LUNCH

APPETIZERS

TEMPURA FRIED CALAMARI
lemon and herbs with roasted tomato coulis | 11.95

CHEESE CURDS
fresh battered white cheddar curds with creamy ranch dip | 9.95

CHICKEN WINGS
seven jumbo wings tossed in buffalo or homemade bbq sauce, celery and choice of bleu cheese or ranch | 12.95

NACHOS
fresh tortilla chips, seasoned beef, mexican cheese blend, pico de gallo and shredded lettuce, topped with sour cream, guacamole and salsa | 12.95

SHRIMP AND CRAB CEVICHE
roasted sweet corn, tomato, red onion, avocado, lime and cotija cheese served with crispy corn chips | 14.95

HOMEMADE GUACAMOLE
smashed avocado, lime, cilantro and warm blue corn tortilla chips | 9.95

PEEL AND EAT SHRIMP
one half-pound of steamed, seasoned shrimp with lemon and cocktail | 12.95

BLUE POINT OYSTERS
on the half shell with lemon, horseradish and tabasco | half dozen 18.95 | dozen 35.95

GINORMOUS PRETZEL
we're not kidding, it's big! served with hot cheese sauce and honey mustard | 10.95

SOUPS & SALADS

HARVESTER CHOP gf
romaine, chicken, bacon, tomato, avocado, red onion, bleu cheese, citrus-herb vinaigrette | 13.95

SHANGHAI CHICKEN
romaine, napa cabbage, chicken, cilantro, won ton crisps, cashews, sesame seeds, chinese mustard vinaigrette | 13.95

CAESAR
romaine, parmesan cheese, crouton, caesar dressing | 6.95

SUMMER POWER gf
baby kale, spinach, fresh berries, toasted walnuts, red quinoa, goat cheese, honey-avocado dressing | 13.95

MICRO WEDGE gf
wedge of iceberg lettuce, crisp bacon, tomato, bleu cheese dressing | 9.95

add to your salad:
grilled chicken breast | 5.95
grilled salmon | 5.95
grilled shrimp | 5.95

TOMATO BISQUE
cup 3.95 | bowl 5.95

TURKEY CHILI
sour cream, mexican cheeses, scallions | cup 4.95 | bowl 6.95

SIDES | 5.95

fries
swept potato fries
tater tots
grilled asparagus
coleslaw
sautéed spinach and mushrooms
onion rings
tuffle parmesan fries | +1

HANDHELDs

CUBAN
rum and citrus marinated roast pork, shaved ham, pickles, yellow mustard and swiss cheese pressed in a soft roll served with fries and a pickle spear | 11.95

BUFFALO CHICKEN QUESADILLA
crispy chicken tenders tossed in our homemade buffalo sauce, folded in a flour tortilla with our mexican cheese blend and fresh pico de gallo. guacamole, homemade salsa and sour cream served on the side | 13.95

CRAB CAKE
maryland style crab cake served on a toasted brioche bun with houesmade cajun remoulade, lettuce, tomato and onion. served with fries and a pickle spear | 16.95

MAHI TACOS
chipotle lime crema, napa cabbage, shaved red onion, on flour tortillas with salsa and guacamole | 14.95

BEEF ANDcheddar
slow roasted shaved prime rib dipped in au jus, cheddar cheese, garlic aioli, lettuce, tomato and onion on a brioche bun with fries and a pickle spear | 16.95

KOBE BEEF SLIDERS
charred sweet onions, smoked bacon and garlic aioli, cheddar cheese with fries and pickle spear | 13.95

COSELY CLUB
turkey, honey ham, bacon, tomato, lettuce, mayo, sourdough bread with fries and a pickle spear | 12.95

NASHVILLE HOT CHICKEN
crispy fried chicken breast tossed in “nashville hot” sauce, and pickle slices on a toasted brioche bun, a side of cool ranch, with fries and a pickle spear | 13.95

also available crispy chicken sandwich
also available “buffalo” style

LOBSTAH ROLL
chilled maine lobster, touch of mayo, lemon and chives on a toasted split new england bun served with fries and a pickle spear | 24.95

MR. HOGAN’S REUBEN
lean corned beef with sauerkraut, swiss cheese and thousand island on toasted marble rye, fries and a pickle spear | 13.95

CHICKEN CORDON BLEU
choose grilled or fried chicken breast with sliced ham and mozzarella cheese on a toasted brioche bun served with honey mustard, fries and pickle spear | 13.95

SALMON BURGER
atlantic salmon with ginger, scallion, soy and sesame oil, topped with cucumber slaw and wasabi aioli on a toasted brioche bun, fries and a pickle spear | 13.95

CLASSIC BURGER
the original all beef patty, american cheese, lettuce, tomato, onion, toasted brioche bun, served with fries and a pickle spear | 13.95

