

LUNCH

SMALL BITES

JUMBO SHRIMP COCKTAIL | MP (GF)

Cocktail Sauce

COLOSSAL CRAB COCKTAIL | MP (GF)

Louis Sauce

FIELD CLUB WINGS (8) | 16 (GF)

Celery & Carrot Sticks, Ranch or Blue Cheese

Sauces: Frank's Red Hot, Sweet Chili, Garlic Parmesan, Teriyaki, Lemon Pepper, BBQ

CRAB BITES | 22

Cajun Remoulade

TUNA NACHOS | 19 (GF)

Diced Ahi Tuna tossed in Spicy Asian Dressing, Wonton Chips, Diced Avocado, Heirloom Cherry Tomatoes, Wakame Salad, Crispy Nori, Wasabi-Honey Crème Fraiche, Sesame Seeds

BANG BANG SHRIMP CRISPY SUSHI | 20

Wakame Salad, Toasted Sesame, Lemon Chips

EVERYTHING SEASONED PRETZEL NUGGETS | 16

Beer Cheese Sauce & Honey Mustard

CHORIZO & GRILLED CORN QUESADILLA | 15

Chipotle Crème, Jicama Apple Slaw

QUESADILLA | 15

Choice of Chicken, Beef, or Julienne Vegetables

SALT & PEPPER FRIED CORNMEAL DUSTED CALAMARI | 17

Spicy Marinara

SOUPS & SALADS

All salads can be made gluten free or vegetarian.

CHILLED OR HOT SOUP DU JOUR | 7

FRENCH ONION SOUP | 10

FC BLACKENED SHRIMP WEDGE | 22 (GF)

Buttermilk Blue Cheese, Quartered Heirloom Cherry Tomato, Shaved Red Onion, Mango, Coconut "Bacon"

BABY ROMAINE CAESAR | 15

Crispy Grana, Lemon Zest, Black Pepper, Anchovy Garlic Dressing, House Made Focaccia Croutons

WATERMELON CARPACCIO | 17 (GF)

Crumbled Feta, Balsamic Brown Sugar Reduction, Baby Mint, Pistachio, Arugula, Sicilian Extra Virgin Olive Oil, Maldon

WARM CHICKEN SALAD | 20 (GF)

Goat Cheese, Herb Marinated Chicken Breast, Dried Cranberries, Baby Artisanal Lettuces, Candied Pecans, Champagne Vinaigrette

SPICY SESAME TUNA CHOPPED SALAD | 20 (GF)

Romaine, Cilantro, Carrots, Holland Peppers, Edamame, Candied Peanuts, Wonton Strips, Mango & Dragon Fruit, Thai Chili Vinaigrette

BISTRO LUNCH

BREAKFAST BURRITO | 16

Scrambled Eggs, Cheddar Cheese, Bacon Bits & Chorizo
rolled in a Flour Tortilla and seared on Plancha,
topped with melted Cheese & Red Sauce

EGGS BENEDICT | 19

Butter Griddled English Muffin, Canadian Bacon, Poached Eggs, Hollandaise Sauce
Add Smoked Salmon or Sautéed Spinach
Served with Fingerling Potato Hash

STEAK & EGGS | 20

Fingerling Potato Hash, Grilled Skirt Steak, Fried Egg

APPLE DUTCH BABY | 15

Cinnamon Sugar & Sour Cream

ORANGE CHICKEN RICE BOWL | 20

Edamame, Broccoli, Mushrooms, Scallions, Jasmine Rice & Quinoa

CREATE YOUR OWN OMELETTE | 19

Three Eggs with your choice of Mushrooms, Sautéed Peppers or Onions, Spinach,
Diced Ham or Turkey, Bacon Bits, Chorizo

HANDHELDS

Handhelds served with house made chips, french fries, or fresh fruit.

8 OZ HOUSE GROUND WAGYU BURGER | 19

Buttered Brioche, Lettuce, Tomato, Bermuda Onion, choice of Cheese & Bacon

SALMON CAKE SLIDERS | 16

Lemon Dill Remoulade, Wakame Salad

THE BELLAGIO | 20

Grilled Chicken Breast or Salmon Filet
Tomato, Sliced Avocado, Buttered Sourdough, Bacon, Peppercorn Aioli

FRIED BUTTERMILK CHICKEN CLUB SANDWICH | 19

Crumbled Blue Cheese, House Bacon, Lettuce, Tomato, Buttered Brioche

KOREAN STEAK SANDWICH | 22

Shaved Marinated Ribeye, Gochujang Mayo, Sautéed Peppers, Yuzu Pickles,
Julienne Carrots & Cilantro

BBQ BRISKET GRILLED CHEESE | 19

Cheddar Cheese, Crispy Onion Straws, Chopped Smoked Brisket, BBQ Aioli,
Sidewinder Fries

BURGER OF THE MONTH | 22

Ask your server for this month’s details!

TACO OF THE WEEK | 21

Ask your server for this week’s details!