



## Starters

### Appetizers

<b>Asparagus Fries</b> ~ Beer battered asparagus served with lemon wedge and malt aioli	\$8.75
<b>Clams Casino</b> ~ Perfect combination of clams, panko bread crumbs, and bacon	\$9.95
<b>Steamed Clams</b> ~ A dozen fresh PEI clams steamed & served with lemon and butter	\$10.95
<b>Calamari</b> ~ Lightly fried calamari with grilled bread and a garlic chili yogurt sauce	\$10.95
<b>Savannah Crab Cakes</b> ~ Sweet cornbread crab cakes served with Cajun remoulade	\$11.95

ADD ANY SAUCE ~ 75¢

MALT AIOLI • CAJUN REMOULADE • MARINARA • SRIRACHA LIME-SOUR CREAM  
GARLIC CHILI YOGURT • CREOLE MUSTARD

### Flatbreads

<b>Pear &amp; Blue Flatbread</b> ~ Melted smoked blue cheese, red wine poached pears, caramelized onions, and arugula drizzled with a merlot-cranberry reduction	\$12.50
<b>Balsamic Bacon Flatbread</b> ~ Fresh mozzarella, white balsamic-roasted tomatoes, smoked bacon, and scallions topped with a balsamic reduction	\$12.95

### Salads

<b>Pear Salad</b> ~ Poached pear, field greens, mandarin oranges, crumbly blue cheese, fried wasabi wonton and Thai plum vinaigrette	\$12.95
<b>Southern Cali Chopped Salad</b> ~ Charred corn, black beans, quinoa, edamame and farmers cheese with an agave and white balsamic vinaigrette	\$12.95
<b>Wild Greens</b> ~ Spring mix, finely julienned carrots, cherry tomatoes, thinly shaved red onion, shredded radicchio, fried garbanzo beans, seasoned croutons	\$9.95
<b>Caprese</b> ~ Lemon basil vinaigrette tossed with baby spinach and finished with balsamic roasted tomatoes and whole milk mozzarella	\$11.50
<b>Caesar</b> ~ Crispy romaine, cherry tomatoes, fresh shredded parmesan and seasoned croutons drizzled with house made dressing	\$10.50
<b>Side Salads</b> ~ Choice of Caesar or Classic served with your choice of dressing	\$6.95

RANCH, THAI VINAIGRETTE, BALSAMIC VINAIGRETTE, BLUE CHEESE

PROVOLONE CAPICOLA \$3.75 • BEEF TENDERLOIN \$8.50 • ANDOUILLE \$3.75  
CHICKEN \$4.50 • SALMON \$8.50 • SHRIMP \$7.50 • CLAMS \$4.95

## Entrées

**Grain Bowls** ~ We start with your choice of healthy grain, then add freshly sautéed vegetables and our veggie broth. Finally, your selection of protein is added and finished with sauce of your choice \$14.95

Grains:	brown rice • quinoa
Proteins:	chicken • shrimp • salmon • steak • andouille
Sauce	coconut curry • citrus chipotle bbq • garlic chili yogurt guinness honey mustard • soy bacon • thai plum

**St. Louis Ribs** ~ Slow cooked ribs drenched with sweet molasses barbeque sauce, pineapple slaw and sweet fries \$20.50 Full Rack  
\$20.75 Rack & a Half

**Rib-eye** ~ Succulent cut of grilled 14 oz rib-eye served with our black pepper bourbon butter, crispy onions, and corn bread \$24.95

**Twin Filet Mignon** ~ A pair of 4 oz hand cut filet mignon served with garlic mashed potatoes and vegetable du jour \$21.95

**Smoked Gouda Mac-n-Cheese** ~ Traditional favorite; imitated but not duplicated \$10.25

**Summer Pasta** ~ Cavatappi pasta, chick peas, balsamic roasted tomatoes, zucchini & yellow squash tossed in a lemon-white wine butter sauce topped with asiago cheese \$12.50

Add: andouille \$3.75 • beef tenderloin \$8.50 • chicken \$4.50  
salmon \$8.50 • shrimp \$7.50 • clams \$4.95

**Citrus Chipotle Salmon** ~ Grilled salmon with a citrus chipotle bbq glaze served with bacon mushroom risotto and asparagus \$20.95

**Lobster Dinner** ~ 8 oz lobster tail served with potato & vegetable \$26.95

**Surf & Turf** ~ Twin 4 oz filet mignon and an 8 oz lobster tail served with potato & vegetable \$38.95

**Add a Tail** ~ Add one of our 8 oz lobster tail to any entrée \$10.95



### FROM THE PUB

Unless noted, all dishes come with chips

**French Fries**  
\$4.95

**Maple Salted Sweet Fries**  
\$5.25

**Truffle Fries**  
\$5.95

**Onion Rings**  
\$6.50

**Cheesy Chips**  
\$3.75

**Cole Slaw**  
\$2.50

**Fruit Salad**  
\$2.50

**Pasta Salad**  
\$2.95

**Mac-n-Cheese**  
\$7.00

**Sautéed Portobellos**  
\$2.50

**Bacon**  
\$2.50

**Caramelized Onions**  
\$1.00

**Chicken Quesadilla** ~ Cheddar jack cheese, tomato, and roasted corn  
\$11.95

**Steak Quesadilla** ~ Steak, spinach, black beans, red onion & ghost pepper cheese  
\$13.95

**Fish Tacos** ~ A trio of fried mahi mahi with cucumber dill slaw, guacamole and sriracha lime sour cream  
\$12.95

**Shrimp Tacos** ~ A trio of tempura-fried shrimp, wakame, and edamame finished with Thai plum sauce  
\$12.95

**The Decker** ~ Brioche grilled cheese sandwich stuffed with smoked brisket, gouda mac & cheese, finished with our goldrush bbq sauce  
\$11.95

**Salmon Sandwich** ~ Grilled salmon topped with cucumber-dill slaw finished with garlic chili yogurt sauce on a bianco roll  
\$12.95

**Basic Burger** ~ With wild greens, tomato, and onion on a bianco roll  
\$10.50

**Bavarian Burger** ~ Crispy fried onions, grain mustard & pepperjack on a pretzel roll  
\$12.75

**Texas Burger** ~ ½ lb hamburger grilled with citrus chipotle BBQ topped with queso cheese and bacon on a bianco roll  
\$12.95

**Ghost Ship Burger** ~ Spicy ghost chili Havarti cheese, sautéed spinach, crispy onion nest, bacon & stout aioli on a pretzel roll (also available in mild)  
\$13.95

**Nature Burger** ~ Chipotle black bean patty, red onion, guacamole and arugula on a bianco roll  
\$11.75

**Roast Beef on Weck** ~ Slow cooked brisket on weck roll served with chips, pickle and a side of horseradish  
\$9.75

**Spicy Chicken Wrap** ~ Cajun grilled with charred corn, balsamic roasted tomatoes, romaine, pepper jack cheese, rice, and sriracha aioli on a jalapeno cheddar wrap  
\$10.95

**WSL Pizza Logs**  
House made  
\$7.95

**Chicken Fingers**  
\$12.00

**Chicken Wings**  
SINGLE \$10.95  
DOUBLE \$19.95

- CITRUS CHIPOTLE BBQ
- FIREBERRY
- HOT
- MED
- MILD
- HABANERO MANGO
- SRIRACHA
- GOLD RUSH
- BBQ