



LUNCH

STARTERS & SEAFOOD BAR

soup of the day	6
made fresh from our kitchen	
buttermilk onion rings	6
soy-ginger edamame	6
with wonton crisps	
brie & papaya quesadilla	9
with mango salsa	
dungeness crab cakes	13
with chipotle aioli	
hawaiian-style poke	13
with wonton crisps	
cilantro shrimp skewers	11
with balsamic reduction	
tiger prawn cocktail	10
with wasabi cocktail sauce	
fried calamari	10
with creole-orange marmalade	
crawfish croquettes	11
with applewood smoked bacon and roasted red pepper aioli	

SALADS

sage house	9
romaine, organic baby greens, cherry tomatoes, caramelized walnuts, sun-dried cranberries, shaved aged asiago, champagne vinaigrette	
shrimp louie	14
chilled tiger prawns, romaine hearts, artichokes, tomatoes, french green beans in a traditional louie dressing	
turkey cobb	12
romaine, smoked turkey, applewood smoked bacon, tomato, avocado, hard-boiled egg, blue cheese dressing	
spinach & goat cheese	12
organic baby spinach, cracked black peppered baked Laura Chenel goat cheese, grapes, toasted pine nuts, warm bacon vinaigrette	
caesar	9
romaine, aged parmesan, house-made herb crostini, traditional caesar dressing	
tri tip and arugula	14
organic baby arugula, organic baby spinach, scallions, tomatoes, wonton crisps, horseradish dressing	
chopped asian duck	12
rotisserie roasted pulled muscovy duck, napa cabbage, romaine, scallions, wontons, mandarin orange-sesame vinaigrette	
caprese	9
fresh mozzarella, heirloom tomato, basil, balsamic glaze, extra virgin olive oil	

please notify us of any food allergies
executive chef: Adam Griffin

BURGERS & SANDWICHES

served with skinny fries
(substitute organic baby greens or caesar salad, add 1)

old-fashioned cheeseburger	10
ground certified black angus sirloin beef or ground turkey, cheddar, tomato, lettuce, red onion, garlic aioli on a sesame seed bun (muenster on turkey burger)	
the blues burger	10
ground sirloin certified black angus beef or ground turkey, gorgonzola, sautéed onion, on a sesame seed bun	
cajun mahi mahi	10
pan-seared blackened mahi mahi, romaine, tomato, red onion, red pepper aioli on a ciabatta bun	
caprese panini	10
fresh mozzarella, heirloom tomato, basil, balsamic reduction, extra virgin olive oil on herb focaccia	
chicken saltimbocca panini	10
grilled chicken, mozzarella, sage, prosciutto, marinara on herb focaccia	
grilled mahi mahi tacos	10
grilled spice rubbed mahi mahi, jicama slaw, chipotle aioli	
tri tip dip	11
sliced tri tip, sautéed onion, natural jus, horseradish sauce on italian herb ciabatta	
stout bratwurst	10
beer boiled and grilled bratwurst, stout marinated sauerkraut, whole grain mustard, on a pretzel bun	
honey-mustard chicken	10
grilled chicken breast, applewood smoked bacon, spicy jack, honey-mustard glaze, tomato, lettuce, red onion on a ciabatta bun	
seared ahi	12
seared ahi, house-pickled ginger and cabbage, cucumber, wasabi aioli on a ciabatta bun	
salmon burger	10
sautéed house-made salmon patty, muenster, dill aioli on herb ciabatta	

ENTREES

pan-fried buttermilk catfish	19
panko-encrusted catfish filet, smashed potatoes, southern hushpuppies, seasonal vegetables	
hawaiian barbecued chicken	17
spit-roasted half chicken, pineapple- barbecue sauce, sweet potato fries	
fettuccine with clams	21
local summer clams, fettuccine, white wine, tomato, basil	
four cheese fried mac & cheese	16
cheddar, aged smoked cheddar, pepper jack and muenster with large elbow macaroni, applewood smoked bacon, fried with panko bread crumbs, marinara	

“Where friends gather for great food!”