

# 20 YEARS STRONG



## STARTERS

- BRAISED SHORT RIB & BLEU CHEESE QUESADILLA** arugula apple salad | 17
- SEARED AHI TUNA SASHIMI** soy mustard sauce, sesame seaweed salad, arugula, pickled ginger | 21
- CHICKEN WINGS** buffalo, mango habanero or general tso | 16
- BUTTER POACHED POTATO GNOCCHI** truffle parmesan sauce | 17
- CRISPY CHICKEN TERIYAKI WONTONS** thai vinaigrette, soba noodle | 16
- BABY BACK RIBS** pineapple hoisin soy glaze | 17
- GRILLED OCTOPUS** hummus, crisp chickpea, olives, roasted tomato, lemon cumin vinaigrette | 21
- CHICKPEA FRIES** tzatziki sauce | 14
- SOUTHWEST CHIPOTLE CHICKEN EMPANADA** guacamole, tomato salsa | 16
- BURRATA** roasted butternut squash, fig jam, pumpkin seeds, hot honey | 16

## LOBSTER APPETIZERS

- LOBSTER BLT SLIDER X3** | 21
- WARM LOBSTER KNUCKLE SANDWICH** butter toasted bread, lobster meat, truffle fried sunny egg | 21
- LOBSTER GUACAMOLE & CHIPS** | 21
- LOBSTER TRUFFLE MAC & CHEESE** sautéed mushrooms | 21

## SALADS

- CLASSIC CAESAR SALAD** | 15
- BABY LETTUCE SALAD** tomato, cucumber, balsamic vinaigrette | 12
- CHOPPED SALAD** cranberry, bleu cheese, bacon, walnuts, cucumber, tomato, croutons | 16
- CRISPY KALE SALAD** almonds, pear, goat cheese, crispy prosciutto, currants, lemon truffle dressing | 16
- WEDGE SALAD** ranch, bleu cheese dressing, caramelized & crispy onions, tomato, bacon bits, croutons | 16
- ROASTED BEET SALAD** oranges, pistachios, frisee, horseradish goat cheese | 16

### MAKE IT AN ENTRÉE SALAD:

Chicken 10 | Shrimp 15  
Steak 15 | Tuna Steak 15

## SNAP'WICHES

- GRILLED CHICKEN** focaccia, arugula, roasted peppers, goat cheese, prosciutto, balsamic, fries | 27
- PIG DIP** roasted & braised pork shoulder, broccoli rabe, provolone, cherry peppers, toasted french bread, fries, mustard pork jus to dip | 28
- CLASSIC STEAK SANDWICH** sliced hanger steak, caramelized onions, mozzarella, chimichurri, fries | 30

## BURGERS

- All Burgers Served on a Butter Toasted Sesame Seed Bun with Truffle Herb Parmesan Fries*
- SNAP BURGER** chargrilled angus burger, bacon, american cheese, lettuce, tomato, pickle | 19
- SURF & TURF** same as snap burger, topped with lobster salad | 24
- PIGGYBACK** same as snap burger, topped with BBQ pulled pork | 21
- TRUFFLE** topped with truffle cheese, truffle mushrooms, caramelized onion, truffle aioli, tomato, arugula | 21
- CALI** topped with caramelized onion, goat cheese, basil aioli, arugula, prosciutto | 21
- MAC TRUCK** topped with pepperjack mac & cheese, BBQ sauce, lettuce, bacon, tomato, pickle | 21
- COWBOY** avocado bacon ranch dressing, bourbon BBQ onions, smoked gouda | 21
- JACKHAMMER** topped with braised short rib, bleu cheese, fried egg, bacon | 21
- LA BAMBA** pepperjack cheese, bacon, guacamole, crispy tortilla, charred jalapeño mayo, tomato salsa | 21
- WE BRIE JAMMIN BURGER** brie cheese, pears, fig jam, arugula | 21

## ENTREES

- GRILLED HANGER STEAK** blue cheese potato hash, grilled asparagus, cabernet balsamic reduction | 31
- BRAISED SHORT RIB WELLINGTON** wrapped in puff pastry, potato purée, mushroom red wine sauce | 35
- GRILLED SHRIMP** porcini mushroom & pumpkin risotto, truffle vinaigrette | 32
- GRILLED SALMON** maple sweet potato purée, truffle hazelnut brown butter | 30
- CHICKEN MILANESE** baby arugula, goat cheese, tomato salad, parmesan, balsamic basil reduction | 27
- SEARED AHI TUNA** chilled sesame soba noodles, edamame, mango, ginger ponzu | 33
- PENNE VODKA** crushed tomato, basil, garlic, cream, crispy prosciutto | 25
- BAJA BURRITO BOWL** grilled chicken, mexican yellow rice, black bean mango salsa, guacamole, chipotle | 27
- POTATO GNOCCHI BOLOGNESE** classic slow braised beef, pork & tomato ragu, parmesan, basil, olive oil | 26

