

DINNER MENU

APPETIZERS

RICOTTA TOAST

truffle honey, pomegranate, spiced pistachio

SWEDISH MEATBALLS

beef & pork, brown gravy, toasted sourdough

DEVILED EGGS

bbq pork rind crumb

ROASTED BEET HUMMUS

herbed feta, crispy sumac chickpeas, pita & crudite

BEETS & FRIED BRIE

blood orange, pistachio, frisee, aged balsamic vin

SOUPS & SALADS

CAULIFLOWER BISQUE

bacon, herb oil

CLASSIC WEDGE

tomato, bacon, red onion, bleu cheese, *chopped upon request*

CHOPPED SALAD

baby gem, goat cheese, sunflower seeds, asparagus, apricots

— add: grilled chicken 8, steak 12, shrimp 12, salmon 11 —

ASIAN CHICKEN

orange, cucumber, pickled onion, cashew, sesame, chili flake, wonton, honey-soy vin

THE CAPE COD

creamy lobster salad, avocado, little gem, tomato, cucumber, radish, citrus vin

BURGERS & SANDWICHES

SERVED WITH HOUSE FRIES

CLASSIC BURGER

american, LTOP, russian dressing, brioche

PLAZA BURGER

gruyere, au poivre, aioli, crispy onion, tomato

LOBSTER ROLL

herbed aioli, celery, lemon zest, buttered la spiga brioche

HOUSE SMOKED REUBEN

pastrami, swiss, sauerkraut, russian dressing, mustard, rye

FRESH SEAFOOD

12 JUMBO LUMP CRAB DIP

cheese, spinach, breadcrumb, tortilla chips

15 AHI TUNA TARTARE*

avocado, snow pea, chile, orange, ponzu, wonton

14 JUMBO SHRIMP COCKTAIL

fresh grated horseradish

14 OYSTERS ON THE HALF SHELL* 42dz / 23half

blood orange mignonette, cocktail sauce

14 CACIO E PEPE OYSTERS

charbroiled, parmesan, cracked black pepper

HOUSEMADE PASTA

SHRIMP FETTUCCINE

white wine, garlic, spinach, tomato, breadcrumb, red pepper

ITALIAN SAUSAGE RIGATONI

bourbon cream, kale, sage, parmesan

PAPPARDELLE BOLOGNESE

beef, pork, ricotta, herbed breadcrumb

ENTREES

ALL SEAFOOD CURATED BY TJ'S

BRICK CHICKEN

broccolini, truffled marble potatoes, fresno pepper, "hen jus"

SEASONAL GRILLED SALMON

celeriac puree, roasted root vegetables, apple cider glaze

CHILEAN SEA BASS

roasted zucchini & corn, caramelized onion, purple kale

FRESH CATCH

today's preparation

STEAK FRITES (8oz)

parm fries, truffle aioli, dressed greens, chimichurri butter

SHARES & SIDES

PARMESAN FRIES W/ TRUFFLE AIOLI 11

SAUTEED ASPARAGUS 12

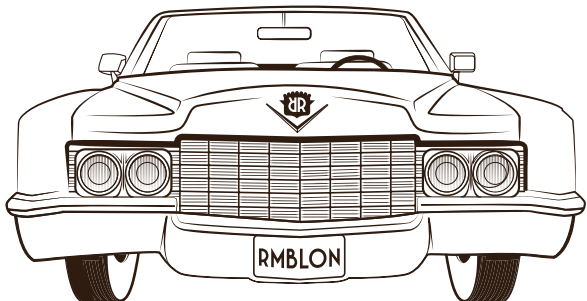
CHILI BROCCOLINI 10

CAESAR BRUSSELS 14

PASTRAMI MAC & CHEESE 12



SCAN FOR ALLERGEN / DIET INFO



TIME FOR A LITTLE R&R

*Consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain medical conditions
Automatic gratuity of 20% is added to parties of 8 or more

RAMBLE ROOM

DRINK MENU

COCKTAILS

RANCHARITA <i>socorro blanco, jalisco orange, agave, topo chico</i>	15
FRENCH 76 <i>ketel one, lemon, cava, simple</i>	14
BLOOD ORANGE MARGARITA <i>mi campo blanco, jalisco orange, agave</i>	15
BLACKBERRY BRAMBLE <i>bombay, lemon, blackberry jam, basil syrup</i>	14
STRAWBERRY BASIL SMASH <i>high west bourbon, lemon</i>	16
CALL ME OLD FASHIONED <i>high west bourbon, simple, bitters</i>	17
PINEAPPLE MOJITO <i>appleton rum, soda, lime, mint</i>	15
MEXICO CITY PATIO <i>teremana blanco, aperol, grapefruit, lime, topo chico</i>	15

