

STARTERS

Poutine	\$16
A Levels Above twist on a classic: hand-cut fries topped with savory gravy and jalapeño cheese curds. Crispy, cheesy, and packed with flavor.	
Calamari	\$19
Fresh calamari fried with banana peppers, and olives. Served with lemon & choice of house red sauce or house Thai sauce.	
Quesadilla	\$19
Choice of chicken or beef. Cheddar cheese, onion, tomato, olives, & jalapeños. Served with sour cream and salsa.	
Pot Stickers	\$9
Choice of 5 chicken teriyaki or Mushroom Pho Potstickers. The perfect fusion of Vietnamese flavor and plant-forward innovation.	
Wings	\$11
7 Jumbo sized wings fried & tossed in your choice of sauce. Served with celery & carrots. Choice of Bleu cheese or ranch.	
Shrimp Cocktail	\$13
Plump chilled shrimp hanging in a martini glass with our zesty house cocktail sauce, lemon wedge, & a hint of Old Bay spice.	
Beer Battered Onion Rings	\$9
Sweet white onions, fried to perfection & served with 1K island dressing.	
Side of French Fries	\$7
Side of Fried Pickles (5)	\$8

SOUPS & SALADS

Soup du Jour	\$9 / \$5
House-made soup crafted fresh daily – ask your server for today's featured selection.	
French Onion	\$11 / \$6
Rich, slow-caramelized onions simmered in savory broth, topped with house-made croutons and a melted blend of Swiss and provolone – comfort in a bowl.	
House Salad	\$13
Fresh mixed greens topped with cucumbers, tomatoes, red onions, house-made croutons, & choice of dressing.	
Caesar Salad	\$15
Crispy romaine lettuce tossed in creamy Caesar dressing, topped with asiago cheese & house-made croutons.	
Add: Steak \$8 Shrimp \$9 Chicken \$6	
Dressings	
1000 Island dressing., Ranch, Bleu Cheese, Red Wine Vinaigrette, Caesar, Honey Mustard, Balsamic, & Italian	

SIDES

Hand cut fries, Daily vegetable, Onion rings, Baked potato, Sweet potato fries, Garlic green beans, Mashed potatoes, Half salad, Cup of soup, Baked sweet potato, Mac salad, Jalapeno bacon baked beans.

SANDWICHES

All sandwiches come with a fried pickle spear and choice of side. Gluten free available upon request.	
Lobster Roll	\$29
Buttery brioche loaded with chunks of lobster body & claw meat, lightly tossed in house-made Old Bay aioli for a rich, coastal classic	
Gouda Dunker	\$21
Grilled sourdough stacked with house-made savory cocoa bacon, melted Gouda, and fresh sliced tomatoes. Crispy, smoky, sweet, and savory in every bite.	
The Cubana	\$19
Slow-roasted pork and ham layered with Swiss cheese, pickles, and zesty mustard on a hoagie roll, pressed until golden and crisp.	
Chicken Salad	\$18
Creamy chicken salad blended with juicy chicken, crunchy celery, red onions, & sweet Craisins for a pop of flavor. Lightly seasoned and perfectly balanced between savory and sweet, making every bite smooth, fresh, and satisfying. Served on croissant	
Drip & Dip	\$19
Chopped prime rib, layered on a sub roll with horsey mayo, topped with mozzarella cheese & caramelized sweet onions, served with warm au jus for dipping.	
Bacon Crusted Chicken Panini	\$16
Crispy fried chicken coated in a smoky bacon & buttery Ritz cracker crust, topped with a rich honey Dijon cream, finished with fresh lettuce, onion & tomato. Crunchy, savory, sweet.	
Reuben	\$18
In-house braised corned beef piled on toasted marble rye with melted Swiss, sauerkraut, and 1000 Island dressing. dressing. No shortcuts — just Levels Above flavor every single layer	
Patty Melt	\$17
A half-pound burger, flame-grilled and stacked with melted Swiss cheese, caramelized sautéed onions, and a generous drizzle of house 1000 Island dressing.	
Chicken Sandwich	\$17
Your choice of fried or grilled chicken breast topped with bacon, lettuce, tomato, onion, roasted garlic confit & provolone cheese on a Kaiser roll.	
All American Burger	\$16
A grilled burger topped with lettuce, tomato, onion, herb mayo, & your choice of cheese.	
BLT	\$17
Thick cut bacon stacked with crisp lettuce, ripe tomato, & roasted garlic confit. This classic is a must try!	
DRINKS	
Pepsi Products & Juices	\$4
Coffee/Tea	\$3
Milkshakes (DF Available)	\$9
(Cookies & Cream, Strawberry, Chocolate, Vanilla)	
Windward Mocktails	\$5
Starry soda with Monin syrups & gummy worms (Blue raspberry, Lavender, Strawberry)	

CHEF'S SPECIALTY (ASIAN FUSION)

General Tso Cauliflower Bites

\$13

Cauliflower chunks dredged, dipped, fried & tossed in our Japanese panko, Italian bread crumb mixture. Finished by getting tossed in sweet-heat General Tso sauce.

Mongolian Beef

\$27

Juicy, caramelized beef strips tossed in a rich, savory-sweet Mongolian sauce with crisp green onions, served over fluffy fried rice.

Thai Chili Chicken Za

\$21

Our Thai Chili Personal Pan Za brings the perfect balance — a bold chili sauce base layered with melty cheese, & chicken. Finished with a kick of sweet heat that builds with every bite. It's savory, slightly sticky, a little spicy, and completely addictive



Wonton Soup

\$21

Delicate dumplings filled with seasoned ground pork, garlic, ginger, and green onions, wrapped in silky wonton skins and gently simmered in a rich, savory broth. Finished with fresh scallions and a touch of sesame oil for an aromatic bowl that's light, comforting, and full of flavor.

Sesame Chicken

\$25

Crispy fried chicken bites tossed in our house-made sesame sauce, served over fluffy fried rice. Sweet, savory, and perfectly balanced in every bite.

ENTRÉES

Trash Plate

\$27

Two juicy cheeseburgers stacked over a bed of house-made mac salad, baked beans, and hand-cut homies. Finished classic with ketchup, mustard, diced onions, and our signature meat hot.

Surf & Turf

\$43

A savory pairing of an 8 oz filet and 5 shrimp, finished with garlic herb compote butter. Served with your choice of two sides. (Add Lobster Topping +\$6)

Filet

\$37

Expertly seasoned and grilled to your preferred temperature, topped with garlic herb compote butter. Served with your choice of two sides.

Steak Tip Diane

\$31

Tender filet tips sauteed and tossed in our rich au poivre-style sauce. Served with your choice of two sides.

Midnight Stack

\$27

A fluffy waffle base loaded with crunchy fried chicken, glossy hot honey, deep dark-blue berry jalapeno compote, crispy bacon bits, and green onion.

Chicken French

\$25

Golden chicken, lightly dredged in flour, egg, & fried. Finished in a rich, silky sauce with just the right touch of tang, served over pasta—comfort meets elegance in every bite.

Chicken Tenders & Fries

\$16

Three crispy, golden chicken tenders served with seasoned french fries & your choice of dipping sauce.

Seasoned Grilled Chicken

\$25

Perfectly seasoned grilled chicken breast, served with sweet potato gnocchi and sautéed daily vegetables.

Signature Tavern Personal Pizza

\$15

Rustic pizza with a golden garlic butter crust, topped with our homemade sauce & melted cheese. Customize with your favorite toppings: pepperoni, sausage, onions, peppers, or mushrooms (\$2.00 each).