

# LUNCH



## Small Plates

### Truffle Fries [ V GF ] — 9

White Truffle Oil, Cilantro Parmesan, Housemade Cracked Black Pepper Ketchup

### Edamame [ V GF ] — 9

Smoked Cayenne Salt, Tuxedo Sesame Seeds

### Crispy Brussels Sprouts [ GF V ] — 9

Sea Salt, Cracked Black Pepper

### Southern Pimento Cheese Spread [ V ] — 8

Gourmet Crostini

### Pork Rinds [ GF ] — 9

Chipotle Lime Aioli

### Ceviche [ GF ] — 14

Gulf Fish, Red Peppers, Onion, Tomatoes, Avocado

### Chicken Wings [ GF ] — 13 / 19

8 & 16 Wings, choice of Sauce: Mild, Medium, Hot, Award Winning Calypso BBQ Sauce

### Chicken Quesadilla — 14

Pulled Chicken Breast, Green Onions, Whole Milk Cheese, Pico de Gallo, Sour Cream

### Colossal Onion Rings [ V ] — 14

Panko Crusted Onion Ring, Red Chili Dipping Sauce

### Tuna Poke — 19

Ahi Tuna, Avocado, Sesame Oil, Soy Sauce, Seaweed Salad, Tuxedo Sesame Seeds, Crispy Wontons

## Salads

### Chopped Caesar — 7 / 12

Hearts of Romaine, Housemade Croutons, Shredded Parmesan Cheese, Caesar Dressing, *Half or Full Size*  
Add Chicken 5 | Shrimp 8 | Steak 9

### Chopped Chef Salad [ GF ] — 9 / 15

Chopped Turkey, Crumbled Bacon, Chopped Egg, Chopped Iceberg, Tomato, Avocado, Cheddar Cheese, Cracked Black Pepper Ranch, *Half or Full Size*

### Chinese Chicken — 9 / 15

Pulled Chicken, Napa Cabbage, Radicchio Cabbage, Romaine Lettuce, Wonton Strips, Peanuts, Spicy Mustard Dressing, *Half or Full Size*

### Taco Salad — 15

Fried Tortilla Bowl, Pulled Chicken, Black Beans, Rice Cheddar Cheese, Pico de Gallo, Sour Cream, Jalapeños, Avocado, Iceburg

### Panache of Greens [ GF V ] — 6 / 11

Pickled Carrot Ribbons, Shaved Red Onions, Cucumbers, Roasted Red Beets, choice of Dressing,  
*Half or Full Size; Add Chicken 5 | Shrimp 8 | Steak 9*

[ V ] Vegetarian [ GF ] Gluten Friendly

Please alert your server to any dietary restrictions or allergies. The consumption of raw or undercooked proteins may be hazardous to your health and should be avoided if you have any health problems.

## Sandwiches

### Market Club — 15

Sliced Ham, Sliced Turkey, Bacon, Lettuce, Tomatoes, Mayonnaise, Swiss Cheese, Whole Wheat Bread

### Grilled Cheese Sandwich — 12

Cheddar, Bacon, Tomato, Texas Toast

### Salmon BLT — 18

Grilled Salmon, Bacon, Lettuce, Tomato, Yogurt Dill Sauce, Grilled Ciabatta Bread

### Chicken or Tuna Salad Croissant — 15

Lettuce, Tomatoes, Cheddar Cheese, Multi-Grain Croissant

### Carolina Pork Sandwich — 14

Pulled Pork, Carolina BBQ Sauce, Onion Straws, Sesame Brioche Bun

### Herb Marinated Grilled Chicken — 14

Avocado, Sun Dried Tomato Pesto, Provolone Cheese, Balsamic Reduction, Grilled Ciabatta Bread

### Cuban — 14

Smoked Ham, Pulled Pork, Salami, Swiss Cheese, Pickles, Mustard Sauce, Local Cuban Bread

## Flatbreads

### Vegetarian [ V ] — 15

Mozzarella Cheese, Spinach, Tomatoes, Caramelized Onions, Mushrooms, Fresh Herbs

### Carolina Pork — 16

Pulled Pork, Caramelized Onions, Roasted Red Pepper, MOP Sauce, Cheddar and Mozzarella Cheese

