## STARTERS

### FRIED PICKLES \$9

HOUSE PICKLES WITH ROSEMARY RANCH

### WINGS \$17 FREE

BBQ, SWEET BUFFALO, MANGO HABANERO OR GARLIC PARMESAN SERVED WITH WEDGE SALAD + BLEU CHEESE DRESSING

### BRUSSELS SPROUTS \$12

CRISPY SPROUTS + RED ONION TOSSED IN A PARMESAN AIOLI AND GRANA PADANO CHEESE \*GLUTEN FREE - SAUTEED

### **ELOTE FRIES \$14**

FRIES, OFF THE COB SWEET CORN, JALAPENO, FONTINA + COTIJA CHEESE WITH TAJIN AIOLI + CHILI POWDER

### **CRAB RANGOON FRIES \$14**

FRIES, CREAMY CRAB RANGOON, SRIRACHA SAUCE, HOUSE SWEET CHILI SAUCE, SCALLIONS + WONTONS

### **712 NACHOS \$16**

SRIRACHA CHICKEN, CHIPOTLE BLACK BEANS, NACHO CHEESE, RANCH, PICO DE GALLO + JALAPENO \*ADD AVOCADO + \$2.50\* \*SUB STEAK + \$2\*

### PORK SHOULDER TACOS (4) \$13 (S) SLUTEN

GOCHUJANG BRAISED PORK SHOULDER, SPICY AVOCADO SALSA, ONION, CILANTRO + QUESO FRESCO

### MEATBALLS (5) \$15

HOUSE MARINARA, GRANA PADANO CHEESE + GRILLED BREADSTICKS

### FRIED CALAMARI RINGS \$17

SERVED WITH SRIRACHA AIOLI + GARLIC PARMESAN AIOLI

### 712 MAC & CHEESE \$13

CAVATAPPI NOODLES + HOUSE FIVE CHEESE SAUCE -ADD LOBSTER WITH TRUFFLE PARMESAN CRUMBS + \$6 -ADD CRISPY BUFFALO CHICKEN + \$5

## FRIED SHRIMP \$16

5 TIGER SHRIMP SERVED ON A BED OF MIXED GREENS TOPPED WITH A HOT BACON JAM + SRIRACHA AIOLI

### SPINACH ARTICHOKE & CRAB DIP \$18 (\*) SLUTEN \*

SERVED WITH HOUSE CORN TORTILLA CHIPS + GARLIC BREAD

## CRAB RANGOON TOTS (6) \$14 SQUITEN \*W/OUT GARLIC BREAD

CRAB RANGOON STUFFED TOTS WITH SWEET CHILI SAUCE, GREEN ONION + WONTONS \*W/OUT WONTONS

### GLUTEN FRIENDLY OPTION SIGNIFICATION GLUTEN

- \*SEPARATE CHECKS ARE LIMITED TO PARTIES OF 10 OR LESS \*TABLE TIME IS LIMITED TO 90 MINUTES DURING PEAK HOURS
- \*AUTOMATIC 18% GRATUITY ON PARTIES OF 15 OR MORE



ADD CHICKEN (6) SHRIMP (7) STEAK (8.50) SALMON (8.50) TUNA (6)

### HOUSE SALAD S7 SOLUTEN

MIXED GREENS, RED ONION, STRAWBERRIES, CHERRY TOMATO, GRANA PADANO + ORANGE VINAIGRETTE

## WEDGE \$14 SQUITEN

BABY ICEBERG, BACON, HARD-BOILED EGG, PICKLED SHALLOT, CHERRY TOMATO, BLEU CHEESE CRUMBLE, RADISH + CHIVE WITH **BLEU CHEESE DRESSING** 

### EMILY'S SALAD \$15 (\*) GLUTEN '

ARUGULA, ROASTED BEETS, PEACHES, POACHED FIGS, PICKLED SHALLOTS, GOAT CHEESE CRUMBLES + PISTACHIO CRUMB WITH HOUSE BEET VINAIGRETTE \*W/OUT PISTACHIO CRUMB

## CAESAR \$14 SCLUTEN \*

ROMAINE, HERBED CROUTONS, PROSCIUTTO + GRANA PADANO CHEESE WITH HOUSE CAESAR DRESSING \*W/OUT CROUTONS

### ALMOND CHICKEN SALAD \$18 (\*) GLUTEN

ALMOND CRUSTED CHICKEN, MIXED GREENS, STRAWBERRIES, PICKLED PEACHES, TOMATO, RED ONION + BALSAMIC VINAIGRETTE \*SUB GRILLED CHICKEN

