

STARTERS

- Soup Of The Day*
home-made seasonal soup made fresh,
ask your server what’s in the pot today!
- Onion Soup Au Gratin* 12
caramelized vidalia onions, sweet sherry, garlic
crostini, pepper jack, vermont cheddar
- Drunken Meatballs* 18
house ground pork & beef blend, italian seasonings
basil vodka sauce, shredded asiago, garlic toast
- Pulled Pork Mac N’ Cheese* 19
BBQ braised pulled pork, cavatappi noodles
smoked gouda cheese sauce, crispy onion straws
- Coconut Shrimp* 18
tropical fruit salsa, coconut thai chili sauce
- Fish Tacos* 20
beer battered cod, mango salsa, chipotle coleslaw
- Kung Pao Calamari* 19
red bell peppers, bananas, crushed peanuts,
scallions, orange-szechuan sauce
*traditional or buffalo style available
- Quinoa Fried Shrimp Tacos* 19
avocado, pricked red onion, spicy mayo
corn tortilla option for GF
- Charcuterie Board* 28
chef's selection of assorted meat and cheese,
no crostini for GF
- Sesame-Crusted Tuna Satay* 24
asian slaw, sweet soy, wasabil aioli
- Quesadilla* 19
chicken, pulled pork, or vegetable
corn & black bean salsa, cheddar-jack cheese

Chicken Wings

traditional GF 19
boneless 18

buffalo, chipotle bbq
thai chili
honey-garlic, hot honey
bleu cheese or ranch dressing

Libations

C O L D B R E W

- The Kickstart* 17
vanilla vodka, baileys, kahlua, frangelico
- French Vanilla* 15
tito's vodka, cream de cocoa

B U B B L E S

- Mixed Berry Lamosa* 16
stoli raz, stoli blueberry, mixed berries,
champagne, pink lemonade
- Tequila Smash* 17
milagro, raspberry, basil simple syrup
champagne, sugar rim
- Prosecco Punch* 15
pineapple, club soda, prosecco, vanilla vodka
- Aperol Spritz* 17
prosecco, splash of club, aperol liqueur
- Elderflower Agave* 16
st germain's, agave, grapefruit, champagne
- Limoncello Spritz* 17
marcati limoncello / champagne / splash of club

SALADS

- grilled chicken* (GF) 9
sesame-seared tuna (GF) 15
marinated skirt steak 16
pan roasted salmon (GF) 14
sauteed or quinoa fried shrimp (GF) 13
- The LB Chop* GF 18
romaine, tomato, red onion, corn, pecans,
bacon, bleu cheese, white balsamic dressing
- The Kale & Pear* GF VG 17
red-wine poached pears, crumbled feta
dino kale, quinoa, carrots, sliced almonds
honey-citrus vinaigrette
- Beet & Goat Cheese* GF VG 18
baby arugula, goat cheese crumbles, roasted
beets, dried cranberries, candied walnuts,
apple cider vinaigrette
- Classic Caesar* VG 16
crisp romaine, roasted garlic croutons, shaved
parmesan, tuscan caesar dressing
no crouton for GF

SANDWICHES

California Turkey Melt 21
hickory bacon, swiss, guacamole, chipotle mayo

Chicken & Waffle Panini 19
fried chicken, bacon, cheddar, maple syrup, guacamole

Bacon Egg N Cheese Panini 16
hickory bacon, 2x fried eggs, american cheese, hashbrown, toasted panini, homefries

Pulled Pork Grilled Cheese 22
BBQ braised pulled pork, wheat-berry bread smoked mozzarella, crispy onions, truffle aioli

Harvest Wrap 19
chicken, mesclun, frosted walnuts, cranberries, goat cheese, apple vinaigrette, wheat wrap

Blackened Tuna Wrap 23
mesclun, tomato, cucumber, red onion, fried lo mein noodles, sesame-ginger dressing

Grilled Chicken Panini 24
grilled chicken, roasted peppers, prosciutto arugula, fresh mozzarella, nut-free pesto

Greek Shrimp Wrap 22
blackened shrimp, cucumber, red onion, diced romaine, feta, tzatziki sauce

Eggplant Panini 21
crispy eggplant, pesto aioli, baby arugula roasted red peppers, balsamic glaze, mozzarella

BURGERS

Gluten Free Bun +3

The Original 18
8oz certified angus beef house blend

Hangover Burger 22
over easy egg, cheddar cheese, hash brown hickory bacon, toasted english muffin bun

Steakhouse Burger 24
8oz steakhouse blend, bourbon bacon jam cheddar cheese, crispy onion straws

Smokehouse Burger 21
pepper jack cheese, panko crusted onion rings, hickory bacon, chipotle bbq sauce

Turkey Burger 19
panko breadcrumb & honey-garlic infused topped with swiss, mushrooms & onions

CAULIFLOWER PIZZA

Southwest Chicken GF 22
black bean & corn salsa, cajun chicken, chipotle aioli, cheddar-monterey jack

Tomato Caprese GF VG 20
ripe tomato, fresh mozzarella, basil, balsamic reduction

The 'Sicilian' 23
sliced house-made meatballs, mozzarella roma tomato sauce, asiago-parmesan nut-free pesto, red pepper flakes

HOUSE FAVORITE TIDBITS

mozzarella cheese / garlic toast / french fries

Chipotle Chicken 21 *Marinated Steak* 25

BRUNCH

Pulled Pork Hash 20
bbq pulled pork, fried eggs, avocado, melted cheddar & monterey jack, chipotle aioli

Country Omelet 19
sausage, bacon, ham, cheddar, monterey jack, skillet potatoes, toast

American Breakfast 17
three eggs any style, toast, skillet potatoes choice of bacon, sausage or ham

Steak & Eggs 41
grilled 14oz NY Strip Steak, 2 eggs any style, skillet potatoes, hollandaise

Thick Cut French Toast 17
maple syrup, powdered sugar choice of bacon, ham, or sausage

Belgian Waffle 17
house-made belgian waffle served with a mixed berry compote & whipped cream

Veggie Frittata 18
baby spinach, roasted red peppers, artichoke hearts, onions, mushrooms, asiago & parmesan, choice of toast

Traditional Benedict 19
poached eggs, hollandaise, canadian bacon, skillet potatoes, english muffin, greens salad

Egg White Florentine Omelet 18
egg whites, sauteed spinach, asiago cheese diced tomatoes, served with mixed greens salad

Long Beach Benny 20
poached eggs, english muffin, grilled turkey tomatoes, smashed avocado, hollandaise sauce served with skillet potaotes & greens salad

Banana Pancake Stack 18
banana, candied walnuts, maple syrup fresh whipped cream

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. Management reserves the right to apply a gratuity of up to 20% to any guest check.