### Margherita [ V ] — 15

Housemade Red Sauce, Kumato Tomatoes, Mozzarella Cheese, Fresh Herbs, Basil and Oregano

### Chroizo Taco — 16

Housemade Red Sauce, Chorizo, Cheddar, Mozzarella, Lettuce, Tomatoes, Black Olives, Sour Cream Drizzle

### White Mushroom — 16

Mushrooms, White Sauce, Spinach, Truffle Oil, Balsamic Reduction, Arugula

## Burgers

### Burger — 15

Premium Beef Patty, House Seasoning, choice of American, Swiss, Cheddar or Provolone Cheese, Sesame Brioche Bun

*Enhancements: Bacon, Caramelized Onions, Sautéed Mushrooms, Pepper Jack Cheese, Blue Cheese 1.25 each | Pulled Pork, Fried Egg, 2.50*

### Salamander Burger — 17

Premium Beef Patty, BBQ Pulled Pork, Onion Ring, Cheddar Cheese, Bacon Jam, Sesame Brioche Bun

### Hawaiian Burger — 17

Premium Beef Patty, Canadian Bacon, Pepper Jack Cheese, Grilled Pineapple Rings, Teriyaki Glaze, Sesame Brioche Bun

### Black & Blue Burger — 17

Blackened Beef Patty, Blue Cheese, Bacon Crumbles

### Cali Burger — 16

Premium Turkey Patty, Chipotle Lime Aioli, Pepper Jack Cheese, Avocado

*All sandwiches and burgers served with Seasoned Fries. Substitute Sweet Potato Fries 1, Fresh Fruit 1, Truffle Fries or Colossal Onion Rings 4*

## Entrées

### Salamander Pasta [ V ] — 21

Blackened Shrimp, Linguine, Mushrooms, Spinach, Red Roasted Pepper, Alfredo Sauce  
*Add Chicken 5 | Shrimp 8 | Steak 9*

### Create Your Own Noodle Bowl — 19

Thai Rice Noodles, Mixed Asian Vegetables, Garlic, Ginger, Vegetable Broth, Choose Your Protein: Sirloin Steak, Shrimp, Chicken or Tofu [ V ]

### Jerk Chicken [ GF ] — 22

Sous Vide Jerk Seasoned Grilled Thigh Meat, Black Beans, Rice

## Signature Craft Cocktails

### BY THE GLASS / PITCHER

**Grapefruit Grande** – Absolut Grapefruit Vodka, St. Germaine, Lime Juice, Ginger Beer \$12.99 / \$52.99

**Ginger Kid** – Bacardi Silver Rum, Domaine De Canton, muddled with Lime, Strawberries, finished with Ginger Beer \$12.99 / \$52.99

**Salamander Crush** – Patron Silver Tequila, Chambord, muddled with Raspberries, Mint \$14.99 / \$55.99

**Blackberry Fizz** – Bulleit Rye Whiskey, House Made Blackberry Shrub, Club Soda \$11.99 / \$49.99

**Purple Rain** – New Amsterdam Red Berry, Chambord, Sweet & Sour topped with Lemon-Lime Soda \$11.99 / \$49.99

**Goose Patch** – Grey Goose Vodka, House Made Watermelon Shrub, Prosecco \$13.99 / \$52.99

**Abby Normal** – New Amsterdam Vodka, Honey Syrup, Orange Juice, Wheat Beer \$10.99

**The “H”** – Hendricks Gin muddled with Ginger, Cucumber, Cilantro, Jalapeño, shaken with Simple Syrup, Lemon and Lime Juice \$14.99

**Greenskeeper** – Grey Goose Le Poire Vodka, Midori, Sweet & Sour topped with Lemon-Lime Soda \$12.99

**Waterloo** – Four Roses Bourbon, Madarin Napoleon, Combier Pamplemousse Rose, Honey Syrup, Fresh Lemon Juice \$13.99

**French Kat** – Bombay Sapphire Gin, Combier Pamplemousse Rose, Germaine Elderflower Liqueur, Champagne, Splash Simple Syrup, Splash of Sweet & Sour \$13.99

