



Libations

CRAFT COCKTAILS

- BASIL-LIMONCELLO SPRITZ** | sparkling wine, basil, soda water | \$
APEROL SPRITZ | Aperol, sparkling wine, soda, orange | \$
PASSIONATE FRENCH 75 | Bombay gin, passion fruit liqueur, lemon, simple, sparkling wine | \$
RIVER CLUB SANGRIA | red wine, brandy, citrus fruit, sparkling wine, soda | \$
DIRTY DIRTY GOOSE | Grey Goose vodka, olive brine, blue cheese stuffed olives | \$
PERFECT MANHATTAN | Bulleit rye, sweet & dry vermouth, dark cherries, “*Stirred not Shaken!*” | \$
PEAR MARTINI | Absolut pear, Amaretto, pineapple juice, sour | \$
GINGER STRAWBERRY COSMO | Absolut citron, ginger, Triple Sec, cranberry, sugar rim | \$
MAPLE BACON OLD FASHIONED | Buffalo Trace bourbon, bitters, maple syrup, cherries | \$
ROSITA | Sauza Blanco tequila, sweet & dry vermouth, Campari, bitters, orange | \$
BLACKBERRY BOURBON SMASH | bourbon, mint, lemon, simple | \$
SPICY WATERMELON MARGARITA | Tanteo jalapeno tequila, lime, simple, Triple Sec, Tajin rim | \$
SALTED CARAMEL ESPRESSO MARTINI | Caramel whiskey, coffee liqueur, espresso coffee, whipped, caramel | \$

ZERO PROOF

- CRANBERRY MULE** | ginger beer, lime, cranberry | \$
SMOKED WHISKEY SOUR | zero proof whiskey, lemon, simple | \$
APEROL SPRITZ | Italian spritz, NA prosecco, orange | \$
TOST | sparkling rose | \$
PEACH BELLINI | NA proof Prosecco, peach puree | \$

DRAFT BEERS

- MODELO ESPECIAL** | lager, Mexico | \$
JAI ALAI | IPA, Tampa | \$
MICHELOB ULTRA | light lager, St. Louis | \$
MILLER LITE | light pilsner, Milwaukee | \$
SAMUAL ADAMS | seasonal, Boston | \$

BOTTLES & CANS

- COORS LIGHT** | light lager, Golden, CO | \$
YUENGLING | lager, Pottsville, PA | \$
PERONI | pale lager, Italy | \$
GUINNESS | stout, Ireland | \$
STELLA ARTOIS | pilsner, Belgium | \$
ATHLETIC BREWING | Run Wild IPA, CT {NA} | \$



Libations

CRAFT COCKTAILS

- BASIL-LIMONCELLO SPRITZ** | sparkling wine, basil, soda water | 12
APEROL SPRITZ | Aperol, sparkling wine, soda, orange | 12
PASSIONATE FRENCH 75 | Bombay gin, passion fruit liqueur, lemon, simple, sparkling wine | 13
RIVER CLUB SANGRIA | red wine, brandy, citrus fruit, sparkling wine, soda | 11
DIRTY DIRTY GOOSE | Grey Goose vodka, olive brine, blue cheese stuffed olives | 15
PERFECT MANHATTAN | Bulleit rye, sweet & dry vermouth, dark cherries, *"Stirred not Shaken!"* | 14
PEAR MARTINI | Absolut pear, Amaretto, pineapple juice, sour | 14
GINGER STRAWBERRY COSMO | Absolut citron, ginger, Triple Sec, cranberry, sugar rim | 13
MAPLE BACON OLD FASHIONED | Buffalo Trace bourbon, bitters, maple syrup, cherries | 14
ROSITA | Sauza Blanco tequila, sweet & dry vermouth, Campari, bitters, orange | 13
BLACKBERRY BOURBON SMASH | bourbon, mint, lemon, simple | 12
SPICY WATERMELON MARGARITA | Tanteo jalapeno tequila, lime, simple, Triple Sec, Tajin rim | 13
SALTED CARAMEL ESPRESSO MARTINI | caramel whiskey, coffee liqueur, espresso, whipped, caramel | 13

ZERO PROOF

- CRANBERRY MULE** | ginger beer, lime, cranberry | 11
SMOKED WHISKEY SOUR | zero proof whiskey, lemon, simple | 13
APEROL SPRITZ | Italian spritz, NA Prosecco, orange | 13
TOST | sparkling rose | 11
PEACH BELLINI | NA proof Prosecco, peach puree | 12

DRAFT BEERS

- MODELO ESPECIAL** | lager, Mexico | 8
JAI ALAI | IPA, Tampa | 9
MICHELOB ULTRA | light lager, St. Louis | 7
MILLER LITE | light pilsner, Milwaukee | 7
SAMUAL ADAMS | seasonal, Boston | 9

BOTTLES & CANS

- COORS LIGHT** | light lager, Golden, CO | 7
YUENGLING | lager, Pottsville, PA | 7
PERONI | pale lager, Italy | 8
GUINNESS | stout, Ireland | 8
STELLA ARTOIS | pilsner, Belgium | 8
ATHLETIC BREWING | Run Wild IPA, CT {NA} | 8



Wine Selections

SPARKLING

	<u>BTG</u>	<u>BT</u>
MUMM NAPA BRUT Napa, CA		56
RUFFINO PROSECCO Tuscany, IT		10
VUEVE CLICQUOT YELLOW LABEL Champagne, France		110

