



## Soups & Apps

**GAZPACHO OR VICHYSOISE | 6**

**SOUP DU JOUR | 6**

**FRENCH ONION SOUP | 9**

**JUMBO LUMP CRAB CAKE | 26**

with Sweet & Spicy Aioli and Mango Ginger Salsa

**GLAZED BEEF SHORT RIBS | 16**

with Creamy Jalapeno Cheese Grits

**BUFFALO-STYLE CHICKEN WINGS | 18 GF**

Tender Chicken Wings tossed in a Spicy Butter Sauce  
with Ranch and Blue Cheese Dressing

**PRETZEL DUSTED CALAMARI | 18**

with Spicy Tomato and Mustard Citrus Aioli

**LOBSTER ESCARGOT | 19**

Maine Lobster baked in Garlic Butter  
topped with Parmesan Cheese,  
served with Garlic Bread

**KABOOM SHRIMP | 24 GF**

Fried Shrimp tossed in our Sweet Thai Chili Sauce  
served with Spring Roll Chips

**TUNA TARTARE IN A CRISPY WONTON | 16**

Sushi Grade Tuna, Fresh Avocado Salsa, Crispy Wontons,  
Sesame Soy Ginger and Vinaigrette Sauce

**GUACAMOLE, SALSA & CHIPS | 14**

Diced Avocado, Sweet White Corn, Black Beans, Jicama,  
Bell Peppers, Fresh Cilantro, and Serrano Peppers  
served with Housemade Blue & White Corn Tortilla Chips

## Salads

**SIAMESE SALMON BOWL | 20**

Seared Teriyaki Glazed Salmon  
over Chilled Soba Noodles with a Thai Peanut Sauce,  
Cilantro, and Sweet & Spicy Avocado

**YELLOWFIN TUNA CRUNCH SALAD | 24**

Thinly Sliced Tuna, Arugula, Kale, Avocado,  
Cucumber, Edamame, Jasmine Rice, Scallions,  
Toasted Sesame Seeds, Chili Flakes and Thai Dressing

**FALL HEALTHY SALAD | 18** 🌿

Broccoli Salad with Radish, Tomato, Arugula, Kale,  
Heirloom Tomatoes and a Cucumber Tzatziki Dressing

**SHAVED BRUSSEL SPROUT SALAD WITH  
CRANBERRIES AND APPLE | 17** 🌿

Fall & Winter Salad tossed with Apples, Red Onions,  
Cranberries, Almonds, Baby Spinach, Chopped Romaine,  
Cucumbers, Tomatoes, Onions, Raisins, Sunflower Seeds,  
Avocado, Goat Cheese and a Lemon Vinaigrette

**MEDITERRANEAN GREEK SALAD | 17** 🌿

Romaine Lettuce, Artichoke, Feta,  
Kalamata Olives, Pepperoncini, Tomato, Cucumber,  
Red and Green Peppers, and Red Onions  
served with our own Greek Dressing and Pita Bread

**AHI POKE BOWL | 25**

4oz Sushi-Grade Diced Ahi and Avocado  
tossed with Ponzu, Green Onions and Sesame Seeds  
on a blend of White Rice, Red Quinoa, and Seaweed  
seasoned with Togarashi and topped with Pickled  
Cucumbers, Sliced Jalapenos, Citrus Lemon Vinaigrette  
and a Drizzle of Sriracha Mayo

### SALADS YOU KNOW - MEDIUM 15 | LARGE 18

Shrimp Louis | Miso Grilled Salmon | Cobb | Caesar | Martha's Vineyard | Southern Fried | Crab Avocado

**The following salads are available in one size only:** Caprese 15 | Thai Chicken 16 | Wicked Tuna 20

## Handhelds

Handhelds served with chips, fries, sweet potato fries, onion rings, potato salad, coleslaw or fruit.

### BLACK ANGUS BURGER | 17

Grilled to your liking with Lettuce, Tomato, Onions and a Pickle Spear (add Cheese .50¢)

### VEGAN BURGER | 13

Soy Patty, Vegan Herb Mayo, Lettuce, Tomato and Vegan American Cheese

### TRADITIONAL CLUB | 16

Sliced Roasted Turkey Breast, Lettuce, Tomato, Bacon, Gruyere Cheese, and Mayo on Toasted Sourdough

### CLASSIC REUBEN | 18

Shaved Corned Beef  
with Swiss Cheese and Sauerkraut  
on Grilled Rye with Thousand Island Dressing

### THE CHEESESTEAK | 19

Combination of Sliced Beef, Onions, Red & Green Peppers and Melted Cheese in a long Hoagie Roll

### THE FIELD CLUB GRILLED CHICKEN | 15

Grilled Chicken, Lettuce, Tomato, Bacon, Gruyere Cheese, and Honey Mustard on a Toasted Brioche

## Bistro Specials

### ENGLISH PUB STYLE FISH & CHIPS | 25

Beer Battered Cod, Malt Vinegar, Tartar Sauce and Fries

### SHRIMP TEMPURA | 26

Fresh Shrimp dipped in Tempura Batter and Deep-Fried until perfectly crispy, served with Tempura Dipping Sauce

### FLATBREAD MARGHERITA - SAN MARZANO | 20

Buffalo Mozzarella, Fresh Basil and Ruskin Tomatoes

### ENCHILADAS RANCHERAS | 21

Two Double Corn Tortillas dipped in our Red Guajillo Salsa, filled with Chicken, and topped with Lettuce, Sour Cream and Crumbled Mexican Cheese served with Rice and Black Bean Puree

### SPECIAL ITALIAN MEATBALLS | 22

Veal, Beef, Short Ribs and Sweet Italian Sausage, with Grana Padano Cheese, Basil and Savory Tomato Sauce served over Pasta accompanied by Garlic Bread

## Entrées

All entrees are served with your choice of Caesar, House Salad or Soup of the Day

### SEA SCALLOPS | 42

Seared Sea Scallops with Raspberry Lime Beurre Blanc topped with Black Bean Mango Salsa, and served with Creamy Spicy Grits

### SEARED CHILEAN SEA BASS | 42

Seared Sea Bass with an Orange Citrus Broth, Mushrooms and Creamy Asparagus Risotto

### GROUPEL BOWL | 34 GF

Grouper Fillet Blackened and served in bowl of Jasmine Rice, Asparagus Tips, Tomato Corn Salsa and a drizzle of Chipotle Aioli, topped with Fresh Arugula

### FARM CHICKEN MARSALA OR SCALOPPINI | 28

Seared Chicken, Mushrooms, and Marsala Wine Sauce or sautéed in a Lemon and Butter Sauce served over sautéed Spinach

## Pasta

### LOBSTER CARBONARA | 26

with Spaghetti, Pancetta, English Peas and Parmesan

### SPAGHETTI WITH CLAMS AND PANCETTA | 24

Manila Clams, Pancetta, Baby Leeks, Garlic, Peperoncino and White Wine

### BUTTERNUT SQUASH RAVIOLI | 22

Homemade Butternut Squash Ravioli in a Sage Butter

## Butcher Block

### RIB EYE 14OZ | 42 GF

### RACK OF LAMB (6 CHOPS) | 46 GF

### FILET MIGNON 8OZ | 44 GF

### PRIME NEW YORK STRIP 16OZ | 42 GF

Sauces: Mushroom Demi or Traditional Demi

### GLUTEN-FREE BREAD

Half Basket (4 pieces) | 3      Full Basket (8 pieces) | 6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.