

LUNCH MENU

Served 11:00AM – 5:00PM

STARTERS

HOUSE MADE ANGUS BEEF CHILI	9
Monterey Jack, Sour Cream, Jalapeno	
SOUP OF THE DAY	8
Chef's Choice, ask your server for details	
CARIBBEAN CONCH FRITTERS	10
Citrus Remoulade	
LOBSTER SLIDERS	17
Maine Lobster Salad on Toasted Brioche	
EDAMAME WITH SMOKED SEA SALT	11
PRETZEL BITES	8
Spicy Queso, Honey Mustard, Sea Salt Caramel	
CHICKEN LETTUCE WRAPS	12
Bibb Lettuce, Julienne Vegetables, Grilled Chicken Sautéed in Sweet & Sour Sauce	

SIGNATURE SALADS

GARDEN	9
Mixed Greens, Tomato, Carrot Ribbons, English Cucumber	
COBB SALAD	12
Romaine, Bacon, Tomato, Blue Cheese, Avocado, Egg, Ranch	
CAESAR SALAD	11
Romaine, Parmesan, Herb Croutons	
STEAK SALAD	16
Tenderloin, Baby Greens, Tomatoes, Gorgonzola, Mushrooms, Candied Pecans, Creamy Horseradish	
CHICKEN MILANESE	15
Panko Crusted Chicken Breast, Baby Greens, Red Onion, Cherry Tomato, Balsamic Vinaigrette, Shaved Parmesan	
WATERMELON AND FETA	12
Heirloom Tomato, Torn Mint, Citrus Vinaigrette	

ADD ON TOP...

- 3 Grilled Jumbo Shrimp or Sliced Tenderloin **7**
- Grilled Chicken **5**

HAND FOOD

THE CHAMP BURGER	15
Angus Beef, Applewood Smoked Bacon, Charred Tomato Aioli, Vermont Aged White Cheddar, Caramelized Onion, Mushrooms, Toasted Brioche	
BLACKENED FISH TACOS	15
Flour Tortillas, Citrus Crema, Pepper Jack, Mango Pico de Gallo	
CUBAN PRESS	15
Grilled Chicken Breast, Green Leaf Lettuce, Tomato, Shaved Red Onion, Honey Mustard, Pretzel Roll	
GRILLED CHICKEN SANDWICH	14
Grilled Chicken Breast, Green Leaf Lettuce, Tomato, Shaved Red Onion, Honey Mustard, Pretzel Roll	
ROASTED NEW YORK STEAK SANDWICH	16
Baby Arugula, Vine Ripe Tomato, Balsamic Drizzle, Pesto Toasted Ciabatta	



DINNER MENU CLASSICS

Served 5:00PM – 11:30PM

HAND FOOD

IBAR CUBAN NACHOS	14
Corn Tortilla Chips, Pulled Pork, Cheddar and Jack Cheeses, Black Beans, Pico De Gallo, Mojo Sour Cream	
MAHI MAHI TACOS	15
Flour Tortillas, Mango Salsa, Shredded Lettuce, Citrus Crema, Pepper Jack	
THE CHAMP BURGER	15
Angus Beef, Applewood Smoked Bacon, Charred Tomato Aioli, White Cheddar, Caramelized Onion, Mushroom, Brioche	
CUBAN PRESS	15
Mojo Roasted Pork Loin, Shaved Ham, Swiss Cheese, Dill Pickles, Mustard, Buttered Cuban Bread	
GRILLED CHICKEN SANDICH	14
Grilled Chicken Breast, Green Leaf Lettuce, Tomato, Shaved Red Onion, Honey Mustard, Pretzel Roll	
BRAISED SHORT RIB SLIDERS	14
Pickled Red Onions, Roasted Sweet Peppers	
"INSIDE OUT" CHICKEN WINGS	12
Tossed in Ranch or Blue Cheese Served Buffalo or BBQ Sauce on the side. Carrot and Celery Sticks	
GRILLED CHICKEN QUESADILLA	14
Caramelized Peppers and Onions, Cheddar and Jack Cheeses, Guacamole, Salsa and Sour Cream	
GULF SHRIMP COCKTAIL	18
Creole Cocktail Sauce	