- GRILLED PORK CHOP** cherry pepper-sweet pepper-caramelized onion relish, rosemary roasted potatoes | 31
- GRILLED NY STRIP STEAK** mashed potatoes, cognac peppercorn sauce | 44

## SIMPLY GRILLED

*All plates served with assorted grilled vegetables, basil oil and balsamic reduction*

- HANGER STEAK** | 31
- SALMON** | 30
- SHRIMP** | 31
- CHICKEN BREAST** | 27

## SIDES

- GRILLED ASPARAGUS** | 10
- TATER TOTS** | 10
- ROSEMARY ROASTED POTATOES** | 10
- POTATO PURÉE** | 10
- TRUFFLE PARMESAN FRIES** | 10
- TRUFFLE MAC & CHEESE** sautéed mushrooms | 10
- ROASTED BRUSSEL SPROUTS** bacon mustard dressing | 10
- GRILLED VEGETABLES** | 10
- MAPLE SWEET POTATO PURÉE** | 10
- FRENCH FRIES** | 8

*Before placing your order, please inform your server if a person in your party has a food allergy.  
\*\*Consuming raw or undercooked meat, fish, shellfish or shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Thank you for joining us and we hope to see you again soon!

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## WINES

### REDS

CABERNET, SALMON CREEK, CALIFORNIA.....	11	.....	40
PINOT NOIR, ANGELS INK, CALIFORNIA.....	14	.....	52
MALBEC, DOMAINE BOUSQUET, ARGENTINA.....	13	.....	48
CABERNET, EDUCATED GUESS, CALIFORNIA.....	14	.....	52
PROPRIETARY RED BLEND, Z. ALEXANDER BROWN UNCAGED, CALIFORNIA.....	14	.....	52

### WHITES

CHARDONNAY, SALMON CREEK, CALIFORNIA.....	11	.....	40
PROSECCO, LALUCA, ITALY .....	13		
ROSE, H & B, FRANCE.....	11	.....	40
SAUVIGNON BLANC, GEISEN, NEW ZEALAND.....	13	.....	48
PINOT GRIGIO, DUE TORRI, ITALY.....	13	.....	48
SWEET RIESLING, CARL GRAFF, GERMANY.....	11	.....	40
WHITE ZINFANDEL, ESTRELLA RIVER, CALIFORNIA.....	11	.....	40
CHARDONNAY, DIORA, CALIFORNIA.....	14	.....	52

### DRAFTS

- GUINNESS | 8
- WARSTEINER OKTOBERFEST | 8
- MONTAUK JUICY IPA | 8
- SAPPORO PREMIUM | 8
- PERONI | 8
- BROOKLYN BROWN ALE | 8

### BOTTLES & CANS

- BUD/BUD LITE | 5
- HEINEKEN | 6
- BLUE MOON | 6
- CORONA | 6
- BARRIER MONEY IPA (16oz) | 12
- MILLER LITE | 6
- LAGUNITAS | 6

### NON-ALCOHOLIC BEERS

HEINEKEN ZERO (NA) | 6

BROOKLYN IPA (NA) | 6

### SIGNATURE LIBATIONS | 15

- SOUTH BEACH** vanilla vodka, coconut rum, pineapple
- BAD SEED** jalapeño infused tequila, mango juice, lime, honey, agave
- THE NEW BOND** gin, lime, elderflower, cucumber, ginger ale
- BACON BOURBON SMASH** bacon infused bourbon, orange, maple syrup, splash of soda
- FIG SPRITZ** fig vodka, chambord, prosecco

### CLASSIC COCKTAILS | 15

- MOJITO** rum, lime, mint, club soda
- OLD FASHIONED** rye or bourbon, angostura bitters, sugar, orange peel, luxardo cherry
- THE COSMOPOLITAN** vodka, triple sec, cranberry, lime
- PERFECT MANHATTAN** bourbon, sweet vermouth, angostura bitters, luxardo cherry
- MARGARITA** classic or spicy
- GIN GIMLET** gin, lime, simple syrup
- MOSCOW MULE** vodka, ginger beer, lime
- NEGRONI** gin, campari, vermouth, orange peel
- APEROL SPRITZ** aperol, prosecco, club soda, orange
- DAIQUIRI** rum, lime, sugar
- LI ICED TEA**
- SANGRIA** ask your server for today's selection

### MARTINI CORNER | 15

- CLASSIC MARTINI gin or vodka, vermouth, lemon twist
- FILTHY DIRTY MARTINI with blue cheese stuffed olives
- SNAPS ESPRESSO MARTINI
- COCONUT MARTINI
- APPLE MARTINI
- WATERMELON MARTINI
- ORANGE MARTINI
- PINEAPPLE MARTINI
- CHOCOLATE MARTINI
- KEY LIME MARTINI
- SMORES MARTINI
- SAKATINI

### NOW OPEN FOR DINNER & HAPPY HOUR

Tuesday - Sunday

### WEEKEND BRUNCH

Saturdays & Sundays | 12pm to 3pm

### \$70 8 COURSE CHEF'S TASTING MENU

Please Ask Your Server