

# SMALL PLATES + SNACKS

\$2 OFF ALL SMALL PLATES + SNACKS DURING HAPPY HOUR  
MONDAY - THURSDAY 4PM - 7PM

## WINGS \$9

6 crispy chicken wings tossed in choice of sauce, served with house made blue cheese dressing, celery + carrots  
SAUCES: classic buffalo, kentucky bourbon, ginger teriyaki

## CHICKEN QUESADILLA \$12

grilled flour tortilla filled with roasted chicken, blend of cheeses + pico de gallo, served with salsa fresco, street corn + sour cream

## CHICKEN TENDERS \$9

6 tender chicken strips, hand breaded + deep fried served with a choice of dipping sauce

## HOT PRETZEL + DIP \$7

jumbo pub style salted pretzel, served with beer cheese + house made bavarian mustard

## HUMMUS + PITA \$8

hand mashed chickpeas seasoned, sea salt, fresh squeezed lemon + topped with house made pesto, served with pita wedges, fresh cut veggies, crumbled feta + olives

## MAINLAND NACHOS \$9

flash fried homemade corn tortilla chips, blend of cheeses, pico de gallo, shredded lettuce, black beans, chipotle cream, served with salsa + street corn

## CHIPS, GUAC + SALSA \$9

flash fried homemade corn tortilla chips, fresh guacamole + salsa

## FRIED PICKLES \$8

flash fried dill pickle chips, house made rémoulade

## BUFFALO CAULIFLOWER \$8

crispy cauliflower, tossed house buffalo sauce + blue cheese crumbles, served with house blue cheese dressing

## TOTCHOS \$9

salted tater tots topped with cheddar jack cheese, pico de gallo, shredded lettuce, chipotle cream, served with salsa + street corn

## SLIDERS \$11

3 mini burgers, grilled onions + pickles, american cheese

## MAINLAND REUBEN SLIDERS \$8

smoked beef brisket, house kraut, thousand island + swiss on rye

## DOG SAMPLER \$14

4 mini hot dogs 1 of each style - mexican, chicago, italian + mainland

## MARGHERITA FLATBREAD \$9

oven-roasted tomatoes, fresh mozzarella + basil

## MAINLAND MEATBALL \$11

over-sized classic italian style, smothered in marinara sauce + topped with homemade whipped ricotta

## LOBSTER MAC + CHEESE \$16

lobster, blend of cheeses, baked to golden brown

## SEARED AHI TUNA \$16

sesame crusted, served rare with yuzu, asian vegetable noodles + drizzled with a spicy korean chili sauce

## FIRECRACKER SHRIMP \$12

5 flash fried jumbo shrimp, sweet + spicy thai-chili sauce, wonton chips

## FRIED CHEESE CURDS \$7

crispy fried cheese curds with chipotle thousand island

# GREENS + SOUP

## MAINLAND ROASTED CORN CHOWDER \$6

fire roasted sweet corn in a cream based soup packed with a mix of root veggies

## SOUP OF THE DAY \$6

ASK YOUR SERVER!

## SUMMER SALAD \$10

artisan greens, citrus segments, caramelized pecans, cherry tomatoes, gorgonzola, raisins, blood orange vinaigrette

## CAESAR \$9

hearts of romaine, house-made herb croutons, shaved parmesan cheese served with grilled baguette

## CRISPY CHICKEN SALAD \$14

artisan mixed greens, cucumbers, tomatoes, red onions, with dill mustard dressing

## CHOPPED \$11

artisan greens, tomatoes, cucumbers, hard-boiled egg, black beans, avocado, roasted corn, bacon, red onion + hot honey-lime dressing

## ADD TO ANY SALAD

ROASTED CHICKEN \$4, GRILLED SHRIMP \$6

# SANDWICHES

SERVED WITH CHOICE OF SIDE

## SEARED CRAB CAKE \$16

pan-seared lump crab meat topped with roasted corn relish, avocado, + mango chipotle aioli, served on a toasted brioche bun

## LOBSTER ROLL \$20

lobster salad, arugula, tarragon aioli on grilled brioche

## STEAK + CHEESE \$14

flank steak, sautéed onions, red peppers + gruyere cheese, served on a baguette

## TURKEY CLUB \$10

roasted turkey, swiss, crispy bacon, avocado, tomato, mixed greens + house made rémoulade, served on sourdough

## CHICKEN CAESAR WRAP \$13

crispy chicken, chopped romaine + house made caesar dressing

## GROWN UP GRILLED CHEESE \$10

melted cheddar, american, swiss, bacon, tomato + pickles, served on sourdough

# ALL DAY DINNER

## FISH TACOS \$14

grilled mahi-mahi, roasted pineapple salsa with fresh tomatoes + cilantro drizzled with jalapeño aioli

## GRILLED SALMON \$26

grilled salmon, topped with a roasted pineapple salsa served over a bed of wild rice

## ROSEMARY LEMON CHICKEN \$24

marinated, slow roasted, boneless chicken, rosemary-lemon au jus + garlic broccolini

## AHI TUNA \$26

sesame crusted ahi tuna seared, served rare over baby bok choy, yuzu, sriracha cream

## FISH & CHIPS \$16

beer battered fresh cod, flash fried with tartar sauce, served with fries + mainland slaw

## FETTUCCINE ALFREDO \$18

fettuccine tossed in a sweet cream + parmesan sauce  
add chicken \$4 or shrimp \$6

## RIB-EYE \$29

14 oz. char bone-in rib-eye steak, smoked yukon gold potatoes

before placing your order, please inform your server if you have a food allergy or any dietary restrictions and we will do our best to accommodate you

# BURGERS + DOGS

ANGUS BEEF BURGERS ON A SESAME SEED BUN  
+ SERVED WITH CHOICE OF SIDE

## CLASSIC BURGER \$13

american cheese, mayo, lettuce, tomato, onion + pickles

## MUSHROOM SWISS BURGER \$13

sautéed wild mushrooms, swiss cheese, garlic mayo

## BOURBON BURGER \$14

white cheddar, hickory smoked bacon + kentucky bourbon BBQ sauce

## MAINLAND DOG \$11

mainland chili + beer cheese

## ITALIAN DOG \$11

potatoes, onions + sweet peppers

# SIDES

ALL SIDES \$5

## FRIES or TOTS

salted

## SWEET POTATO FRIES

## ONION RINGS

thick-cut onions, beer battered + flash fried

## GARLIC BROCCOLINI

sautéed baby broccoli tossed in garlic + olive oil

## COBLESS STREET CORN

fire roasted corn, fresco cheese, butter + chili powder

## SIDE SALAD

mixed greens, tomatoes, cucumbers, carrots + onions

## MASHED POTATOES

yukon golden potatoes

# HAPPY HOUR + SPECIALS

AVAILABLE MONDAY - THURSDAY 4PM - 7PM

\$5 well drinks, select wine + select craft beers  
\$2 off all small plates + snacks

ASK ABOUT OUR WEEKEND PAIRING SPECIALS!  
AVAILABLE FRIDAY, SATURDAY + SUNDAY