



Dinner

SMALL PLATES

Truffle Fries [V]	9
White Truffle Oil, Cilantro Parmesan, Housemade Cracked Black Pepper Ketchup	
Colossal Onion Rings [V]	14
Panko Crusted, Red Chili Dipping Sauce	
Glazed Brussels Sprouts	11
Chili Garlic Hoisin, Spring Onion, Sesame Seeds, Roasted Peanuts	
Spicy Tuna Poke	19
Jasmine Rice Cake, Seaweed Salad, Avocado, Tuxedo Sesame Seeds, Wonton Crisps, Spicy Mayo, Cream Cheese	
Chicken Wings [GF]	13 / 19
8 & 16 Wings, Choice of Sauce: Mild, Medium, Hot & BBQ	
Chicken Quesadilla	15
Pulled Chicken Breast, Green Onions, Whole Milk Cheese, Pico de Gallo, Sour Cream	

SOUPS & SALADS

Chinese Chicken	9 / 15
Pulled Chicken, Napa Cabbage, Radicchio Cabbage, Romaine Lettuce, Wonton Strips, Peanuts, Spicy Mustard Dressing, <i>Half or Full Size</i>	
Caesar	7 / 12
Hearts of Romaine, Housemade Croutons, Shredded Parmesan Cheese, Caesar Dressing, <i>Half or Full Size</i> <i>Add Chicken 5 Shrimp 8 Steak 9 Salmon 10</i>	
Chopped	9 / 15
Iceberg, Egg, Crumbled Bacon, Turkey, Cheddar Cheese, Tomato, Avocado, Cracked Black Pepper Ranch, <i>Half or Full Size</i>	
Caprese [GF, V]	12
Fresh Mozzarella, Tomatoes, Balsamic Reduction, Basil, Garlic Oil	
Homemade Beef Chili Soup	9
Dark Kidney Beans, Lean Beef, Select Herbs, Spices, Shredded Cheddar Cheese	
Soup of the Day	8
Ask Your Server For Today's Creation	

FLATBREADS

Vegetarian Beet [V]	16
Roasted Red & Golden Beets, Honey Whipped Goat Cheese, Arugula, Sun Dried Tomato Relish	
Sausage & Onion	17
Red Sauce, Sweet Italian Sausage, Caramelized Onion, Sweet Peppers, Basil	
Margherita	15
Red Sauce, Fresh Mozzarella Cheese, Tomatoes, Basil	

ENTREES

Salamander Redfish Taco	15
Flour Tortilla, Napa Cabbage, Pickled Red Onion, Carrot, Cilantro, Cilantro Lime Aioli	
Noodle Bowl	19
Thai Rice Noodles, Vegetable Broth, Mixed Asian Vegetables, Garlic, Ginger Choose your Protein: Sirloin Steak, Shrimp, Chicken or Tofu, Pork Belly	
Market Pasta	21
Linguini, Mushrooms, Spinach, Roasted Red Peppers, Alfredo Sauce <i>Add Chicken 5 Shrimp 8 Steak 9</i>	
Grilled 10oz Top Sirloin	32
Caramelized Onions, Shiitake Mushrooms, Chef's Potatoes, Field to Fork Vegetables	

FRESH FROM THE SEA

Choose Your Seafood
Grouper 30 Salmon 28 Gulf Shrimp 24 Tuna 26
<i>Grilled or Blackened Yogurt Dill or Scotch Bonnet Tartar Sauce Chef's Featured Starch, Field to Fork Vegetables</i>

HANDHELDS

All sandwiches served with Seasoned Fries. Substitute Sweet Potato Fries 1, Fresh Fruit 1, Truffle Fries 4 or Onion Rings 4	
Burger	16
Premium Beef Patty, 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, Fried Egg 2.50 each	
Grilled Chicken	17
Grilled Chicken, Provolone Cheese, Arugula, Roasted Red Peppers, Balsamic Reduction, Ciabatta Bread	
Cali Burger	16
Turkey Patty, Chipotle Lime Aioli, Pepper Jack Cheese, Avocado, Sesame Brioche Bun	
Grilled Salmon BLT	19
Grilled Salmon, Bacon, Lettuce, Tomato, Yogurt Dill Sauce, Ciabatta Bread	
Southern BLT	16
Crispy House-Cured Bacon, Fried Green Tomatoes, Kim-Chi, Whole Grain Mustard, Pretzel Roll	

* [V] Vegetarian [GF] Gluten Friendly

Consuming raw or undercooked foods may increase the risk of foodborne illness.