MARTINI BAR

FILTHY <i>tito's on tap or bombay, olive brine, bacon & bleu olives</i>	16
VESPER <i>tito's on tap, bombay, lillet blanc</i>	16
CUCUMBER <i>cucumber infused tito's, simple, lemon</i>	17
TEXAS SUN <i>illegal mezcal or mi campo blanco, st germain, lime, jalapeno, spicy bitters, tajin</i>	16
COSMOPOLITAN <i>tito's on tap, cranberry, cointreau, lime</i>	16
NITRO ESPRESSO <i>tito's, cold brew espresso, mr. black coffee liqueur</i>	17

WHITE WINE

SPARKLING

CASTELFORTE PROSECCO <i>veneto</i>	13 45
RIVAROSE <i>provence</i>	15 58
MUMM CUVÉE <i>napa</i>	65
SCHRAMSBERG MIRABELLE ROSE <i>north coast</i>	75
CHARLES LE BEL “INSPIRATION” 1818 <i>champagne</i>	25 90
TAITTINGER BRUT <i>champagne</i>	110

CHARDONNAY

MATTHIEU DE BRULLY “LES ABEILLES” <i>burgundy</i>	14 56
WALT <i>sonoma coast</i>	17 68
WILLIAM FEVRE <i>chablis</i>	18 72
CAKEBREAD <i>napa</i>	75
FRANK FAMILY <i>carneros</i>	20 80
DUMOL RESERVE <i>russian river</i>	90
CHATEAU MONTELENA <i>napa</i>	135
FONTAINE-GAGNARD <i>chassagne-montrachet</i>	175

SAUVIGNON BLANC

GERARD MILLET <i>sancerre</i>	18 72
CRAGGY RANGE <i>marlborough</i>	15 60
QUATTRO THEORY <i>napa</i>	68

ROSE & OTHER WHITES

ROSE GOLD <i>provence</i>	16 64
SANTA MARGHERITA <i>pinot grigio</i>	17 68
AUGUST KESSLER REISLING <i>rheingau</i>	46
SAN SIMEON VIOGNIER <i>paso robles</i>	52

RED WINE

CABERNET

DAOU <i>paso robles</i>	14 56
ROUTESTOCK <i>napa</i>	17 68
CHATEAU CARONNE SAINT GEMME <i>bordeaux</i>	18 72
BACA BY KATHRYN HALL <i>napa</i>	21 84
ARROWOOD “KNIGHTS VALLEY” <i>sonoma</i>	75
POST & BEAM BY FAR NIETE <i>napa</i>	85
CHATEAU GAZIN-ROCQUENCOURT <i>bordeaux</i>	90
HALL <i>napa</i>	105
TREFETHEN <i>oak knoll</i>	115
STAGS’ LEAP <i>oakville</i>	120
CARAVAN BY DARIOUSH <i>napa</i>	110
KRUPP BROS <i>napa</i>	165
CHIMNEY ROCK <i>stags leap district</i>	175

PINOT

SIDURI <i>willamette</i>	15 60
FRANCOIS MARTENOT <i>bourgogne</i>	18 72
WALT “LA BRISA” <i>sonoma coast</i>	80
ETUDE <i>carneros</i>	90

BLENDS & OTHER REDS

BELNERO <i>super tuscan</i>	18 72
WALKING FOOL BY CAYMUS <i>zsin blend suisun valley</i>	16 64
CHAPPELLET MOUNTAIN CUVÉE <i>napa</i>	75
SILVIO GRASSO <i>barolo</i>	125
CYRUS <i>alexander valley</i>	145
COLOMBINI <i>brunello</i>	170

BEER

LAKESWOOD PONY PILSNER DRAFT	7
SHINER DRAFT	7
MODELO DRAFT	6.5
KINGSVILLE CZECH LAGER	10
MILLER LITE	6.5
MICHELOB ULTRA	6.5
COMMUNITY MOSAIC IPA	8.5
MANHATTAN HALFLIFE HAZY IPA	10

MOCKTAILS

BLACKBERRY LEMONADE	10
FAUX-JITO	10
BLOOD ORANGE LIMEADE	10
HEINEKEN 0.0	7