ARROWHEAD BURGER
all beef patty topped with sautéed mushrooms, bacon, swiss cheese and grilled onions on a toasted brioche bun, fries and a pickle spear | 15.95

QUICHE OF THE DAY
please ask your server for chef’s daily selection. served with a petite salad with citrus-herb vinaigrette | 11.95

FISH AND CHIPS
beer battered cod, crispy fries, coleslaw, cajun remoulade | 15.95

BBQ SALMON
grilled atlantic salmon, arrowhead bourbon bbq sauce, garlicky spinach and mushroom sauté: topped with crispy onion hay | 23.95

SHRIMP SCAMPI
ribbon pasta, lemon, basil, thyme and butter with fresh tomato, parmesan and garlic | 20.95

CHICKEN CRÜLLO

cuban cilantro marinade, tomato chimichurri, sautéed spinach with fingering potatoes | 22.95

notice: the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may cause serious illness.
**WINE & SIGNATURE COCKTAILS**

**REDS**

- **JOSH CELLARS, CABERNET**
  CA | 10/38
  complex blend of black currant and spicy berry fruit, balanced by the oak influences

- **JOEL GOTT, 815 CABERNET**
  CA | 12/46
  nose of plums, cherry spice and mocha in an elegantly structured and well-balanced body

- **EARTHQUAKE, LODI ZINFANDEL**
  CA | 12/46
  full body, spicy charred oak aromas, black-fruit flavors mingle nicely with a rich layer of fine-grained tannins

- **FREAKSHOW, RED BLEND**
  CA | 12/46
  aromas of blackberry cobbler, toasted walnuts, espresso bean and hints of brandy, full bodied with a velvet-like texture

- **SMITH & PERRY, PINOT NOIR**
  OR | 11/42
  fruit-forward and snappy, with moderate cherry and spicy herb flavors

- **MEIOMI, PINOT NOIR**
  CA | 11/42
  an exciting interplay of oak and berries with rich subtle edges of mocha and blueberry

- **LLAMA, MALBEC**
  Argentina | 9/34
  fruit aromas of cherry and blackberry with light oaky notes

- **DECOY, SONOMA COUNTY MERLOT**
  CA | 11/42
  layers of black cherry, blueberry and plum underscored by dark chocolate, cedar and mineral notes

**WHITES**

- **SONOMA-CUTRER, CHARDONNAY**
  CA | 12/46
  aromas of fiji apple, fresh roses, nectarine and lemon blossom with a touch of nougat

- **JORDAN, CHARDONNAY**
  Russian River Valley | 12/46
  elegant, juicy, succulent wine that leaves a lasting impression of fresh meyer lemon and stone fruits on the crisp finish

- **JOSH CELLARS, CHARDONNAY**
  CA | 10/38
  bright tropical flavors highlighted by a touch of oak; nice creamy finish

- **J VINEYARDS & WINERY, WINEMAKER’S SELECTION CHARDONNAY**
  CA | 12/46
  aromas of orange blossom, apple and ginger, creamy texture and lively acidity

- **VIGNETI, PINOT GRIGIO**
  Italy | 8/30
  light-bodied with bright flavors of citrus, green apple and honey

- **MATUA VALLEY, SAUVIGNON BLANC**
  New Zealand | 9/34
  bursting with ripe lemon citrus and hints of vibrant passionfruit and basil; notes of classic cut grass and green melon

- **KIM CRAWFORD, SAUVIGNON BLANC**
  New Zealand | 12/46
  light to medium bodied with aromas of gooseberry and passionfruit

**ROSE & SANGRIA**

- **CHLOE, ROSE**
  CA | 8/30
  notes of fresh strawberries, raspberries and watermelon dance on the nose and palate, unfolding into a crisp and well-balanced wine

- **EPPA, SANGRIA**
  CA | 8/30
  red or white, certified organic; enjoy by the glass or pitcher

**SPARKLING**

- **J. ROGET SPARKLING**
  Italy | 9/30
  bright tropical aromatics. Aromas of peach, apricot, lemon peel and white flowers

- **VEUVE CLICQUOT, CHAMPAGNE BRUT**
  France | 60 (split)
  tightly knit, focused by robust acidity and a streak of minerality, subtle notes of white peach, anise, biscuit and kumquat

**HOUSE WINES**

- **WOODBRIDGE BY ROBERT MONDAVI**
  ACAMPO, CA | 7/28
  Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet Sauvignon

**NON-ALCOHOLIC**

- **pepsi, diet pepsi, pepsi zero, sierra mist, dr. pepper, diet dr. pepper, brisk lemonade, brisk raspberry iced tea, two brothers coffee roasters 'sweet home chicago' blend coffee, decaf and iced tea, san pellegrino, gale’s root beer**