



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 PARMESAN TRUFFLE FRIES OR ONION RINGS.

15

FRIED BRUSSEL SPROUTS

FIG BALSAMIC GLAZE & FRESH HERBS

8
GF

HEIRLOOM TOMATO

BURRATA SALAD

BURRATA CHEESE, FIG BALSAMIC GLAZE TOPPED WITH FRESH BASIL & EXTRA VIRGIN OLIVE OIL

13
VEG GF

DOZEN WINGS

CITRUS 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

14

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, BRESAOLA SALAMI, OLIVES WITH FIG PASTE, MUSTARD, CORNICHONS & LAVOSH

18

HUMMUS & CRUDITE

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

12

VEG

CHIPS & GUACAMOLE

FLOUR OR CORN TORTILLA CHIPS WITH HOUSE MADE GUACAMOLE

8

SALSA 3 QUESO 4
VEG

SOUP & SALADS

THE MEDITERRANEAN

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

13
VEG

TRADITIONAL CAESAR

ROMAINE, PARMESAN & CROUTONS

11

SEASONAL SOUP

CUP 4 BOWL 7

SMALL SALAD

MIXED GREENS, CUCUMBERS TOMATOES, CROUTONS

6

ADD-ONS *

GRILLED CHICKEN 4

SEARED SALMON 5

GRILLED SHRIMP 8

ROASTED BEET SALAD

KALE, SHAVED BRUSSEL SPROUTS, ROASTED BEETS, PEPITAS, CRANBERRIES GOAT CHEESE & MANGO VINAIGRETTE

13
VEG

SESAME MANDARIN SALAD

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

13
VEG

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



GF- GLUTEN FREE
VEG-VEGETARIAN

FLATBREADS

BBQ CHICKEN

CITRUS BBQ, MOZZARELLA
CHICKEN, RED ONION & CILANTRO

12

PESTO CHICKEN

MOZZARELLA, PARMESAN, MICRO GREENS
ROASTED PEPITAS & LIME CREMA

12

MARGHERITA

FRESH MOZZARELLA, MARINARA
TOMATO, BASIL & FIG BALSAMIC GLAZE

10

CLASSIC PEPPERONI 10

HOUSE MADE MARINARA, MOZZARELLA CHEESE & PEPPERONI

SIGNATURE ENTREES

ALL ENTREES COME WITH SEASONAL VEGETABLES & CHOICE OF
GARLIC MASHED POTATOES, PARMESAN TRUFFLE FRIES 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 FRA DIABLO

SAUTÉED SHRIMP AND ROASTED VEGGIES
ON LINGUINI PASTA
TOSSED IN SPICY HOUSE MARINARA

29

SUB PESTO CREAM SAUCE \$2

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

13

SUB CHICKEN BREAST

SERVED WITH HOUSE MADE CHIPS

SUBSTITUTE FRIES, ONION RINGS,
SIDE SALAD OR FRESH FRUIT \$2
PARMESAN TRUFFLE FRIES \$4

CHICKEN AVOCADO WRAP

FONTINA CHEESE, SPROUTS,
TOMATO AND HUMMUS

14

AZ BURGER*

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

15

SUB CHICKEN BREAST

STACKED CLUB

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

15

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

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