

STARTERS

Pulled Pork Sliders \$13

House Smoked Pork Belly, Slaw, Pickles
Signature BBQ Sauce

Crispy Wings \$15

8 Wings with choice of Buffalo, Carolina BBQ, Teriyaki, Garlic Parm, Dry Rub Ranch, Old Bay and Lemon Pepper
Served with Celery & Ranch

Nachos \$14

Queso, Diced Tomatoes, Diced Onion, Shredded Lettuce, Chili, Sour Cream -

Add Chicken or Pork \$3

Trio Dip Sampler \$12

Fresh Made Tortilla Chips
Served with Salsa, Guacamole & Queso

Jumbo Pretzel \$10

Served with Queso

Fried Pickles \$9

Generous Portion of Hand Breaded Pickle Chips, served with Ranch

(5) Mozzarella Sticks \$10

Fried to Perfection
served with Tomato Sauce

Saltaire Bangin' Shrimp \$13

Crispy Fried Shrimp drizzled with Bang Bang Sauce

MAIN COURSE

Lump Crab Cakes \$24

Chef Made Crab Cakes served with Rice Pilaf & Seasonal Vegetables

*Steak Frits \$28

8 oz of Sliced Tenderloin, Mashed Potatoes, Sautéed Seasonal Vegetables

Grammy's Meatloaf \$17

House Made Meatloaf with Gravy, Mash Potatoes and Seasonal Vegetable

Fried Shrimp Dinner \$18

6 Golden Fried Shrimp, French Fries and Cole Slaw

Penne Alfredo \$15

Penne Pasta, Creamy Alfredo, Broccoli, Diced Tomatoes **Add Shrimp +6 or Chicken +3**

Zucchini Noodles \$16

Vegetarian & Gluten Free

Sauteed Zucchini with Olives, Onions, Black Beans, Peppers & Tomatoes in Vegetable Broth

Seared Salmon \$26

Seared Salmon with Fire Roasted Peach Salsa, Rice Pilaf & Seasonal Vegetables

Chicken Picatta \$17

Seared Chicken Breast with Lemon Caper Sauce over Penne Pasta

FLATBREADS

Pepperoni \$13

12" Toasted Flatbread with Melted Provolone Cheese, Pepperoni & Marinara

Buffalo Chicken \$14

12" Toasted Flatbread with Fried Buffalo Chicken, Melted Provolone Cheese & Marinara. Finished with Bleu Cheese Crumbles

Veggie \$12

12" Toasted Flatbread with Peppers, Onions, Sliced Tomatoes, Melted Provolone Cheese and Marinara.

SALADS

Add Protein to any salad: Shrimp +6, Grilled Chicken +3

House Salad \$12

Mixed Greens, Tomatoes, Cucumbers, Red Onions, Shredded Cheddar - Choice of Dressing

Classic Caesar Salad \$12

Fresh Romaine Hearts, Croutons, Parmesan Crisp, Classic Caesar Dressing

Roasted Beet Salad \$13

Arugula, Red Onions, Green Apple, Beets, Blue Cheese Crumbles with Raspberry Vinaigrette

Chef Salad \$15

Mixed Greens, Kalamata Olives, Roasted Red Peppers, Pepperoncinis, Ham, Turkey, Swiss Cheese, Choice of Dressing

HANDHELDS / BURGERS

Burgers are a blend of ground short rib, brisket and chuck. All Sandwiches are served with French Fries, or a Side Salad for +3

Classic Corned Beef Reuben \$16

Grilled Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing on Toasted Marble Rye

*Saltaire Burger \$16

8 oz Brisket & Short Rib Patty, Lettuce, Tomato, Red Onion, Pickle Chips, Choice of Cheese

Chicken Tenders \$15

(5) Hand Breaded Tenderloins with House Fries

Triple Decker Club \$16

Sliced Ham, Turkey & Swiss Cheese with Bacon, Lettuce, Tomato & Mayo

Philly Cheesesteak \$17

Shaved Ribeye, Sautéed Peppers & Onions, Provolone Cheese on 6" Amoroso Sub Roll

Grilled Shrimp Tacos \$18

Artisan Grilled Shrimp with Pickled Red Onions, Smoked Aioli and Fresh Cilantro on Grilled Soft Tortilla, served with Fresh Chips and Salsa.

*Brighter Blue Cheeseburger \$17

8 oz Brisket & Short Rib Patty, Arugula, Bacon, Grilled Onions and Blue Cheese Crumbles with Smoked Sriracha Aioli

SIDES

French Fries \$6

Mashed Potatoes \$5

Baked Potatoe \$5

Seasonal Vegetables \$6

Broccoli \$4

Cole Slaw \$4

Basmati Rice \$4

PREMIUM SIDES

Loaded Baked Potatoe \$7

Loaded Mashed Potatoes \$7

DESSERTS

New York Cheesecake \$9

Plain or with house made Strawberry topping

Warm Brownie A La Mode \$10

Rich & Chewy Brownie Served Warm with Vanilla Ice Cream, with a Chocolate Ganache Drizzle

Southern Style Strawberry Shortcake \$9

Buttermilk Biscuit, Fresh Strawberry Sauce, Whipped Cream