FOOD TRUCK

MAINE LOBSTER MAC & CHEESE	17
Three Cheese Sauce, Butter Poached Maine Lobster, Cavatappi Pasta, White Truffle Crunch	
GRILLED LEMON HUMMUS	11
Toasted Pita, English Cucumber, Tomato Relish	
TRUFFLE WAFFLE FRIES	12
Hand-cut, Tossed in Parmesan & Truffle Oil	
12" ARTISAN STYLE PIZZA	15
Cheese, House Made Tomato Sauce Additional toppings \$1.25 each	
GRILLED CHICKEN CAESAR	16
Romaine, Parmesan, Croutons, Caesar Dressing	
STRAWBERRY AND GOAT CHEESE SALADA	12
Toasted Almonds, Mandarins, Red Wine Vinaigrette	
PEAR AND ARUGULA SALAD	12
Shaved Parmesan, Aged Balsamic, Basil Pest, Jubilee Tomato	
ADD CHICKEN	5
ADD STEAK OR 3 SHRIMP	7
18% Service Charge	
6% Sales Tax added to all checks	

CONSUMER ADVISORY

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.

WINES BY THE GLASS

SPARKLING WINE / CHAMPAGNE (Splits)

101 Prosecco, Lunetta, Cavit, Italy	9		
102 Chandon, Brut Classic Napa Valley	11		
103 Moët & Chandon, Imperial, France	25		
104 Moët & Chandon, Rose, France	25		

CHARDONNAY

129 Trinity Oaks, California, '12	9	13.5	32
130 PGA Resort, Private Label, '11	10	14.5	34
131 Chateau St. Michelle, Columbia Valley, '11	10	14.5	35
903 Woodwork, Central Coast, '13	11	16.5	38
227 William Hill Estates, Central Coast, '11	11	16.5	38
139 Ferrari-Carano, Sonoma Valley, '11	13	19.5	45
140 Sonoma-Cutrer, Russian River, '12	15	22.5	47

SAUVIGNON BLANC

279 Murphy Goode, Alexander Valley, '11	9	13.5	30
170 Oyster Bay, New Zealand, '12	10	14.5	34
905 Sterling, Napa Valley	10	14.5	35
201 Chateau de Sancerre Blanc, France, '11	16	24	53

PINOT GRIGIO

230 Ruffino "Lumin", Italy, '12	9	13.5	34
906 Stellina di Notte, Italy, '11	9	13.5	30
231 Pinot Grigio, Banfi "San Angelo", Tuscany, '12	12	17.5	39
232 Santa Margherita, Italy, '12	13	19.5	48

OTHER EXCITING WHITES

200 Riesling, ANEW, Washington, '12	9	13.5	34
309 Conundrum, California, '11	14	21	50

CABERNET SAUVIGNON

299 Trinity Oaks, California, '12	9	13.5	32
300 PGA Resort, Private Label, '11	10	14.5	34
903 Woodwork, Central Coast, '12	11	16.5	38
303 Simi, Alexander Valley, '10	12	16.5	36
304 Louis Martini, Napa Valley, '10	13	19.5	40
312 Uppercut, Napa Valley, '12	13	19.5	43
318 Franciscan Estate, Napa Valley, '10	15	22.5	43
306 Robert Mondavi, Napa Valley, '10	16	24	48
316 Beringer Vineyards, Knights Valley, '11	18	27	58

MERLOT

409 Trinity Oaks, California, '12	9	13.5	32
412 Seven Falls, Wahluke Slope, '10	11	16.5	40
410 BV, Napa Valley, '10	12	18	36

