



GF- GLUTEN FREE
VEG-VEGETARIAN

STARTERS

FRIED JUMBO SHRIMP

SERVED WITH HONEY SRIRACHA & COCKTAIL SAUCE

14

SOUTH DAKOTA CHISLIC*

TENDER STEAK BITES, SERVED WITH DIPPING SAUCES, CHOICE OF SMASHED POTATOES OR ONION RINGS.

15

FRIED BRUSSEL SPROUTS

BALSAMIC GLAZE & FRESH HERBS

8

GF

SMASHED POTATO BITES

TRUFFLE, PARMESAN CHEESE SERVED WITH GARLIC AIOLI

8

VEG

FRIED BUFFALO CAULIFLOWER BITES

SERVED WITH RANCH OR BLUE CHEESE

10

VEG

DOZEN WINGS

BOURBON BBQ, BUFFALO, SWEET CHILI

15

1/2 DOZEN WINGS

9

SHARABLES

BAJA SHRIMP TACOS

TWO CRUNCHY QUESADILLA SHELLS FILLED WITH GRILLED CAJUN SHRIMP, CABBAGE, FRESH PICO DE GALLO & TOPPED WITH BAJA CREMA

13

1912 NACHOS*

JALAPENOS, SOUR CREAM, PICO DE GALLO & GREEN ONION CHOICE OF STEAK, CHICKEN OR SHRIMP. SERVED WITH SALSA

14

GUACAMOLE 4

ROLLED QUESADILLA*

ROASTED POBLANOS, PEPPERJACK PICO DE GALLO & LIME CREMA SERVED WITH A SIDE OF SALSA CHOICE OF STEAK, CHICKEN OR SHRIMP

12

GUACAMOLE 4

CHARCUTERIE BOARD

IMPORTED & DOMESTIC CHEESES, PROSCIUTTO, SALAMI, OLIVES & LAVOSH

14

HUMMUS & CRUDITE

GRILLED NAAN BREAD, BABY CARROTS FONTINA CHEESE, CUCUMBERS & OLIVES

11

VEG

CHIPS & GUACAMOLE

FLOUR OR CORN TORTILLA CHIPS WITH HOUSE MADE GUACAMOLE

8

SALSA 3 QUESO 4

VEG

FLATBREADS

BBQ CHICKEN

BOURBON BBQ, MOZZARELLA CHICKEN, RED ONION & CILANTRO

11

PESTO CHICKEN

MOZZARELLA, PARMESAN, MICRO GREENS ROASTED PEPITAS & LIME CREMA

11

MARGHERITA

FRESH MOZZARELLA, MARINARA TOMATO, BASIL & BALSAMIC GLAZE

11

CLASSIC PEPPERONI 10

DESSERT

KAHLUA CHOCOLATE CAKE

CREME ANGLAISE, FRESH BERRIES

8

DEEP FRIED CHEESE CAKE

CINNAMON SUGAR, VANILLA ICE CREAM AND CARAMEL SAUCE

7

OLD SCHOOL BANANA SPLIT

CHOCOLATE & VANILLA ICE CREAM, NUTS, WHIPPED CREAM, CARAMEL SAUCE WITH A CHERRY

9

* CONSUMING RAW OR UNDERCOOKED MEAT, PULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS



GF- GLUTEN FREE
VEG-VEGETARIAN

SOUP & SALADS

THE MEDITERRANEAN

TOMATOES, OLIVES, FETA, RED ONION,
GARLIC HUMMUS, LAVOSH & HOUSE
VINAIGRETTE

12
VEG

SEASONAL SOUP

CUP 4 BOWL 7

SMALL SALAD

MIXED GREENS, CUCUMBERS
TOMATOES, CROUTONS

6

ROASTED BEET SALAD

KALE, SHAVED BRUSSEL SPROUTS,
ROASTED BEETS, PEPITAS, CRANBERRIES
GOAT CHEESE & CITRUS DRESSING

12
VEG

TRADITIONAL CAESAR

ROMAINE, PARMESAN & CROUTONS

10
VEG

ADD-ONS

GRILLED CHICKEN 4

SEARED SALMON* 5

GRILLED SHRIMP 8

SESAME MANDARIN SALAD

ROMAINE, CARROTS, MANDARIN ORANGES,
GREEN ONION, SHAVED BUSSEL SPROUTS,
ALMONDS, WONTONS & SESAME DRESSING

12
VEG

SIGNATURE ENTREES

ALL ENTREES COME WITH SEASONAL VEGGIES & CHOICE OF
GARLIC MASHED POTATOES, TRUFFLE SMASHED POTATOES OR HERB RISOTTO

GRILLED SALMON*

TOPPED WITH CHIMICHURRI RELISH

30

12OZ RIBEYE*

GRILLED & TOPPED WITH COMPOUND
BUTTER

42

ADD SHRIMP KNOT 4

BRAISED BEEF SHORTRIBS

HOUSE MADE SHORTRIBS IN PORT WINE DEMI

40

PASTA

SHRIMP CARBONARA*

CARAMELIZED PANCETTA, GREEN PEAS,
PARMESAN CHEESE, FENNEL SEEDS ON
CAMPANELLE PASTA TOPPED WITH A SUNNY
SIDE UP EGG

30

SOUTHWEST CHICKEN

GRILLED CHICKEN, ROASTED CORN
IN A WHITE WINE CHIPOTLE CREAM
SAUCE & TOPPED WITH PARMESAN
CHEESE

25

SUB SHRIMP 4

ROASTED VEGETABLE

ROASTED VEGGIE MEDLEY,
MARINARA & KALE TOPPED WITH
PARMESAN CHEESE

18
VEG

TAKES TWO HANDS

L.T.C BURGER*

ANGUS BEEF PATTY WITH
LETTUCE, TOMATO & CHEESE

12 ADD BACON **1.00**

SERVED WITH HOUSE MADE CHIPS

SUBSTITUTE FRIES, ONION RINGS,

SIDE SALAD OR FRESH FRUIT \$2

CHICKEN AVOCADO WRAP

FONTINA CHEESE, SPROUTS,
TOMATO AND HUMMUS

14

AZ BURGER*

BACON, GUACAMOLE, PICO DE GALLO,
PEPPERJACK CHEESE, LETTUCE & TOMATO

14

CHICKEN CIABATTA

BACON, CHEDDAR CHEESE, LETTUCE
TOMATO & GARLIC AIOLI

14

STACKED CLUB

TURKEY, BACON, LETTUCE
TOMATO, SWISS & HERB MAYO
ON TOASTED SOURDOUGH

15

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