

KITCHEN & BAR
SINCE  2025

THE TABLE

SHAREABLE STARTERS

*HAPPY HOUR AVAILABLE DAILY 2PM-5PM.

\$2 OFF ALL STARTERS, DRAFT BEER & DOUBLE WELL COCKTAILS*

CRISPY CALAMARI 17

Hand-breaded calamari, served with house-made lemon-garlic aioli

BATTERED ZUCCHINI FRIES 15

Fresh local zucchini, hand-battered and served with a smoky chipotle ranch dip

LOADED NACHOS 17

Your choice of chicken or **NEW!** asada
Crispy tortilla chips smothered in melted queso, topped with diced tomatoes, jalapeños, shredded lettuce, green onions, guacamole, and sour cream

LOADED FRIES 17

Seasoned fries loaded with melted queso, crispy bacon bits, and green onions, finished with a drizzle of sour cream

WINGS 17

Choice of Buffalo, Garlic Parmesan, Sweet Jalapeño, Chili, or Mango Habanero

CRAB CAKES 18

Lump crab cakes with red and green bell peppers, served on a bed of citrus frisée and topped with a creamy remoulade

CHEESE QUESADILLA 12

Add chicken or **NEW!** asada +3
Large flour tortilla stuffed with shredded cheese, diced tomatoes and onions. Served with sour cream and salsa

HANDHELDS

SERVED WITH YOUR CHOICE OF SEASONED FRIES, OR SIDE SALAD.
UPGRADE TO SWEET POTATO FRIES +2. GLUTEN FREE +2

CLASSIC CLUB SANDWICH 18

Layers of toasted artisan bread, piled high with roasted turkey, smoked ham, swiss and cheddar cheeses, crisp lettuce, and ripe tomato

CRISPY CHICKEN PARMESAN SUB 18

Toasted ciabatta bread filled with hand-breaded chicken cutlets, rich marinara sauce, and melted mozzarella cheese

"THE BOURDAIN" MORTADELLA MELT 18

A tribute to Anthony Bourdain: seared mortadella, dijon mustard, mayonnaise, and melted Swiss cheese on a toasted kaiser roll

SLOW-ROASTED PORK CUBANO 18

Toasted ciabatta bread layered with dijon mustard, tender slow-roasted pork carnitas, sliced ham, and tangy pickles

FRESH SALADS

BLACKENED SALMON CITRUS SALAD 23

Fresh spring mix, cherry tomatoes, cucumbers, matchstick carrots and red onions, topped with blackened salmon and mango salsa served with Lemon Tyme Vinaigrette

CLASSIC CAESAR SALAD 15

Crisp romaine lettuce, house-made croutons, and shaved Parmesan tossed with Caesar Dressing. Add chicken +3. Add salmon +8

CAPRESE SALAD 16

Fresh spring mix, thick-cut mozzarella, ripe tomatoes, matchstick carrots, basil, and balsamic glaze. Add chicken +3

STEAK SALAD 23

Fresh Spring mix, matchstick carrots, pickled red onions, cherry tomatoes, cucumber, blue cheese crumbles, and tender steak medallions served with ChimiChurri Vinaigrette

WEDGE SALAD 16

Crisp iceberg wedge topped with blue cheese crumbles, red onions, matchstick carrots, and house-made crispy bacon bits served with Bleu Cheese Dressing

ROASTED BEET SALAD 17

Fresh spring mix, roasted red and golden beets, matchstick carrots and creamy goat cheese served with Raspberry Vinaigrette. Add chicken +3

NEW! VERY BERRY SALAD 23

Fresh spring mix, strawberries, raspberries, blueberries, candied pecans and feta cheese served with Raspberry Vinaigrette. Add chicken +3 Add salmon +8

SWEET & SAVORY MONTE CRISTO 19

Layers of roasted turkey and swiss cheese, with smoked ham and cheddar, dipped in a light egg batter and pan-fried to golden perfection. Served with a house-made strawberry compote

SINGLE SMASHER 17

Single beef patty, melted cheese, lettuce, tomato and special sauce on a toasted bun. Add bacon +2

DOUBLE SMASHER 20

Double beef patties, melted cheese, lettuce, tomato and special sauce on a toasted bun. Add bacon +2

NEW! SUPER SMASHER 23

Double beef patties, bacon, ham, melted cheese, lettuce, tomato, and special sauce on a toasted bun

A 20% gratuity will be automatically applied to parties of 8 or more

ENTREES

CHICKEN PARMESAN WITH HERB TOMATO LINGUINE 26

Homemade chicken cutlet topped with marinara and mozzarella cheese, served with herb tomato linguine. Gluten Free +2

FETTUCCINE ALFREDO 25

Fettuccine pasta with house-made Alfredo sauce. Choice of chicken or shrimp. Gluten Free +2

PAN-SEARED SALMON RISOTTO 28

Garlic herb salmon fillet served over creamy vegetable risotto with mushrooms, spinach, asparagus, and cherry tomatoes, finished with a citrus butter sauce

GRILLED FLAT IRON STEAK 32

Grilled flat iron steak served with garlic mashed potatoes and seasonal roasted vegetables served with a mushroom merlot reduction

NEW! SPAGHETTI & MEATBALLS 25

Three big house made meatballs served with fresh marinara sauce on top of spaghetti. Gluten Free +2



TACOS

ASADA 16

Three golden blend tortillas filled with grilled, marinated skirt steak, cilantro-lime slaw, and house avocado crema

PORK CARNITAS 15

Three golden blend tortillas packed with tender, slow roasted pork carnitas, cilantro-lime slaw, and house salsa

SHRIMP 18

Three golden blend tortillas layered with hand breaded shrimp, fried to a golden finish, cilantro-lime slaw, sriracha mayo, and mango salsa

FLATBREAD PIZZAS

GLUTEN FREE +2

MARGHERITA PIZZA 18

Marinara, fresh mozzarella, and basil. Add chicken +2

CHICKEN BACON SPINACH PIZZA 20

Alfredo sauce, bacon bits, chicken, and spinach

PEPPERONI PIZZA 18

Classic pepperoni pizza

NEW! P.M.O PIZZA 18

Chefs favorite pizza, pepperoni, mushroom and olives. Add bacon +2

KIDS MENU

CHICKEN STRIPS 9

3 strips served with a side of fries

GRILLED CHEESE SANDWICH 9

Served with a side of fruit

KIDS PERSONAL PIZZA 9

Cheese or pepperoni

DESSERT

BREAD PUDDING 7

Baked with raisins, walnuts and chocolate chips. Drizzled with jack daniels caramel sauce

CHEESECAKE 7

Your choice of fresh berry compote, or drizzled caramel

TRIPLE BERRY CRUMB BAR 7

Oatmeal crust layered with a variety of berries, topped with crunchy golden crumble. Served with a scoop of ferdinand's vanilla ice cream

DRINKS

FOUNTAIN SODA 3

Coke, Coke Zero, Diet Coke, Root Beer, Dr.Pepper, Sprite, Lemonade and Tea

FLAVORED LEMONADE 4

Your choice of Huckleberry, Strawberry, Peach, Raspberry, Orange or Lavender. Refill +1

SHIRLEY TEMPLE 4

Sprite mixed with cherry syrup topped with a cherry

ARNOLD PALMER 3

Half tea, half lemonade

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At The Table, we prepare our food from scratch. Please inform your server of any dietary restrictions or allergies. Consuming raw or undercooked foods may increase your risk of foodborne illness