BAR MENU

HAPPY HOUR  MON - FRI / 4PM - 6PM
SELECT DRAFT BEERS  5.
HOUSE MADE SANGRIA  7.
FEATURED WINES BY THE GLASS  9.
ALL BAR MENU ITEMS  9 EACH.
* BAR AND BAR HIGH TOPS ONLY

GARLIC BREAD
ROGUE CREAMERY BLUE CHEESE FONDUE  9.

NEW ENGLAND CLAM CHOWDER
MANILLA CLAMS, DOUBLE-SMOKED BACON  12.

WAGYU MEATBALLS
TOMATO BASIL SAUCE, GRILLED CIABATTA  15.

BATTERED ONION RINGS
CAROLINA GOLD BBQ  11.

AHÍ TUNA POKE
AVOCADO, SWEET ONION, WONTON CRISPS  15.

CAESAR SALAD
OLIVE OIL CROUTONS, PARMESAN CHEESE  12.

PARMESAN-TRUFFLE FRIES
FRESH HERBS, GREEN ONION “RANCH”  9.

BACON MACARONI & CHEESE
BACON, PARMESAN, CHEDDAR, MOZZARELLA  13.

TWO FILET SLIDERS
SLICED TOMATO, MJ STEAK SAUCE  17.

STEAKSMANSHIP
IT’S IN EVERYTHING WE DO, AND IT’S ONLY HERE.

GENERAL MANAGER  BRIAN NAPIANY
EXECUTIVE CHEF  CORY CHUNN

ITEMS CAN BE COOKED TO ORDER OR MAY BE CONSUMED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE BEFORE ORDERING.

SPRING 2019