### SALMON SALAD \$18 (\*) GLUTEN

MIXED GREENS, TOMATO, ONION, AVOCADO, QUINOA, WONTONS, GRANA PADANO CHEESE + HOUSE TERIYAKI DRESSING \*W/O WONTONS

### TEXAS STEAK SALAD \$20 (\*) FREE '

WHISKEY MARINATED FLAT IRON, MIXED GREENS, TOMATOES, RED ONION, CORN, GRANA PADANO CHEESE, TORTILLA STRIPS + ROSEMARY RANCH \*W/O TORTILLA STRIPS



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7 OZ. FRESH BEEF PATTY, WHITE CHEDDAR, HOUSE PICKLES, HOUSE SAUCE, LETTUCE, TOMATO + ONION

\$1 EACH | CARAMELIZED ONION, JALAPENO, SAUTEED MUSHROOM \*W/ GLUTEN FREE BUN\* \$2 EACH | BACON, AVOCADO, EGG

CORNED BEEF, STOUT BEER BRAISED CABBAGE + HAVARTI CHEESE WITH \*W/ GLUTEN FREE BUN\* 1000 ISLAND ON MARBLE RYE

### CUBANO \$15

ROASTED PORK, SMOKED HAM, WHOLE GRAIN MUSTARD, PICKLES, MAYONNAISE + SWISS ON GRILLED HOAGIE ROLL

### **SHORTY MELT \$16**

BRAISED SHORT RIB, CARAMELIZED ONION, ROASTED LOCAL MUSHROOM, HAVARTI CHEESE + ARUGULA WITH TRUFFLE FONDUE ON SOURDOUGH

### THAT CHICKEN SANDWICH \$16

SWEET CHILI - SRIRACHA SAUCE, CRIPSY CHICKEN BREAST, HAVARTI CHEESE, AVOCADO AIOLI, BACON + HOUSE SLAW ON TOASTED BRIOCHE

### **PMILD BURRITO FUEGO \$16**

SPICY BRISKET CONFIT, WHITE RICE, CARAMELIZED ONION, PICO DE **GALLO + MORITA AIOLI** 

### **BLACKENED CHICKEN WRAP \$16**

BLACKENED CHICKEN BREAST, SWISS CHEESE, BACON, ICEBERG LETTUCE, TOMATO, ONION + AVOCADO AIOLI

### **JERK CHICKEN SANDWICH \$17**

BACON, LETTUCE, TOMATO, ONION, WHITE CHEDDAR CHEESE, AVOCADO AIOLI + CIABATTA BREAD

### **BIRRIA OUESADILLA S17**

HOUSE BIRRIA, FONTINA CHEESE, QUESO FRESCO + PICO DE GALLO

### **JEEN BUFFALO CHICKEN WRAP S16**

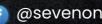
CRISPY BUFFALO CHICKEN BREAST, LETTUCE, TOMATO, ONION, BACON + **ROSEMARY RANCH** 

**SUUTEN** GLUTEN FREE BUNS AVAILABLE FOR HANDHELDS + \$1.00

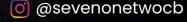
SERVED WITH FRIES OR SALAD | UPGRADED SIDES AVAILABLE

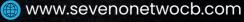
SOUP OF THE DAY + \$1.00 **SWEET POTATO FRIES + \$1.25** MAC N CHEESE + \$3.50 **BRUSSELS SPROUTS + \$3.00** 

**CRAB RANGOON, TRUFFLE** OR ELOTE FRIES + \$3.75 WEDGE, EMILY'S OR CAESAR **SALAD + \$3.00** 



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### STEAK & POTATO \$16

FLAT IRON STEAK, ROASTED MARBLE POTATOES, GARLIC CHEESE SPREAD, FONTINA CHEESE + ARUGULA

### **CHICKEN ARTICHOKE \$16**

ROASTED GARLIC SPREAD, CHICKEN, ARTICHOKE HEARTS + ARUGULA **PESTO** 

### MEATBALL \$17

MARINARA, HOUSE MADE MEATBALLS, MOZZARELLA, GRANA PADANO CHEESE + BASIL

### HOT HONEY CHICKEN \$16

GARLIC SPREAD, FONTINA CHEESE, CHICKEN, HOT HONEY RANCH + ARUGULA

### MARGHERITA \$15

MARINARA, TOMATOES, FRESH MOZZARELLA, BASIL + BALSAMIC **REDUCTION** 

### **BUTTERNUT SQUASH \$17**

GARLIC SPREAD, PANCETTA, GOAT CHEESE, ROASTED BUTTERNUT **SQUASH + HOT HONEY** 

### **CRAB RANGOON \$17**

GARLIC SPREAD, CREAMY CRAB RANGOON MIX, FONTINA CHEESE, SWEET CHILI - SRIRACHA SAUCE, GREEN ONION + WONTONS

## MONDAY

**BURGER OF THE WEEK SPECIAL** 

## TUESDAY TACO TUESDAY

### WEDNESDAY FLATBREAD & WINE WEDNESDAY

ANY FLATBREAD + A SELECT BOTTLE OF WINE FOR ONLY \$30

### THURSDAY HAPPY HOUR ALL DAY!

SPECIAL APPETIZERS AND COCKTAILS, BEER + WINE DISCOUNTS

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DINNER SPECIAL ALL WEEKEND

SATURDAY BRUNCH 9AM-2PM (LUNCH/DINNER MENU AVAILABLE)

