



Lunch

SHAREABLES

Chicken Wings 12 GF

Your Way – Louisiana Hot, Thai Chili, Sriracha Lime, Lemon Pepper, Bourbon Habanero or Pineapple BBQ

Birdie Basket 10

Five Battered and Fried Chicken Tenders with Ranch, Buffalo or BBQ Dipping Sauce

Ahi Tuna Tower 15

Grade AA Sake Tuna, Avocado, And Sticky Rice

BBQ Brisket Sliders 9

Texas Pecan Wood Smoked Brisket, Sliced White Onion and Pickles with Chef's Sweet Pineapple or

Blackened Red Fish Tacos 12 GF

Blackened and Seared Red Fish Topped with Cilantro Lime Slaw in Three Corn Tortillas Served with Pico de Gallo and Lime Wedges

Chips with Dips GF

Salsa 6 | Queso 8 | Guacamole 8

Dip Trio 16 GF

Jerk Shrimp 14

Grilled Jamaican Jerk Shrimp with Green Papaya Salad

Traditional Hummus 12

Traditional Garlic Hummus with Mixed Vegetables and House Flatbread

LIGHTER FARE

Shrimp and Sausage Gumbo Cup 5 | Bowl 8

Greek Salad 12

Romaine tossed with Lemon Vinaigrette and topped with Tomatoes, Cucumber, Red Onion, Red Bell Peppers, Kalamata Olives, And Feta Cheese. *Add a Grilled Kabob: Chicken 5 Beef 6 Lamb 8*

360 Salad 7 GF

Mixed Green Lettuce Tossed with Our House Balsamic Vinaigrette and Topped with Red Onion, Heirloom Cherry Tomatoes and Cucumber

Classic Caesar 8

House Caesar Dressing, Crisp Romaine Lettuce Topped with House Made Croutons and Shaved Parmesan

Spinach Apple 11 GF

Spinach, Green Apple Slivers and Strawberries Lightly Coated with a Mild White Balsamic Vinaigrette and Finished with Cinnamon Dusted Feta Cheese and Pecans

Country Chicken Salad 14 GF

Crisp Romaine Tossed in Ranch Dressing & Topped with Grilled Chicken, Avocado, Boiled Egg, Tomato, Red Onion, Cheddar and Applewood Smoked Bacon

Ranch House Steak Salad 14

Grilled Sirloin Steak, Bleu Cheese Crumbles and Fried Onions, Complete this Salad of Mixed Greens, Sliced Red Onions, Heirloom Cherry Tomatoes and Bleu Cheese Dressing

Seared Ahi Tuna Salad 15

Red Bell Pepper, Cucumber, Red Onion, Carrots, Green Onion, on a bed of Chopped Romaine, with Togarashi Seared Tuna and Soy Ponzu Dressing

ENHANCEMENTS

Grilled Chicken 5 Grilled Shrimp 7 Grilled Salmon 9 Grilled Red Fish 9 Grilled Sirloin 6

STONE FIRED PIZZAS

Margherita 13

Vine Ripened Tomatoes, Fresh Basil Leaves and Fresh Mozzarella Cheese

Pig & Cow 15

Black Pepper Sausage, Italian Sausage, Pepperoni and Applewood Smoked Bacon

Caribbean Pizza 14

Jerk Chicken, Red Onion, Bell Pepper, Mozzarella, Parmesan, & Finished with Diced Green Onion and a Drizzle of Honey

Four Cheese 10

A Delectable Classic with Shredded Mozzarella, Parmesan, White Cheddar and Feta Cheese

Pepperoni 12

A Simple, but Delicious Pepperoni Pizza!

Mediterranean Pizza 14

Artichoke Hearts, Oven Dried Tomatoes, Kalamata Olives, Fresh Spinach, and Feta Cheese

Chef Favorite

Vegetarian

Spicy

GF Gluten Free

Seasonal

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



LUNCH

HANDHELDS

Chef's Special Pick Two Combo — 11

Choice of Turkey Deli Sandwich, Ham Deli Sandwich, Cup of Soup, Side 360 Salad, or Side Caesar Salad

(Choice of Fries, Cajun Fries, Sweet Potato Fries, House Made Chips, Caesar Salad or a 360 Salad)

Prime Rib Sandwich 13

Thinly Shaved Salt-Crusted Prime Rib Smothered in Havarti Cheese and Piled High on Grilled Ciabatta Bread with Horseradish Aioli then Topped with Sweet Caramelized Onions and Crisp Arugula

Chicken Caesar Sandwich 11

Sliced Grilled Chicken Breast with Shaved Romaine, House Made Caesar Dressing and Grated Parmesan on Grilled Garlic Ciabatta Bread

Prime Cheeseburger 12

8 oz Prime Ground Beef Patty, Grilled to Order and topped with Sharp Cheddar, Crisp Lettuce, Tomato, Onions and Pickles on a Toasted Challah Bun

Club House Sandwich 13

Double Decker on Grilled Sour Dough with Ham, Turkey, Cheddar, Swiss, Bacon, Lettuce, Tomato & Honey Mustard

Fried Chicken Sandwich 11

Crispy Fried Chicken Breast with Sliced Dill Pickles and Cajun Remoulade on a Toasted Challah Bun

Croque Monsieur 14

Classic French Ham & Gruyere Cheese Sandwich Topped with Cheesy Mornay Sauce and Broiled until Golden Brown

Meatball Sandwich 12

Pork and Beef Meatballs, Marinara, and Mozzarella Cheese on Flaky French Bread Toasted in our Stone Pizza Oven

FORK & KNIFE

South Sea Tuna—18 GF ☆

Sushi Grade Ahi Tuna Blackened with a Mix of Pacific Rim Spices and Seared Rare and Accompanied by a Seared Vegetable Medley, Finished with Chef's Garlic Ginger Sauce

Fish N Chips—16

Beer Battered Cod, Fried Crisp and Served with Caper Remoulade, Lemon Wedges and French Fries

Blackened Red Fish 18 GF ♪

Atlantic Red Fish Filet Seared with Our House Blackening Seasoning and Topped with Crawfish Cajun Cream Sauce

Served with Dirty Rice and Charred Broccolini

SIMPLY GRILLED

Lightly seasoned and simply grilled protein of your choice. Served with Gentle Creek house vegetables. GF

Ahi Tuna Steak 16

Grilled Chicken Breast 14

Grilled Salmon Filet 16

Grilled Sirloin 14

Grilled Red Fish 16

Grilled Cauliflower Steak 12



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