PINOT NOIR

450 Oyster Bay, Marlborough, New Zealand, '11	9	13.5	34
449 PGA Resort, Private Label, '12	12	18	38
451 Erath, Oregon, '11	13	19.5	40
577 MacMurray Ranch, Russian River, '11	14	21	48
454 La Crema, Sonoma Coast, '12	15	24	48

OTHER EXCITING REDS

775 Malbec, Colores De Sol, Mendoza	9	13.5	34
734 Banfi Chianti Classico, Tuscany	12	14.5	32
910 Meritage Sterling, California, '12	11	16.5	34
432 Shiraz, Greg Norman, Limestone Coast, '10	11	18	35
421 Zinfandel, 'The Federalist', Dry Creek, '10	15	19.5	50
380b "Thewaymaker" by Beringer, Paso Robles	18	27	58
382 "Quantum", Beringer, Red Blend, Napa Valley	20	33	75

DRAFT

5.50

| Bud Light | Yeungling |
| Heineken | New Castle |
| Sam Seasonal |

6.50

| Shock Top | Sam Adams |
| Corona Light | Stella Artois |
| Sierra Nevada Torpedo |

BEER

BOTTLE

5.50

Coors Light	Miller Lite
Bud Light	Budweiser
Michelob Ultra	O'Douls (NA)

6.50

Corona	Corona Light	Peroni
Heineken	Heineken Light	
Amstel Light	Dogfish 60 IPA	
Negra Modelo Especial		
Guinness (can)		

COCKTAILS

VESPER MARTINI

Absolut Elyx Vodka and Bombay Sapphire Gin
Served Up and Chilled

15

EPPA SUPER FRUIT SANGRIA

Antioxidant-rich Superfruit Juices Blended with
Premium Varietals, Infused with Fresh Fruits & Brandy

12

THE POMMER

Belvedere Vodka, Pomegranate, Lemon Juice, Mint

13

PERFECT MARGARITA

1800 Tequila, Grand Marnier, Cointreau, Sour Mix,
Fresh Lime, Sugar Cane, with or without Salt

14

MOJITO

Bacardi Rum, Fresh Mint, Lime, Sugar Cane

12

NUTTY BERRY

Captain Morgan White, Chambord, Amaretto,
Lemonade, Fresh Berries

12

TEE TIME

Ketel One Citroen, Jeremiah Weed, Lemonade, Lemon Twist

13

ORANGE CRUSH

Ketel One Orange, Triple Sec and Orange Juice

13

KEY LIME PIE

Absolut Vanilia, Pineapple Juice, Licor 43, Splash of
Cream and Fresh Lime

12

PEAR MARTINI

Absolut Pears, Amaretto Disaronno, Sour Mix

12

SWEET TEA MARTINI

Sweet Tea Vodka, Fresh Squeezed Lemon, Mint

12

CHOCOLATE-RAZTINI

Absolut Raspberri Vodka, Godiva White Chocolate Liqueur,
Chocolate Swirl Martini Glass, with Fresh Raspberry

12

iBAR-TENDER'S LIST

MARIA'S MARVELLAID MARTINI

Absolut Vanilia & Mandrin Vodka, Grand Marnier,
Cointreau, Lime Juice

12

MIKE'S SLING

Nolet's Gin, Bols Cherry Brandy, St. Germaine,
Lime Wedge, Cherry

12

OPAL'S COSMO

Absolut Raspberri, Triple Sec, Cranberry,
Fresh Squeezed Lime Wedges

12

BEV'S REVOLVER

Bulleit Bourbon, St. Germaine, Lime Juice

12

STEVE'S MARTINI

Absolut Mandrin, Cranberry, Orange Juice, Pineapple,
Ginger Ale and Grenadine

12

CLIFF'S CLASSIC

Ketel One, Lime Juice, Ginger Beer, Grand Marnier,
Candied Ginger

12

After Dinner Drinks & Desserts
And Cigar Menu Available Upon Request