Drinks

SPECIALTY COCKTAILS

Flaming Smores Martini	15	Cucumber Fizz	12
Dark Creme De Cocoa, Godiva Dark Chocolate Liqueur, Rumchatta, Chocolate Sauce, Graham Crackers, Marshmallows		Hendricks Gin, Tonic, English Cucumber, Lime, Rosemary	
Summer Night Martini	15	Perfect Sangria	15
1800 Reposado Tequila, St. Germaine Elderflower Liqueur, Cranberry, Fresh Lemon, Mint Sprigs		Red Wine, Blackberry Brandy, Grand Marnier, Fireball, Disarrono, Ginger Beer, Pineapple, Cranberry	
Nuttyrano Martini	13	Sassy	13
Disarrono, Cointreau, Chocolate Bitters, Cranberry, Orange Twist		Ketel Orange Vodka, Apple Pucker, Jalapeno, Orange Juice, Sprite	
Gold Rush Old Fashioned	14	Pineapple Colada	12
Makers Mark Bourbon, Honey, Lemon, Bitters, Cherry, Orange Slices		White Rum infused with Pineapple, Coconut Cream, Lime Juice	
Aqua Agua	12	Orange Groves	13
1800 Reposado Tequila, Blue Curacao, Agave Syrup, Pineapple Juice, Fresh Lime Juice, Jalapeno, Orange		Ketel One Orange Peach Botanical Vodka, St. Germaine Elderflower Liqueur, Champagne, Orange, Mint	
Autumn Breeze	12		
Zaya Rum, Coconut Water, Pineapple, Cranberry, Ginger Beer, Nutmeg, Turmeric, Orange			

WINE MENU

Sparkling Wine & Champagne	Glass Bottle	Pinot Noir	Glass Bottle
Chandon, Brut, California	15 65	Trinity Oaks, California	11 55
Zonin, Prosecco, Italy	14 60	Storypoint, Sonoma	12 60
Martini & Rossi Asti, Italy	55	Lyric by Etude, Sonoma	14 65
LaMarca, Prosecco, Italy	45	DeLoach, Russian River	70
Pinot Grigio		The Calling, Russian River	90
Zonin, Italy	9 42	Merlot	
Maso Canali, Italy	11 55	Chateau Souverain, California	12 55
Sauvignon Blanc		Kendall Jackson, Monterey	70
Oyster Bay, New Zealand	9 42	Tunnel of Elms, California	9 42
Kendall Jackson, California	12 55	Cabernet Sauvignon	
Chardonnay		Tunnel of Elms, California	9 42
Hess, Suskol, Napa	13 65	Josh, California	12 58
Tunnel of Elms, California	9 42	Silver Palm, North Coast	13 62
William Hill, Central Coast	12 55	Earthquake, Lodi	15 67
La Crema, California	65	Alternative Reds	
Rombauer, Sonoma	98	Fess Parker, Red Blend	9 42
Kendall Jackson, Monterey	75	Gundlach Bundshu, Mountain Cuvee	14 68
Chateau St. Jean, Alexander Valley	90	Sasyr, Rocca Delli Macie	9 42
Alternative Whites		Four Vines, Zinfandel	9 42
Schmitt Sohne, Riesling	9 42	Kaiken, Malbec	10 48
Belleruche, Rose	9 42	Faustino VII Rioja	50
Martin Codax, Albarino	9 42		
Terra De'Oro, Moscato	9 42		