



## **LUNCH**

**SERVED from 11:30 a.m. – 3:00 p.m.  
Daily**

### **SMALL PLATES**

#### **Fried Sampler 12**

Hand cut fries, with parmesan cheese, fresh garlic sweet potato fries and crispy onion rings. House barbeque sauce, cucumber ranch and chipotle aioli dipping sauce

#### **Chicken Wings Half 8/Full 14**

Regular, extra spicy, or teriyaki

#### **Fish Tacos 16**

Daily fish, white corn tortilla, cilantro lime crema

#### **Pretzels (2) 7**

With Jalapeno or regular cheese and mustard

#### **Ahi Tuna Trio 22**

Coconut and green onion fried roll; sashimi with seasoned rice; Ahi avocado terrine, mandarin orange sake sauce and orange chili aioli

#### **Slider Trio 10**

Beef, chicken and grilled fish served together with roasted tomato, chipotle aioli

### **SOUP**

#### **Daily Soup 8**

### **SALAD (small 6, full 9)**

#### **Caesar Salad**

Hearts of romaine and little gem lettuce, creamy dressing, Romano cheese, and house-made croutons

#### **House Salad**

Artisan lettuce, fresh vegetables, sunflower seeds, dried cranberry, cherry tomatoes

#### **Tomato Caprese Salad**

Heirloom tomatoes, fresh mozzarella, basil oil and balsamic reduction

**Add chicken or shrimp to salad (6)**

#### **Baby Back Ribs**

Slow-cooked ribs with house-made honey chipotle BBQ sauce

**1/2 Rack à La Carte 14**

**1/2 Rack Meal 20**

*Meals include house-cut French fries, coleslaw and corn muffin*

### **PIZZA & PASTA**

House-made crust and sauce

#### **Cheese 13**

#### **Pepperoni 15**

#### **Fungi 16**

Roasted mushrooms, fresh mozzarella, béchamel cream with scallions and arugula

#### **Margarita 13**

Topped with fresh tomatoes, mozzarella and basil, balsamic reduction

#### **Longboard 15**

Genoa salami, pancetta bacon, and sweet italian sausage, with garlic tomato sauce

#### **Blackened Shrimp Pappardelle 23**

handmade pappardelle pasta, with a white wine, garlic, and Dijon sauce, Pecorino Romano cheese.

### **SANDWICHES**

#### **BLTE 15**

Smokey bacon, artisan lettuce, heirloom tomato, with a fried egg and garlic aioli with house-cut French fries or house salad

#### **Turkey Sandwich 13**

Smoked turkey breast, garlic aioli, with fresh avocado on a croissant roll served with house-cut French fries or house salad

#### **Louis Chicken Sandwich 15**

Grilled chicken breast, avocado pesto, bacon, fresh mozzarella and basil on a brioche bun served with house-cut French fries or house salad

#### **THE LONGBURGER 15**

1/2 lb. grilled burger, with white cheddar, smoked bacon, chipotle aioli, brioche bun  
\*add fried egg for \$1  
served with house-cut French fries

#### **BLACK & BLEU BURGER 15**

1/2 lb. grilled, blackened burger topped with melted bleu cheese, caramelized onion, on a brioche bun served with house-cut French fries

All food items are available to go.

An 18% gratuity will be added to parties of 10 or more except for Golf & Dinner packages.

Corkage fee \$15.

Separate checks cannot be accommodated for parties of 10 or more.

Ravyn Rodriguez, Executive Chef  
Nicholas Hagman, Chef de Cuisine