



## APPETIZERS


| Happy Hour Pricing \$2 off 3PM-5PM |

**SPINACH & ARTICHOKE DIP**   13


Artichoke hearts, spinach, & cheese blend with warm tortilla corn chips

**CALAMARI & SHISHITO PEPPERS**   16

Flashed fried calamari & shishito peppers with orange-garlic sauce

**BABY BACK RIBS**  18

Half rack baby back ribs, house made sweet spicy bbq sauce and fries

**STRAWBERRY CAPRESE BAGUETTES**  15

Sliced local strawberries, basil, fresh mozzarella, and arugula on toasted french bread drizzled with balsamic glaze

**FRIED DEVILED EGGS** 10

Hard boiled eggs fried with whipped salmon egg mousse and fresh dill

**FRIED MOZZARELLA** 12

Fresh mozzarella fried and served with marinara sauce

**MUSHROOM POTSTICKERS**  13

Pan seared potstickers served with spicy ranch dip

**WINGS**  9/14

6 or 12 wings, choice of bbq, buffalo, hot or old bay rub, served with celery sticks and choice of ranch or bleu cheese dressing

## BOARDS | 20

Happy Hour Pricing  
\$2 off 3PM-5PM

ANTIPASTI | BRUSCHETTA | FORMAGGIO

| All boards are served with chef's set |

## FLATBREADS | 12

Happy Hour Pricing  
\$2 off 3PM-5PM

**ORIGINAL FLATBREAD** 

Includes: marinara & mozzarella

**ADD-ON TOPPINGS: \$1 each**

sausage, pepperoni, ham, bacon, bell pepper, onions, mushrooms, spinach, broccoli, and/or extra cheese

## SALADS |


| Half portions available | Protein add-ons: chicken 6 | shrimp 8 | salmon 9

**COBB**   8/16


Bacon, avocado, corn, tomato, hard boiled egg, and red onion served with ranch dressing

**CAESAR SALAD** 7/14

Romaine blend, shaved parmesan, italian seasoned croutons served with caesar dressing

**ROASTED BEET**  8/16

Roasted red beets, arugula, whipped bleu cheese, pistachio crumbles served with herb vinaigrette


**HARVESTTIME**  7/14

Mixed greens, roasted butternut squash, hard boiled egg, pepperoncini, sliced red onion, bell pepper, english cucumber, and roasted sunflower kernels with homemade italian dressing

## HANDHELDS |

**PASSWATERS CLUB** 14


Honey ham, roasted turkey served on high crown white bread with lettuce, tomato, mayo and bacon

**BLACK BEAN BURGER**  13

Grilled burger, lettuce, tomato, and red onion on a brioche bun

**HS SIGNATURE BURGER** 15

8oz. burger, cheddar cheese, lettuce, tomato, red onion, and bacon on a toasted brioche bun

**PESTO CHICKEN SANDWICH**  16

Grilled chicken breast, basil pesto, roasted veggies, and spinach served on a garlic buttered ciabatta bread

**SHRIMP TACOS** 14

Fried shrimp, house made slaw, pico de gallo, and drizzled avocado crema' served in soft taco shells

**CRABCAKE SANDWICH** 17

Lump crabcake served on brioche bun with lettuce, tomato, and cocktail sauce

| Served with choice of fries or side salad | Up charge \$1 for gluten free bread |

## ENTREES |

| Available after 4PM |

### CRAB CAKES 32

(2) 5oz. Lump crabcakes served with (2) sides of your choice

### CRISPY HONEY GINGER SALMON 27

Sticky honey ginger sauce, fresh peach and mango salsa, served on cilantro white rice

### FILET MIGNON 42

8oz. filet, roasted broccoli, duchess potatoes and herb butter

### BALSAMIC FLANK STEAK 32

10oz. steak marinated in a balsamic blend, grilled corn, and gorgonzola salad with gremolata sauce

| All served with side salad and dinner rolls | Add-on: \$2 sautéed mushrooms and/or onions |

## PASTA |

| Available after 4PM | Half portions available |

### CHICKEN PARMESAN 12/20

Breaded chicken breast, topped with marinara sauce and shaved mozzarella, served over fresh linguini pasta

### SHRIMP CARBONARA 14/26

Shrimp, bacon, ham, english peas, egg cream sauce over cavatappi, & topped with shaved parmesan cheese

### AUTUMN'S ORZO 10/18

Sautéed seasonal vegetables served on creamy orzo with fresh burrata cheese

| All served with side salad and garlic bread | Up charge \$2 for gluten free pasta |



## CATCH OF THE DAY

Rotating fresh caught fish/seafood on chef's set  
- market price

## SIDES | 6

Broccoli, cilantro white rice, duchess potatoes, french fries, green beans, coleslaw and veggie of the day

## HOUSE WINES | 5.5/22

### COLLIER CREEK:

Cabernet, Chardonnay, Merlot, Pinot Noir

### FRITZ FISK:

Riesling

### I CASTELLI:

Pinot Grigio

### OAK VINEYARD:

White Zinfandel

### BAREFOOT:

Moscato

## BEER |

### BOTTLED DOMESTIC, IMPORT/CRAFT | 4.75/5.5

Amstel Light/Blue Moon/Budweiser/Bud Light/Bud Light Lime/Coors Light/Corona Extra/Corona Light/ Dogfish 60Min IPA/Heineken/Michelob Ultra/Miller Lite/Stella Atrios/Yuengling Lager/Beck's N/A/ Heineken Zero N/A

### DOMESTIC & CRAFT ON DRAUGHT | 4.5/5.75/7

Coors Light/Dogfish 60Min IPA/Guinness Nitro/Hoop Tea/Kona Big Wave/Shock Top/Yuengling/Rotating Tap

| HAPPY HOUR pricing 3PM to 5PM |  
|.75 off house wine & .50 off draught beer |

## FOUNTAIN DRINKS | 3

Pepsi/Diet Pepsi/Mountain Dew/Mug Root Beer/Ginger Ale/Gatorade Fruit Punch/Lemonade/  
Sierra Mist/Sweet Tea/Unsweetened Tea/Raspberry Tea

Customer Favorite 

Gluten Free 

Vegetarian 

## FOR RESERVATIONS CALL 302.337.9925

~ A 18% service charge will be added to your check for the services provided. Exceptional service may be rewarded with an additional tip.~