



# LUNCH MENU

## TABLE STARTERS

### SIGNATURE CHICKEN WINGS <sup>GF</sup>

Baked dry-rubbed or traditional deep-fried wings 17

### FRIED SHRIMP

Panko breaded shrimp, fried to perfection. Served with cocktail and tartar sauce 17

### GIANT MEATBALL

Handmade 10 oz meatball smothered in marinara sauce 12

### FRIED CALAMARI

Hand-breaded and fried to a golden brown served with marinara sauce 16

## BRUNCH

### STEAK AND EGGS\*

New York steak with eggs your way, waffle potato fries and a selection of toast 23

### PHILLY CHEESE STEAK & HASH <sup>GF</sup>

Steak strips, breakfast potatoes, onions, bell peppers, served with two eggs your way 24

### TWO EGGS\*

2 eggs your way, served with choice of bacon, sausage or ham steak, and choice of toast 14

### VEGGIE SKILLET <sup>GF & VGTN</sup>

Scrambled eggs with asparagus, avocado, waffle potato fries and spinach 18  
*Egg Whites only Add \$2*

### CARNIVORE SKILLET <sup>GF</sup>

Scrambled egg skillet with red peppers, sausage, ham, bacon and cheddar cheese 19

### BREAKFAST WRAP

Wheat tortilla stuffed with scrambled eggs, avocado, tomato, cheddar cheese and waffle fries 16

### CHICKEN & WAFFLES

Our twist on this Southern breakfast! Waffle topped with seasonal berries and dusted with powdered sugar. Accompanied with crispy fried chicken breast 22

### PANCAKES

Buttermilk short stack of our fluffy pancakes 12

### SEASONAL MELON & BERRIES <sup>GF & VGTN</sup>

Half melon filled with fresh seasonal berries 11

### LOBSTER RAVIOLI

Lobster raviolis with asparagus, mushrooms, and shallots, smothered with lobster sauce 30

### 16 OZ RIBEYE\* <sup>GF</sup>

CAB steak, served with Yukon mashed potatoes and seasonal veggies 45

## FRESH & FIT

For All salad add ons: Add Chicken \$5 or Steak \$8

### CHICKEN, QUINOA & AVOCADO BOWL

Grilled chicken breast, quinoa, avocado, black beans, spinach, cherry tomato 21

### TERIYAKI STEAK BOWL

Tender steak, brown rice, scallions, and broccoli 24

### WEDGE SALAD <sup>GF</sup>

Iceberg lettuce, bleu cheese dressing, bleu cheese crumbles, bacon and cherry tomatoes 16

### GARLIC CAESAR <sup>VGTN</sup>

Caesar dressing over a bed of hearts of romaine lettuce, parmesan cheese and croutons 14

## BETWEEN THE Buns

### CLASSIC BURGER\*

10 oz burger with lettuce, tomato, coleslaw and American cheese 19

### M.O.A.B. BURGER\*

10 oz burger with hickory smoked bacon, mushrooms, onions, and cheddar 21

### ROAST TURKEY CLUB

Turkey breast, bacon, mozzarella cheese, lettuce, tomato, and mayo 19

### ATLANTIC SALMON\* <sup>GF</sup>

Served on a bed of quinoa with spinach, cherry tomatoes, black beans and onions 32

### SALMON & BROWN RICE BOWL

Salmon, brown rice, asparagus, zucchini and julienned carrots 24

### STEAK & AVOCADO BOWL

Tender steak, brown rice, black beans, pico de gallo, cilantro, avocado, and feta cheese 24

### POT ROAST BEEF SANDWICH

Shredded beef, caramelized onions, served on sour dough 18

### CHICKEN AVOCADO

Chicken breast with pepper jack cheese, avocado spread, fresh avocado, sliced tomato, and lettuce 19

### CRISPY CHICKEN SANDWICH

Crispy and juicy breaded breast, bacon, mozzarella cheese, mayonnaise, lettuce, and tomato on a soft brioche bun 21

18% automatic gratuity will be added to parties of 6 or more.

(\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition. **GF** = GLUTEN FREE **VGTN** = VEGETARIAN **VEGAN** = VEGAN

# WINE BY THE GLASS

# LIBATIONS

## SPARKLING

**OTS HOUSE CHAMPAGNE 12 / 31**

## WHITE

### CHARDONNAY

**2017 J. Lohr Estates  
Riverstone 13 / 34**  
Arroyo Seco, Monterrey

### SAUVIGNON BLANC

**2018 Kim Crawford 15 / 43**  
New Zealand

### WHITE ZINFANDEL

**Beringer 14 / 43**  
California

### PINOT GRIGIO

**2017 Maso Canali  
13 / 33**  
Trentino, Italy

### RIESLING

**Dr. Loosen 13 / 33**  
Mosel, Germany

## RED

### CABERNET SAUVIGNON

**2017 Josh Cellars 18 / 51**  
Napa County, USA  
**2016 Justin 20 / 59**  
Paso Robles, CA

### MERLOT

**2015 Sageland 13 / 33**  
Columbia Valley, WA

## HOUSE WHITE

House of Cards Chardonnay 11 / 41

## HOUSE RED

House of Cards Cabernet Red Blend 12 / 46

### WHISKEY SMASH 17

Knob Creek, Mint, Orange Slice,  
Blackberries, Cointreau, Lime  
Juice, Simple Syrup, Orange Juice

### THE GOLDEN MULE 16

Stoli Vodka, Lime, Simple Syrup,  
Ginger Beer, Crushed Ice

### TOASTED ESPRESSO

#### MARTINI 18

Ciroc Coconut, Grand Marnier,  
Espresso, Whip Cream

### BLOODY MARY 16

Vodka, Secret OTS Mary mix, plus  
all the fixins

### MOJITO HAND MUDDLED 17

Barcardi Rum, Lime Wedges, Mint,  
Lime Juice, Simple Syrup

### OCEAN BREEZE 17

Ciroc Pineapple, Coconut Rum  
Haven, Blue Curacao, Simple  
Syrup, Pineapple Juice, Lemonade

### BANANA OLD

#### FASHIONED 18

Bulleit Bourbon, Crème de  
Banana, Chocolate Bitters,  
Orange Bitters, Luxardo Cherry,  
Smoke

### BERRY BANGER 18

Stoli Razberi, Stoli Strasberi, St.  
Germain, Fresh Blackberries,  
Lemon Juice, Lime Juice, Simple  
Syrup

### MARGARITA HAND

#### MUDDLED 17

Cazadores Reposado, Triple Sec,  
Simple Syrup, Orange Juice,  
Lime, Orange Slice, Lemon  
Wedges

## BEERS

BUDWEISER 9

BUD LIGHT 9

BLUE MOON 10

COORS LIGHT 9

DOGFISH HEAD AMERICAN

BEAUTY HAZY IPA 10

S.N. HAZY LITTLE THING IPA 10

MILLER LITE 9

GUINNESS 10

MICHELOB ULTRA 9

STELLA 10

CORONA 10

MODELO 10

FIRESTONE 805 10

TRULY 8

## LOCAL BEERS

### BAD BEAT BREWING

THE RINGER- PILSNER 10

BLUFFING ISN'T WEISSE-  
HEFEWEIZEN 10

HOPPY TIMES- IPA 10

## HAPPY HOUR

**MONDAY-THURSDAY  
2-5PM**

## BEER BUCKETS

IMPORTS 40

DOMESTIC 35

CRAFTS 40