WHITE

	<u>BTG</u>	<u>BT</u>
KIM CRAWFORD, SAUVIGNON BLANC Marlborough, NZ	12	42
WILLIAM HILL, SAUVIGNON BLANC North Coast, CA	12	42
MEZZACORONA, PINOT GRIGIO Alto Adige, IT	9	33
WENTE, CHARDONNAY Livermore Valley, CA	10	35
SONOMA CUTRER, CHARDONNAY Sonoma Coast, CA	14	54
KENDALL JACKSON, CHARDONNAY CA	11	40
STAGS LEAP, KARIA CHARDONNAY Napa Valley, CA		70
CHATEAU ST. MICHELLE, RIESLING Colombia Valley, WA	9	33
OMBRE, ROSE South France	8	30

RED

	<u>BTG</u>	<u>BT</u>
LA CREMA, PINOT NOIR Sonoma, CA	11	40
MEIOMI, PINOT NOIR Livermore Valley, CA	11	40
BELLE GLOS, PINOT NOIR, CLARK & TELEPHONE Santa Maria Valley, CA		85
BELLE GLOS, PINOT NOIR, DAIRYMAN Russian River Valley, CA		85
RUFFINO, CHIANTI Italy	10	35
BARBOSSA VALLEY SHIRAZ South Australia	10	35
DONA PAULA, MALBEC Mendoza, AR	10	35
SALDO, ZINFANDEL Lodi, CA		70
THE PRISONER, RED BLEND Napa Valley, CA	18	85
ORIN SWIFT ABSTRACT CA		90
CHATEAU ST. MICHELLE, CABERNET SAUVIGNON Colombia Valley, WA	14	54
WENTE, CABERNET SAUVIGNON Livermore Valley, CA	11	40
RODNEY STRONG, CABERNET SAUVIGNON Sonoma County, CA	11	40
FRANCISCAN CORNERSTONE, CABERNET SAUVIGNON CA	11	40
QUILT, CABERNET SAUVIGNON Napa Valley, CA		85
STAGS LEAP, CABERNET SAUVIGNON, ARTEMIS Napa Valley, CA	22	130
CAYMUS, CABERNET SAUVIGNON Napa Valley, CA	26	140



Ask Your Server About Our Nightly Features:

SEASONAL BISQUE | FLATBREAD FEATURE | BUTCHER'S CUT | CATCH OF THE DAY | PASTA SPECIAL

Appetizers

CHILLED SHRIMP & BOURSIN CHEESE | zesty cocktail sauce, berries & grapes, crostini | 28  

CRISPY BRUSSELS SPROUTS | sweet bourbon glaze, crispy bacon, gorgonzola cheese | 12 

WHIPPED RICOTTA & FOCACCIA | strawberries, artisan honey, micro basil | 12 

SESAME CRUSTED AHI TUNA | rare seared & sliced thin, charred pineapple relish, citrus ponzu, ginger & sesame sauce, seaweed salad, pickled ginger, wasabi | 20

CHARRED HEIRLOOM TOMATO & BURRATA | micro basil, pesto & balsamic glaze, crostini | 14  

Soups & Salads

ONION SOUP GRATIN | onion broth under a blanket of perfectly gratin cheese | 10 

CAESAR SALAD | romaine hearts, Caesar dressing, crouton crumble, shaved parmesan | 11 

CHOPPED SALAD | cured meats, chickpeas, pickled onion, tomato & cucumber, asiago cheese, red wine vinaigrette | 12 

STEAKHOUSE WEDGE SALAD | iceberg lettuce, blistered heirloom tomatoes, chopped bacon, green onion, gorgonzola cheese, buttermilk dressing | 13 

WATERMELON & ARUGULA SALAD | feta, micro arugula, toasted pistachios, citrus vinaigrette, balsamic glaze | 13

Proteins: Murray's Chicken Breast 9 | 60 South Salmon 15 | Poached Shrimp 13 |   



Contains Nuts



Contains Dairy



Contains Shellfish



Gluten Friendly



Vegetarian



Vegan



Ask Your Server About Our Nightly Features:

SEASONAL BISQUE | FLATBREAD FEATURE | BUTCHER'S CUT | CATCH OF THE DAY | PASTA SPECIAL

Entrees

SUNDAY GRAVY & BUCATINI | slow-braised meat sauce, cream & parmesan, garlic bread | 19

BLACKENED SEA SCALLOPS | lemon farro, charred tomatoes, roasted peppers & spinach, caper beurre blanc | 52
"Make it Vegetarian" | pan-seared king trumpet mushroom | 26

PAN-SEARED 60 SOUTH SALMON | roasted corn, smashed creamer potatoes, micro salad, herb vinaigrette | 26

COCA-COLA-BRAISED SHORT RIBS | shaved Brussels sprouts, herbed polenta | 33

PAN-SEARED KEY WEST RED SNAPPER | coconut risotto, jumbo lump crab, greens, basil beurre blanc | 39

THYME ROASTED HALF CHICKEN | parsnip puree, French beans, natural jus | 24

6 OZ. ANGUS BEEF TENDERLOIN | garlic roasted mashed potato, asparagus, Old Bay hollandaise | 49
"Make it Oscar Style" | adds jumbo lump crab | +10

Beverages

SODA | all Pepsi products | 3

LEMONADE | 3

ICED TEA | 3

ARNOLD PALMER | ½ iced tea & ½ Lemonade | 3

SAN PELLEGRINO | (sparkling) 750ml | 9

ACQUA PANNA | (Still) 750ml | 9

COFFEE / DECAF / ESPRESSO | 4

HOT TEA | 4



Contains Nuts



Contains Dairy



Contains Shellfish



Gluten Friendly



Vegetarian



Vegan