

Shared plates

Guacamole & Salsa^{gf} \$12

House Made Chips

Thai Summer Shrimp Rolls^{gf} \$14

Poached Shrimp, Cucumber, Pickled Carrots, Fresh Herbs, Rice Paper, Sweet Chili Sauce

Avocado Toast (3) \$10

Avocado, Heirloom Tomato, Pancetta, Lemon Oil

Ahi Poke Tacos \$17

Pickled Vegetables, Avocado Wonton Shell, Siracha Aioli, Togarashi

Shrimp Fajita Quesadilla \$15

Grilled Shrimp, Bell Peppers, Onions, Cheddar Cheese, Sour Cream, Pico de Gallo, Guacamole

Kobe Beef Sliders (3) \$15

Bacon-Tomato Jam, Bleu Cheese, Arugula, Hawaiian Rolls

Soup of the Day \$6/8

Citrus Shrimp Salad^{gf} \$22

Crispy Shrimp, Tangerine Croutons, Avocado, Sesame-Ginger Vinaigrette, Almonds, Wild Arugula, Spinach, Sesame Seeds, Green Onion

Grilled Chicken Power Bowl \$18

Tomatoes, Cucumbers, Olives, Feta Cheese, Avocado, Herbed Cous Cous

Lobster Cobb^{gf} \$30

Maine Lobster, Avocado, Nueskies Bacon, Hard-Boiled Egg, White Cheddar, Tomato, Tarragon Dressing

Napa Chicken Salad^{gf} \$19

Grilled Marinated Chicken Breast, Napa Cabbage, Wild Arugula, Goat Cheese, Raisins, Toasted Walnuts, Herb Vinaigrette

Ahi Poke Bowl^{gf} \$20

Fresh Marinated Ahi Tuna, Mango, Avocado, Wonton, Ginger Glaze, Chili Aioli, Green Onion

Chicken Schnitzel Salad \$18

Crisp Apples, Celery Root, Capers, Herbed-Buttermilk Dressing

Soups & Salads

Entrees & Sandwiches

Stone Eagle Burger \$18

Tomato, Pickled Red Onion, Aged White Cheddar, Comeback Sauce

Korean Crispy Chicken Sandwich \$18

Buttermilk Marinated Chicken, Napa Slaw, Thai Basil, Mint, Cucumbers, Lime, Siracha Aioli

Short Rib and Heirloom Tomato Grilled Cheese \$17

Whipped Feta Cheese, Thyme, Basil

Smoked Turkey Club \$14

Smoked Turkey, Crisp Lettuce, Tomato, Bacon, Avocado, Lemon Aioli

Classic Tuna Melt \$15

Tuna Salad, Tomato, White Cheddar, Avocado, English Muffin

Maine "Lobsta" Roll \$28

Chunked Maine Lobster, Tarragon, Celery, Butter Toasted Brioche, Chives

Sonoma Chicken Sandwich \$18

Grilled Chicken, Fig Jam, Pear, Bleu Cheese, Candied Almonds, Wild Arugula, Ciabatta Bread

Grilled Mahi Tacos^{gf} \$17

Pickled Red Cabbage, Avocado, Chipotle Aioli, Chive

French Dip \$15

Shaved Prime Rib, Swiss Cheese, Grilled Onions, Au Jus, French Roll

Two Eggs Any Style \$12

Smashed New Potatoes, Applewood Smoked Bacon, Wheat or White Toast

All Sandwiches Served with Choice of Fries, Tater Tots or Side Salad

Flatbread

Margherita \$12

Roma Tomatoes, Sweet Basil, Fresh Mozzarella, Marinara

Pizza A la "Nude" \$12

Basil, Marinara, Wild Mushrooms, Caramelized Onions, Roma Tomatoes, EVOO

Meat Lovers \$15

Pepperoni, Italian Sausage, Bacon, Mozzarella, Marinara

Chef's Daily Creation MP

We proudly prepare all our items in house using only the freshest Local Ingredients

Consuming Raw or Undercooked Meats, Poultry, Seafood, or Eggs May Increase Your Risk of Foodborne Illness

gf—Gluten Free Selections