

DINNER MENU

2 pm - 10 pm

SOUP A LA CARTE

Gf **V** TOMATO BASIL 9

CHEF INSPIRED SOUP DU JOUR 9

SMALL PLATES

Gf CRISPY HONEY GLAZED BRUSSELS 13

– Seasoned crispy Brussels sprouts tossed in honey and crusted peanuts. –

CRAB CAKES 19

– two crab cakes served with a garlic aioli and grilled baby peppers. –

HAM AND MUSHROOM ARANCINI 14

– Risotto made with parmesan cheese, ham and mushroom formed into balls and deep fried. Served with marinara. –

Gf CHICKEN POT STICKERS 19

– Chicken pot stickers with crispy rice noodles and sweet chili sauce. –

SALADS

Gf COBB SALAD 15

– Crisp romaine lettuce tossed in ranch dressing and topped with blue cheese crumbles, chopped chicken, diced tomatoes, egg, bacon bits and sliced avocado. –

Gf ROASTED BEET SALAD 17

– Roasted red and yellow beets served on a honey goat cheese spread and fresh arugula. –

CLASSIC CAESAR 12

– Crisp romaine lettuce tossed in Caesar dressing topped with parmesan and house made croutons. –

Gf **V** GARDEN SALAD 14

– Mesclun mix greens tossed with balsamic vinaigrette then topped with Kalamata olives, cherry tomato, red onions and cucumbers. –

SANDWICHES

ROASTED POBLANO CHICKEN SANDWICH 16

– Grilled chicken breast topped with a roasted poblano mix and crisp lettuce on a toasted charcoal bun. –

SHORT RIB SANDWICH 19

– Tender braised short rib topped with sautéed onions and Swiss cheese on a baguette with a red wine demi. –

6155 BURGER 17

– Grilled Angus beef burger on a grilled brioche bun and topped with crisp lettuce, sliced tomato and onion with bacon and cheddar cheese. –

V BEYOND BURGER 19

– Plant based patty with sliced tomato, red onion, crisp lettuce with a roasted red pepper pesto on a toasted tomato bun. –

ENTRÉE

Gf LEMON CHICKEN WITH PINEAPPLE CHUTNEY 26

– Thyme marinated airline chicken breast served with a bell pepper couscous and topped with a pineapple chutney. –

CHICKEN FETTUCCHINI DIABLO 17

– Fettuccini tossed with a spicy marinara and grilled chicken on top with fresh basil. –

Gf MANGO GRILLED SALMON 27

– Grilled salmon topped with a mango pico and served with cilantro rice. –

MARKET FISH M/P

– Ask your server for today's fish special. –

Gf COFFEE CRUSTED N.Y. STRIP STEAK 49

– Crushed coffee beans on a 10oz New York strip steak and pan seared. Served with Blue Cheese Mash. –

Gf PARMESAN CRUSTED 6OZ FILET 58

– 6oz Beef filet grilled to temp and topped with a Parmesan mixture and cooked to golden brown. Served with honey roasted cauliflower. –

DESSERT

RED VELVET CAKE 12

SALTED CARAMEL CRUNCH 12

Gf FLOURLESS CHOCOLATE CAKE 12

Gf DISH OF ICE CREAM 6

Gf Gluten Free

V vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness **If you have any concerns regarding food allergies, please alert your server prior to ordering ***A 20% Service Charge will be added to parties of 6 or more