MIMOSA FLIGHTS + FOOTBALL SATURDAY DRINK SPECIALS \$3 DOMESTICS + \$5 WELL COCKTAILS

BRUNCH 9AM-2PM (LUNCH/DINNER MENU NOT AVAILABLE)

BOTTOMLESS MIMOSAS + BRUNCH FOOD SPECIAL

DINNER MENU AVAILABLE 2PM-8PM



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SERVED WITH FRIES, SALAD OR FRUIT | AGES 12 AND UNDER

**GRILLED CHEESE S7 CHICKEN TENDERS S7 HOUSE MAC & CHEESE \$7.50 CHEESEBURGER \$8.75** 

PEPPERONI FLATBREAD \$8 **CHEESE FLATBREAD \$7 GRILLED CHICKEN + VEGGIES \$8 SPAGHETTI & MEATBALLS S8 ALFREDO PASTA S8** 

\*ADD CHICKEN (\$6) OR SHRIMP (\$7)

**MILK \$2.50** 

**CHOCOLATE MILK S3** 

KIDS SODA \$2.50

COKE PRODUCTS \$3.50 LEMONADE \$3.50 STRAWBERRY LEMONADE \$4 RED BULL \$5 **CHERRY LIMEADE S4** ICED TEA \$3.50 HOT TEA \$3.50



### **SEAFOOD PASTA S28**

LINGUINE, BAY SCALLOP, SHRIMP, LOBSTER, TOMATO, SHALLOTS + SPINACH IN A CREAMY PARMESAN SAUCE + GRILLED BREADSTICK

### **CHICKEN TORTELLINI \$25**

CHEESE TORTELLINI PASTA WITH GRILLED CHICKEN BREAST BROCCOLINI + PANCETTA IN A WHITE SAUCE + GRILLED BREADSTICK

> KICKIN' CAJUN UPGRADE - BLACKENED CHICKEN W/ CAJUN WHITE SAUCE + \$2.00

### **SALMON S35**

MEDITERRANEAN STYLE W/ LEMON DILL RICE, GRILLED ASPARAGUS, TOMATOES, CAPERS + BEURRE BLANC SAUCE

### GLUTEN KOREAN STIR FRY \$22

LEMON GRASS MARINATED SHRIMP, STIR FRY VEGGIES + MUSHROOMS WITH SWEET POTATO GLASS NOODLES | TOPPED WITH **SESAME SEED + CASHEWS** 

\*SUB CHICKEN (20) SUB TOFU (17)\*

### CAJUN CHICKEN PASTA S22

GRILLED CHICKEN, RED ONION, RED PEPPERS + CHERRY TOMATO IN A **CAJUN SAUCE + GRILLED BREADSTICK** 

### SPAGHETTI & MEATBALLS \$25

HOUSE MARINARA, SPAGHETTI NOODLES, HOUSE MADE MEATBALLS TOPPED WITH GRANA PADANO CHEESE + GRILLED BREADSTICK

### SOUTEN TOMAHAWK PORK CHOP \$35

12 OZ. TOMAHAWK PORK CHOP W/ HOT HONEY BACON JAM SERVED OVER GARLIC MASHED POTATOES + GRILLED ASPARAGUS

## SUTTEN CAROLINA PEACH BBO RIBS \$35

1/2 RACK OF SEASONED RIBS SAUCED WITH PEACH BBO SAUCE SERVED WITH SCALLOPED POTATOES + BROCCOLINI

### SUTEN NEW YORK STRIP \$37

16 OZ. NY STRIP SERVED WITH GARLIC MASHED POTATOES + ASPARAGUS WITH A HOUSE MADE DEMI-GLACE SAUCE

### WHITE CHICKEN LASAGNA \$26

HOUSE WHITE ALFREDO SAUCE + GRILLED BREAD SERVED WITH A SIDE SALAD W/ ORANGE VINAIGRETTE

### **AIRLINE CHICKEN & GNOCCHI \$35**

GRILLED CHICKEN BREAST SERVED OVER GNOCCHI WITH A LEMON PICATTA SAUCE, ASPARAGUS + MUSHROOM

### **CHICKEN PARMESAN \$27**

CHICKEN PARM SERVED OVER RIGATONI PASTA IN A MARINARA VODKA SAUCE

\*CONSUMER ADVISORY - thoroughly cooking foods of animal origin, such as beef, eggs lamb, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or

\*A 3% CREDIT CARD SURCHARGE WILL BE ADDED TO FINAL BILL.