



QUICK BITES

- PINZIMONIO PLATTER** \$18
house-made arancini, imported olives, marinated relishes, assorted cheeses, parmesan curls
- CORKSCREW SHRIMP** \$13
butterflied and lightly fried shrimp, served with sweet chili aioli
- WHITE QUESO-CHORIZO DIP** \$10
jalapeno, white provolone cheese sauce over chorizo served with fresh tortilla chips. substitute saratoga chips to make it gluten-free | available without chorizo (GF)
- GAMBAS AL AJILLO SHRIMP** \$15
shrimp sautéed with red pepper flakes, garlic, butter, white wine & parsley, served with sliced baguette
- GOAT CHEESE & FIRE ROASTED TOMATOES** \$12
goat cheese, chives, balsamic reduction, on a garlic olive oil toasted baguette
- FRIED CAULIFLOWER BITES** \$8
crisp battered florets served with spicy ranch dipping sauce
- SOY GINGER AHI TUNA** \$16
seared ahi tuna served atop field greens, drizzled with a soy ginger-garlic vinaigrette
- PANKO GARLIC BRUSSEL SPROUTS** \$10
breaded, fried, tossed in garlic butter, topped with pecorino romano



FIELD OF GREENS

- HAMILTON'S FINEST CHICKEN BERRY SALAD** \$16
field greens, fresh berries, candied pecans, red onion, raisins, bacon, bleu cheese, topped with chicken served with house-made honey poppy seed dressing (GF)
- *HIGH STREET SALMON SALAD** \$16
field greens, grape tomatoes, candied pecans, bacon, red onion, feta, and blackened salmon served with balsamic vinaigrette (GF)
- COACH HOUSE SPRING SALAD** \$13
field greens, tomatoes, red onion, corn, black beans, shredded mozzarella & provolone served with cilantro lime vinaigrette (GF)
- WATERMELON FETA SALAD** \$12
cubed watermelon tossed with spring mix, red onion, feta, and orange-honey vinaigrette (GF)
ADD GRILLED SHRIMP OR CHICKEN \$5
- TEMPURA CHICKEN SALAD** \$16
field greens, strawberries, mandarin oranges, carrots, toasted almonds, and tempura battered chicken drizzled with asian honey mustard dressing.
- SANTA FE SALAD** \$11
iceberg blend, diced tomato, shredded cheddar, red onion, avocado, black beans, and alfalfa sprouts served with house-made spicy ranch. (GF)
ADD GRILLED SHRIMP OR CHICKEN \$5

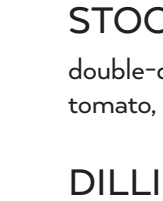
HOUSE MADE DRESSING OPTIONS
ranch, bleu cheese, balsamic vinaigrette, caesar, honey poppyseed, french, raspberry vinaigrette, cilantro-lime vinaigrette, orange-honey vinaigrette

CHILI

cup \$4 bowl \$7

DAILY SOUP

cup \$4 bowl \$7



SANDWICHES & WRAPS

served with potato dippers, saratoga chips, fresh fruit or onion rings
add cup of soup \$4 | add small house or caesar salad \$5

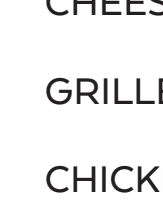
- STOCKTON CLUB** \$14
double-decker turkey, bacon, swiss, lettuce, tomato, mayo
- DILLINGER** \$14
turkey, bacon, tomato, provolone, house-made guacamole, toasted sourdough
- HIGH HATS** \$13
two mini croissants, your choice of chicken or tuna salad, lettuce, tomato, pickle
- THE BOSS** \$12
flour quesadilla, seasoned chicken, cheddar, mozzarella, and provolone, sour cream, salsa, house-made guacamole
sides not included
- GRILLED PORTABELLA SANDWICH** \$14
balsamic marinated portabella, spring mix, melted swiss, sundried tomato aioli served on toasted ciabatta (GF)
- *BIG JUICY** \$15
8oz. chargrilled beef patty, choice of cheese, lettuce, tomato, onion, pickle, country bun
- *BETTER BOY** \$12
4oz. beef patty with roasted garlic, american cheese, tartar sauce, lettuce, tomato, onion, country bun
MAKE IT A DOUBLE \$3
- PROHIBITION WRAP** \$13
flour tortilla, diced chicken, romaine, parmesan, croutons, caesar dressing
- TROPICAL CHICKEN SANDWICH** \$13
grilled or blackened chicken, provolone, house-made pineapple salsa, brioche bun
- FISH SANDWICH** \$14
pan-seared, grilled, or blackened tilapia, house-made tartar sauce, lettuce, tomato, onion, pickle, choice of cheese, brioche roll



MAIN EVENTS available after 4 p.m.

add cup of soup \$4 | add small house or caesar salad \$5

- *PHIL'S RIBEYE** \$30
12 oz. steak, mini baked potatoes & seasonal vegetables (GF)
- *WAGYU COULETTE STEAK** \$34
4 oz. top loin cap american raised wagyu beef, topped with adobo butter, with mini baked potatoes and panko garlic brussel sprouts
- *KING OF CHOPS** \$22
9 oz. bone-in french-styled pork chop, garlic mashed potatoes & seasonal vegetables, whiplash bbq sauce
- *SIMPLY SALMON** \$25
6 oz. atlantic salmon pan-seared, grilled or blackened, wild rice, lemon- white wine cream sauce, sautéed asparagus (GF)
- *BLACKENED MAHI-MAHI** \$30
6 oz. mahi filet blackened, wild rice, tropical salsa, sautéed asparagus (GF)
- *SHRIMP & GRITS** \$26
gulf shrimp, peppers, onions, tomatoes, garlic, sherry wine served over grits (GF)
- PANKO CRUSTED CHICKEN PARMESAN** \$22
panko-crusted chicken cutlets, house-made marinara, parmesan, mozzarella, provolone cheese, fresh parsley served over linguine
- POMODORO PRIMAVERA** \$20
pan-tossed house vegetable blend, tomato, garlic, white wine, butter, fresh basil, tossed with linguine



KIDS MENU age 10 years & under

served with choice of potato dippers, saratoga chips, fresh fruit or onion rings

- *HAMBURGER/CHEESEBURGER** \$8
- GRILLED CHEESE** \$8
- CHICKEN FINGERS** \$8
- MINI CHICKEN CORN DOGS** \$8
- SPAGHETTI & MEATBALLS** \$8
- BUTTERED PASTA** \$8
- HOT DOG** \$8

(GF) gluten-free / gluten-free option available
20% gratuity included for parties of 8 or more.

*Items cooked to order. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase the risk of foodborne illness.