

Housemade Guacamole Doc B's 'famous' sweet potato chips	13	Dip Trio black bean hummus, guacamole, salsa	14	Oven Roasted Chicken Wings 700° baked, chimichurri, reggiano	15
Grilled California Artichokes salt, pepper, remoulade	15	Roasted Heirloom Cauliflower kale pesto, golden raisins, marcona	17	1 lb. Angry Meatball* spicy tomato, ricotta, garlic bread	19
Killer Grilled Shrimp cilantro, watermelon, marcona	19	Ahi Tuna Sashimi ponzu, pickled cucumber, avocado	26	Jumbo Lump Crab "Stack" mango, avocado, mustard vinaigrette	23

SIDES

French Fries	6	Sautéed Broccoli	8	Smashed Potatoes	7	Iron Skillet Mac & Cheese	13
Sweet Potato Fries	8	Buffalo-Style Potatoes	7	Kale Slaw	6	Daily Additions	AQ

PIZZAS

Margherita marinara, fresh mozzarella, basil	14	Italian Sausage marinara, shredded mozzarella, kale	17	BBQ Chicken housemade bbq, red onion, cilantro	16
Pepperoni marinara, shredded mozzarella	16	Avocado cotija, pickled jalapeño, lime	16	Today's Specialty Pizza	MKT

ENTRÉE SALADS

Knife And Fork Cobb <i>Crispy Chicken with Gold Coast Vinaigrette</i> bacon, egg, avocado, cornbread croutons & danish blue	16	Shredded Brussels Sprout <i>Basil Vinaigrette</i> marcona almonds, a bit of kale & parmigiano reggiano	13
Mediterranean Shrimp <i>Avocado Vinaigrette & Crumbled Feta</i> peppadew, red onion, cucumber, mint & jicama	17	California Salad <i>Shredded Kale & Roasted Garlic Dressing</i> sweet potato, pistachio, dried cranberries, wasabi peas & tortilla	15
Grilled Chicken Salad <i>Agave-Lime Vinaigrette</i> corn, cilantro & tortilla strips with a black bean drizzle	16	Grilled Chicken (5) • Marinated Filet Mignon* (8) • #1 Tuna* (10) Shrimp (8) • Faroe Island Salmon* (10) • Tofu (5)	
Our Tuna Salad* <i>Seared Ahi with Ginger Dressing</i> field greens, avocado, jicama, carrots & cucumber	23		

START WITH
Perfect House Salad (10) • Asian House Salad (8)
Bowl Of Soup (8)

VERY SPECIAL ENTRÉES

Palm Beach Skirt Steak* citrus-soy marinade & paired with smashed potatoes	39
Steak Frites* served with chimichurri & french fries	35
10 oz. Always Center-Cut Filet Mignon* paired with smashed potatoes & sautéed broccoli	41
Pan Roasted Chicken with a shiitake demi-glace & smashed potatoes	25
"Hot" Chicken boneless, fried, habanero-honey glazed & served with coleslaw	24
Crispy Lemon Chicken arugula, shaved parmigiano, caper, mustard-basil vinaigrette	19
Danish Barbecue Ribs brushed with bbq & served with coleslaw	31
Simply Grilled Faroe Island Salmon* accompanied by kale slaw & remoulade	28
Mama B's Chicken Parm marinara & thin-sliced mozzarella with sautéed broccoli	21
Rigatoni with Spicy Italian Sausage green peas & kale in a traditional italian "brodo"	19

SANDWICHES + BURGERS

French Fries, Sweet Potato Fries, Coleslaw, or Kale Slaw

The Roadside Burger* cheddar, shredded lettuce, white onion & pickle with 1001 island	14
The Wedge Burger* sunny-side up egg, danish blue, candied bacon & garlic dressing	17
The Wright Chicken Sandwich cheddar, shredded lettuce, tomato & dijon honey	16
Crispy Chicken Sandwich coleslaw, white onion & pickle with 1001 island dressing	16
Carnitas Sandwich slow-roasted pork, coleslaw, pickle & a thick onion ring with bbq	18
The Number Six spicy crispy chicken, pickle & habanero-honey	13
West Coast Steak Sandwich* parmigiano reggiano, kale slaw & pickled red onion	18
Cajun Turkey Burger cheddar, avocado, red onion & tortilla strips	15
"All Green" Burger our green rice & kale blend with jack cheese & a jalapeño aioli	15
Sandwich Of The Day	AQ

DINNER FEATURES

<u>MONDAY</u> Mussels* + French Fries + Toast	19
<u>TUESDAY</u> Juan's Taco Trio + Elote Style Corn	16
<u>WEDNESDAY</u> Double Cut Pork Chop* + Tostones	33
<u>THURSDAY</u> Rigatoni alla Bolognese*	21
<u>FRIDAY</u> 한국어 Style Short Rib* + Smashed Potatoes	36
<u>SATURDAY</u> Day Boat Scallops + Szechuan Green Beans	MKT
<u>SUNDAY</u> Buttermilk Fried Chicken + Fries + Coleslaw	21

Things to know...

- All day Monday, Signature Cocktails + Macallan 12yr are \$7
- Tuesday Casamigos Blanco Tequila is \$6 @4PM
- Wednesday bottles of wine are 1/2 off @5PM (All bottles by the glass)
- Thursday Tito's Vodka is \$6 @4PM
- All day Friday, Voveti & Veuve du Vernay are \$5 a glass (Bubbles)
- Brunch is Saturday + Sunday 11ish to 3ish
- Bloody Marys + Mimosas are \$5 during Brunch
- Happy Hour is Monday thru Friday from 4PM to 6PM

WOK OUT® BOWL
Served with Market Veggies & Chopped Cashews

Your choice of:
Faroe Island Salmon* (24) • Chicken (16) • Shrimp (17)
#1 Tuna* (23) • Tofu (15) • Filet Mignon* (17)

Choose: Sesame Teriyaki or Sweet & Spicy Thai
Choose: Sticky Brown Rice, Shanghai Lo Mein, or Quinoa

FOR AFTERWARDS

Rob's Double Decker Chocolate Cake • Housemade Key Lime Pie
Cinnamon Toast Crunch Cheesecake • Featured Dessert

Your happiness is our priority

*Not all ingredients listed. Let us know of any allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.*