

STARTERS

ROASTED PEAR & BRIE CROSTINI (V) walnuts, honey, balsamic elixir	10
SOFT PRETZEL BITES (V) garlic, parmesan, butter	10
ONION RINGS (V) Carolina mustard bbq, ketchup	10
BRUSCHETTA (V) pomodoro relish, basil, garlic, crostini	10
FRIED GREEN BEANS (V) chipotle aioli	12
GRILLED VEGETABLE QUESADILLA (V) molcajete salsa	15
AVOCADO TOAST (V) feta, tomatoes, scallions, cilantro, crostini	14
BURRATA (V) marinated tomatoes, basil pesto, balsamic elixir, crostini	14
BACON WRAPPED JALAPENOS cream cheese stuffed	12

CHICKEN

PHOENIX WINGS half dozen wings, tossed in your choice of one sauce: Phoenix sauce, smoky bbq, Carolina mustard bbq, classic buffalo, garlic-parmesan	14
BONELESS CHICKEN WINGS tossed in your choice of one sauce	14
CHICKEN QUESADILLA grilled chicken breast, jack cheese, onion, cilantro, molcajete salsa	15

BEEF

BIRRIA QUESADILLA house-made beef birria, queso, cilantro, onions, pickled jalapenos, flour tortilla	16
BIRRIA FRIES house-made beef birria, shredded cheese, cilantro, onions, pickled jalapenos, fries	16

SEAFOOD

GARLIC SHRIMP five jumbo shrimp, butter, olive oil, garlic, red chili, herbs, lemon, grilled baguette	19
CATALONIAN SHRIMP five grilled jumbo shrimp, romesco sauce, almonds, scallions, grilled lemon	19
BLACKENED MAHI MAHI TACOS (3) cabbage, tomatoes, cilantro, cheese, chipotle aioli, salsa, lime	19

SOUP & SALADS

SOUP OF THE DAY	cup 6	bowl 9
PHOENIX SALAD (V) mixed greens, roasted pears, dried cranberries, feta, glazed walnuts, champagne vinaigrette	small 9	entrée 14
ARANCIA SALAD (V) oranges, olives, pine nuts, red onions, mixed greens, Italian vinaigrette, balsamic elixir	small 9	entrée 14
CAESAR SALAD crisp romaine, caesar dressing, croutons	small 9	entrée 14
COBB SALAD (VO) bacon, avocado, blue cheese, boiled egg, tomato, romaine, buttermilk dressing		16
ASIAN SALAD (V) bell peppers, mandarin oranges, cucumber, carrot, scallions, sesame seeds, cabbage, romaine, crispy wonton strips, Asian dressing		16

**ADD: HOUSE-MADE PLANT BASED PATTY (V) +5
GRILLED CHICKEN +4 OR SALMON +7
SHRIMP +8 OR GRILLED FLANK STEAK +12**

PECAN CHICKEN STRAWBERRY SALAD pecan-panko crusted chicken breast, strawberries, bacon, feta, romaine, honey-mustard dressing	19
SALMON SALAD seared salmon, fresh fruit, glazed pecans, mixed greens, champagne vinaigrette	19

HANDHELDS

includes choice of: fries, chips, or fruit
sub: Sweet Potato Fries or Onion Rings +2

MUSHROOM MELT (V) sautéed mushrooms, roasted red peppers, caramelized onions, spinach, brie cheese, grilled sourdough	17
VEGGIE BURRATA SANDWICH (V) tomato, roasted red peppers, red onion, burrata, greens, pesto, almonds, romesco, hoagie roll	17
CAROLINA CHICKEN SANDWICH hand-breaded buttermilk fried chicken breast, Carolina mustard bbq sauce, coleslaw, lettuce, brioche bun	18
RANCH-STYLE CLUB SANDWICH single story, turkey, bacon, avocado, lettuce, tomato, pesto aioli, wheat toast	18
BIRRIA GRILLED CHEESE house-made beef birria, pepper jack, onions, cilantro, pickled jalapenos, grilled sourdough	18
PHOENIX STEAK SANDWICH sliced grilled flank steak, caramelized onions, greens, peppercorn aioli, hoagie roll	20

