

RESTORATION LUNCH & DINNER

SHAREABLES

Cowboy Caviar

Roasted Corn, Black Beans, Tomatoes, Bell Peppers, Red Onions and Cilantro Tossed in Red Wine Vinegar with Cumin, and Served with Corn Tortilla Chips
(V) (GFO) \$10

Tomato Bruschetta

Spreadable Brie Cheese, Topped with Fire Roasted Tomatoes, Basil, Chives and Balsamic Reduction Served on Toasted French Baguette
(V) \$10

Firecracker Shrimp

Breaded Shrimp Topped with Firecracker Sauce and Green Onions
\$18

Restoration Wings

Eight Classic Fried Wings Tossed in Your Choice of Sauce: BBQ, Buffalo, Sweet Thai Chili, Garlic Butter Cream or Naked, Tossed in Cajun Spices; Served with Carrots, Celery and Ranch Dressing
\$15

GREENS

Add to any Salad: Grilled Chicken \$6, Shrimp \$10, Salmon \$12

Spinach Apple Salad

Spinach, Granny Smith Apples, Red Onions, Cherry Tomatoes, Shaved Parmesan and Candied Walnuts Served with Balsamic Vinaigrette
\$14

Ahi Tuna & Pear Salad

Mixed Greens, Radishes, Sliced Pears, Sesame Crusted Ahi Tuna and Cucumbers Served with Balsamic Vinaigrette
(GF) (DF) \$19

Chicken Cobb Salad

Chopped Romaine, Fajita Chicken, Hard Boiled Eggs, Cherry Tomatoes, Bacon, Roasted Corn, Cheddar Cheese, Guacamole and Red Onions Served with Your Choice of Dressing
(GF) \$17

RESTORATION FAVORITES

Chicken Tenders

Four Hand Breaded Chicken Tenders Served with Your Choice of One Dipping Sauce and Sidewinder French Fries
\$14

Fish & Chips

Beer Battered Cod, Red Cabbage Slaw, Chipotle Aioli, House Tartar Sauce Served with Sidewinder French Fries
\$20

Crab Cake Sandwich

Seared Crab Cake, Chipotle Aioli, Arugula, Pico de Gallo Served on a Potato Roll with Your Choice of Onion Rings or Sidewinder French Fries
\$17

All menu items subject to availability | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

GF = Gluten-Free | GFO = Gluten Free Optional | DF = Dairy-Free | V = Vegetarian

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HANDHELDS

All Handhelds include your choice of Onion Rings or Sidewinder French Fries and a Pickle Spear

Chicken Caprese Sandwich
Grilled Chicken, Tomatoes, Basil, Mozzarella Cheese, Fire Roasted Tomatoes, Organic Pesto, Balsamic Reduction and Pickled Onions
Served on a Potato Roll
\$16

Bacon Pepper Jelly Grilled Cheese
Bacon, Spreadable Brie Cheese, Cheddar Cheese, Tabasco Pepper Jelly, Caramelized Onions and Basil Served on Toasted Sourdough
\$17

Pear & Brie Sandwich
Sliced Pears, Cucumbers, Spreadable Brie Cheese, Arugula, Basil and Fire Roasted Tomatoes, Served on a Potato Roll
(V) \$16

Restoration Smash Burger
Two Smash Burger Patties Topped with Arugula, House Burger Sauce, Tomatoes and Pickled Onions and Served on a Potato Roll
Add Cheese: Cheddar, American, Spreadable Brie, Swiss, Bechamel Cheese Sauce, Queso \$1.5; Add Bacon \$2
\$16

Mushroom Brie & Swiss Smash Burger
Two Smash Burger Patties Topped with Arugula, Spreadable Brie Cheese, Balsamic Roasted Mushrooms, Fire Roasted Tomatoes and Fried Leeks and Served on a Potato Roll
\$17

Tomato Basil Grilled Cheese
Swiss Cheese, Mozzarella Cheese, Fire Roasted Tomatoes, Basil
Served on Toasted Sourdough
(V) \$16

Hot Honey Fried Chicken Sandwich
Fried Chicken, Arugula, bread and butter Pickles, Pickled Onions, Citrus Ranch and Hot Honey
Served on a Potato Roll
\$18

Mac n Cheese Bacon Smash Burger
Two Smash Burger Patties Topped with Bacon, Caramelized Onions, Queso and Bechamel Cheddar Mac n Cheese, Topped with an Onion Ring and Served on a Potato Roll
\$18

ENTRÉES

Ribeye Steak
12oz Ribeye and Asparagus, Topped with Fried Leeks Served Over Smashed Potatoes with a Side of Brown Gravy
Add 4 Shrimp \$10, Sub Loaded Smashed Potatoes: Green Onions, Bacon & Cheddar Cheese \$2
\$46

Red Pepper, Mushroom & Leek Pasta
Roasted Red Peppers, Leeks, Shallots, Spinach, Caramelized Onions, Balsamic Roasted Mushrooms and Fettuccine, Topped with Green Onions Served with Sliced French Baguette
Add Chicken \$6, Add Shrimp \$10
(V) \$16

Cajun Shrimp & Grits
Stone Ground Cheesy Grits, Topped with White Wine Buttered Cajun Spiced Shrimp, Cherry Tomatoes, Shallots, Topped with Green Onions and Garlic
(GF) \$24

Salmon with Blackberry Red Wine Reduction
Pan Seared Salmon and Asparagus, Topped with Blackberry Red Wine Reduction, Green Onions Served Over Garlic Basil Jasmine Rice
\$28

Meatball Stroganof
Beef Meatballs, Beef Stroganof Sauce, Fettuccine, Topped with Green Onions and Fried Leeks
\$17

Caprese Chicken
Grilled Chicken Breasts, Fire Roasted Tomatoes, Mozzarella Cheese, Basil and Asparagus, Topped with Balsamic Reduction Served Over Garlic Basil Jasmine Rice
(GF) \$18

Hot Honey Chicken & Sprouts
Fried Chicken, Hot Honey, Sautéed Brussels Sprouts, Fire Roasted Tomatoes, Topvvpd with Green Onions Served Over Buttered Smashed Potatoes
\$18

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