**Osprey Apple** – Crown Royal Regal Apple Whiskey, Courvoisier VS Cognac, Sweet Vermouth, Grenadine, Lemon Juice, Cranberry Juice \$13.99

## Mocktails

**Blackberry Sweet Tart** – House Made Blackberry Shrub, Club Soda, Fresh Blackberry, Mint \$6.00

**Patch to Table Spritz** – House Made Watermelon Shrub, Muddled Basil, Club Soda \$6.00

**Virgin Mojito** – Mint Syrup, Squeeze of Lime, Club Soda \$6.00

## Signature Martinis

**Cosmopolitan** – New Amsterdam Citron Vodka, Triple Sec, Lime & Cranberry Juice \$10.99

**The Perfect Gentlemen** – Gentlemen Jack Bourbon, Sweet & Dry Vermouth \$10.99

**Dirty Martini** – Grey Goose Vodka, Olive Juice, Bleu Cheese Stuffed Olives \$13.99

**Lemon Drop** – New Amsterdam Citron Vodka, Triple Sec, Sweet & Sour \$10.99

## Low Calorie Cocktails

### BY THE GLASS / PITCHER

**Pomegranate Berry Punch** (92 CALORIES) – Smirnoff Sorbet Light Raspberry Pomegranate Vodka, Diet Ginger Ale, Cranberry Juice \$10.99 / \$44.99

**Skinny Margarita** (154 CALORIES) – Patron Silver Tequila, Cointreau, Fresh Lime Juice & Simple Syrup \$13.99 / \$55.99

**Kiki Fizz** (142 CALORIES) – Mango Passion Fruit Smirnoff Sorbet Light, Fresh Lemon Juice, Simple Syrup, Club Soda \$9.99 / \$39.99

**Sunset Spritz** (106 CALORIES) – Smirnoff Sorbet Light Lemon, Diet Lemon Lime Soda, Fresh Lemon Juice \$9.99 / \$39.99

**Mint Condition 7** – Lemon Smirnoff Sorbet Light, Simple Syrup, Fresh Lemon Juice, Mint Leaves, Club Soda \$9.99 / \$39.99

**Island Mango Punch** (124 CALORIES) – Mango Passion Fruit Smirnoff Sorbet Light, Pineapple Juice, Orange Juice \$10.99 / \$44.99

**Mango Light** (131 CALORIES) – Smirnoff Sorbet Light Mango Vodka, Simple Syrup, Fresh Lime Juice \$9.99

**Skim Rose** (182 CALORIES) – Belvedere Vodka, Cranberry Juice, Prosecco \$12.99

**Skinny Cosmo** (115 CALORIES) – Belvedere Black Raspberry Vodka, Cranberry Juice, Club Soda, Squeeze of Fresh Lime Juice \$11.99

## Beer

### 16 OUNCE DRAFT BEER

Bud Light \$4.99

Mich Ultra \$4.99

Shock Top Belgian White \$5.99

Yuengling Lager \$5.99

Goose Island IPA \$6.99

Bass Pale Ale \$6.99

Guinness Stout \$6.99

Craft Beer of the Month *Market Price*

### DOMESTIC BOTTLE BEER

Budweiser, Bud Light \$4.50

Miller Lite \$4.50

Blue Moon \$5.79

Mich Ultra \$4.50

Yuengling Lager \$5.79

Coors Light \$4.50

O’Doul’s \$4.50

Sam Adams \$5.79

### IMPORT BOTTLE BEER

Stella Artois \$5.79

Heineken \$5.79

Amstel Light \$5.79

Corona \$5.79

### CRAFT BEER (BOTTLED / CANNED)

Sierra Nevada Pale Ale, Chico, CA \$5.79

Sweetwater 420 Extra Pale Ale, Atlanta, GA \$5.79

Magic Hat #9, Vermont \$5.79

3 Daughters St. Pete Beach Blonde Ale, St. Petersburg, FL (Canned) \$5.89

Coppertail Brewing Company Wheat Stroke, Tampa, FL \$5.89

### CIDER

Woodchuck Amber Cider \$5.79