BURGERS

includes choice of: fries, chips, fruit

sub: Sweet Potato Fries or Onion Rings +2

sub: House Made Plant Based Patty +2

add: Bacon +2 Avocado +2

PHOENIX BURGER 17

American cheese, grilled onions, lettuce, tomato, 1k dressing, brioche bun

HOUSE-MADE PLANT BURGER (V) 19

house-made plant based patty, avocado, pesto aioli, lettuce, tomato, brioche bun

JALAPENO BACON BURGER 19

two bacon wrapped jalapenos, pepper jack, lettuce, tomato, 1k dressing, brioche bun

BLACKENED BLUE BURGER 18

blackened spiced patty, blue cheese, grilled onions, balsamic elixir, lettuce, tomato, peppercorn aioli, brioche bun

SURF & TURF BURGER 26

two jumbo garlic shrimp, swiss cheese, lettuce, tomato, peppercorn aioli, brioche bun

PASTA / RISOTTO

CAPELLINI (V) 22

tomatoes, capers, garlic, shallots, basil, parsley, butter, lemon, olive oil

RAVIOLI DI FORMAGGI (V) 22

cheese ravioli, pomodoro sauce, parmesan, red chili, garlic, olive oil, basil

LINGUINE ALLA PUTTANESCA (V) 20

olives, capers, garlic, pomodoro sauce, red chili, parmesan, basil

MUSHROOM RISOTTO (V) 20

cremini mushrooms, cream, olive oil, butter, garlic, parmesan, herbs, arborio rice

CHEESE TORTELLINI RUSTICA (V) 26

sun dried tomatoes, pine nuts, garlic, cream, olive oil, parmesan, basil

VEGETARIAN BOLOGNESE (V) 26

house-made plant base, pomodoro sauce, garlic, parmesan, basil, linguine

SEAFOOD LINGUINE 29

sautéed shrimp, lobster, pollock, tomatoes, garlic, cream, white wine, herbs, lemon

ADD: GRILLED CHICKEN +4 OR SALMON +7
OR SHRIMP +8

ENTREES

CHICKPEA CACCIATORE (V) 26

bell peppers, onions, mushrooms, olives, pomodoro sauce, rice pilaf

"SALISBURY" (V) 26

house-made plant based patty, mushroom-onion gravy, mashed potatoes, fresh vegetables

TERIYAKI SALMON 29

seared atlantic salmon fillet, teriyaki glaze, mandarin oranges, scallions, sesame seeds, rice pilaf, fresh vegetables

BRONZED SNAPPER 26

seared blackened fillet, fresh vegetables, rice pilaf, citrus butter sauce, grilled lemon

"FISH & CHIPS" 20

battered pollock fillet, fries, coleslaw, tartar sauce, lemon

TUSCAN CHICKEN 27

sun-dried tomatoes, garlic cream sauce, basil, parmesan, rice pilaf, fresh vegetables

GARLIC MUSHROOM CHICKEN 27

cremini mushrooms, mashed potatoes, fresh vegetables, chicken demi-glace

CHICKEN ROMESCO 27

grilled chicken breasts, romesco sauce, almonds, scallions, mashed potatoes, fresh vegetables, grilled lemon

STEAK FRITES 32

8oz. grilled coulotte steak, garlic-herb butter, garlic-parmesan fries, peppercorn aioli

STEAK & SHRIMP 44

8oz. grilled coulotte steak, choice of: (3) jumbo garlic shrimp or Catalonian shrimp, mashed potatoes, fresh vegetables

RIBEYE STEAK 48

14oz. grilled ribeye steak, mashed potatoes, fresh vegetables, garlic-herb butter

FILET MIGNON 45

8oz. beef tenderloin steak, mashed potatoes, fresh vegetables, garlic-herb butter

WAGYU FLAT IRON STEAK 49

8oz. wagyu beef, mashed potatoes, fresh vegetables, garlic-herb butter

LAMB SCOTTADITO 49

grilled garlic-herb marinated lamb rack chops, demi-glace, balsamic elixir, mashed potatoes, fresh vegetables, grilled lemon