



CASUAL KITCHEN

Menu

MONDAY
TUESDAY
WEDNESDAY
4-7 PM

GULF SHRIMP COCKTAIL

chilled, chili cocktail sauce, lemon wedge 11 **GF**

CRISPY CHICKEN WINGS

hot or mild sauce, celery, carrot, bleu cheese dip 9 **GF**

CHIPS & DIP

crispy tortilla chips, chorizo cheese dip, tomatoes, charred peppers 9

GREENS & PROTEIN BOWLS

GRILLED CHICKEN COBB

traditional style 14, petite 11 **GF**

SUGAR & SPICE SALMON

greens, mandarin oranges, berries, almonds, seared salmon 16, petite 14 **GF**

MANGO CHICKEN

romaine, baby spinach, mango, tomato, cucumber, red onion, blackened chicken 14

TERIYAKI SALMON BOWL

edamamme, broccoli, avocado, shredded carrot, radish, jasmine rice 16 **GF**

SANDWICHES

served with house chips, slaw or french fries

PRIME RIB SLIDERS

shaved prime rib, horseradish sauce, whiskey onions 14

CHICKEN PARMESAN SLIDERS

crispy chicken, house marinara, melted provolone & mozzarella 12

CRAB CAKE SLIDERS

deviled blue crab cakes, house remoulade sauce, crispy tobacco onions 16

GRILLED REUBEN

corned beef, Swiss cheese, 1000 Isle dressing, kraut, marble rye 14

PRIME STEAK BURGER

choice of cheese, toasted brioche bun 14

COMFORT FOODS

CHICKEN POT PIE

Rosa's beloved recipe, creamy chicken & vegetables, flaky crust 15

BBQ BABY BACK RIBS

bourbon-blackberry bbq sauce, crispy onion rings, slaw 17 **GF**

ARTISAN CRAFTED PLATES

served with soup or garden salad

CHICKEN FRANCAISE

organic chicken breast, white wine & egg batter,
lemon-caper sauce, risotto, chef's veg 18 **GF**

STEAK DIANE

petite filet mignon, brandy, shallots, garlic, mashed potato, chef's veg 23 **GF**

SUGAR CANE SHRIMP

turbinado & tamarind glaze, heirloom tomato puree, garlic spiced broccoli florets 23 **GF**

RITZY HADDOCK

buttery ritz cracker topping, lemon-herb sauce, brown rice pilaf, chef's veg 23