASTOR SPRING TACOS (DF) choice of mahi, shrimp or chicken with cabbage slaw, pineapple salsa & cilantro | 18 |
| SIGNATURE BURGER classic build, paired with crisp spring lettuce, red onion, tomato, house special sauce on toasted brioche with choice of cheese | 17 | CHICKEN BLTA (DF) grilled chicken, crispy pork belly, bibb lettuce, tomatoes, avocado & green goddess mayo | 15 |
| GLEEZY DOG chargrilled on toasted bun with gleezy sauce | 14 | DUCK CONFIT FRENCH DIP swiss, caramelized onions, herb mayo & warm duck jus, enriched with fresh spring herbs | 15 |
| BUFFALO CHICKEN WRAP buffalo chicken wrapped with shredded lettuce, blue cheese, tomato, ranch dressing and buffalo sauce | 16 | LEGACY CLUB ham, turkey, fried egg, bacon, bibb lettuce, tomato, american cheese & herb mayo | 15 |
| SPRING SHRIMP ROLL ale and butter poached shrimp tossed in lemon-chive dressing | 17 | TURKEY CAPRESE WRAP turkey, burrata, tomatoes, basil pesto, arugula & balsamic glaze | 16 |

DINNER MENU

DINNER MENU OFFERED FROM 4PM THURSDAY THROUGH SUNDAY

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| CEDAR-PLANK SALMON – 6OZ (GF) roasted over cedar, served with basil mashed potatoes, red pepper coulis & wild mushrooms | 19 | FRESH CATCH – 6OZ signature dish, served with seasonal spring sides | MP |
| STOUT-BRAISED SHORT RIBS – 6OZ fork-tender short ribs paired with whipped potatoes & glazed carrots | 26 | GRILLED PORK TENDERLOIN – 6OZ (GF) (DF) roasted carrots, apple-fennel slaw & grain mustard | 17 |
| GRILLED NEW YORK STRIP – 7OZ (GF) topped with spring onion butter & served with lemon-fragrant asparagus and whipped potatoes | 29 | LEMON SPRING CHICKEN – 6OZ (GF) spring vegetable medley, herb potatoes & light jus | 18 |

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