

FIRST TRACKS | STARTERS

TRUFFLE FRIES	21
<i>Grana Padano, Ketchup, Lemon Aioli (D, V)</i>	
HOUSE ONION RINGS	19
<i>Herb Ranch Dressing & LL BBQ Sauce (D, G, V)</i>	
AHI TUNA NACHOS*	25
<i>Wonton chips, Togarashi Aioli, Soy Glaze, Pickled Red Onion, Scallions (D, G)</i>	
LIFT-LINE CHICKEN WINGS	19
<i>Buffalo or LL BBQ Sauce, Ranch, Crudit�</i>	
DIP TRIO	19
<i>Guacamole, Tzatziki, & Piquillo Hummus, Crudit�s, Crackers, Naan (D, G, V)</i>	

SEND IT | HANDHELDS

with Choice of House Chips or Fries

DOUBLE DIAMOND WAGYU CHEESEBURGER*	29
<i>Two patties, Cheddar Cheese, Comeback Sauce, Lettuce, Tomato (D, G)</i>	
FRIED CHICKEN SANDWICH	27
<i>Pickles, Cole Slaw, Brioche Bun (D, G)</i>	



We are proud partners with Seafood Watch and are serving trawl caught rockfish and pole caught albacore tuna from California

**Disclaimer: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness*

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients. Please let us know if you have food allergies.



TUNA SALAD WRAP	25
<i>Shredded Lettuce, Tomatoes, Pickled Red Onion (G)</i>	
MAINE LOBSTER ROLL	35
<i>Celery, Lemon Aioli, Brioche Bun (D, SF)</i>	
MUFFULETTA SANDWICH	25
<i>Fresh Baked Focaccia, Prosciutto, Capicola, Mortadella, Provolone, Olive Tapenade & Arugula (D, G, N)</i>	

TOP OF THE HILL | SALADS

ADD TO ANY SALAD	
<i>Steak* 15 Chicken 9 Salmon* 12</i>	
SUMMER SALAD	21
<i>Greens, Burrata, Heirloom Cherry Tomatoes, Balsamic, Crispy Prosciutto (D)</i>	
CAESAR SALAD	19
<i>Caesar Dressing, Parmesan, Anchovy, Croutons (D, G, F)</i>	
CIRQUE SALAD	21
<i>Mixed Greens, Macerated Strawberries, Candied Pecans, Goat Cheese Crumbles, Lemon Vinaigrette (D, N, V)</i>	



STOMP IT | MAIN COURSES

GULF SHRIMP BUCATINI PASTA <i>Roasted Red Pepper, Sun-dried Tomatoes, Burrata Cheese, Basil Oil (D, G, SF)</i>	29
STEAK FRITES* <i>8 oz. Wagyu Flat Iron, House-made Steak Sauce, Charred Broccolini, Fries (VN)</i>	49
LAMB KOFTAS <i>Tzatziki Sauce, Naan, Greek Salad (D, G)</i>	27
QUINOA GRAIN BOWL <i>Grilled Zucchini, Roasted Corn, Cremini, Sunflower Seeds, Avocado, Arugula, Lemon Tahini Dressing (VN)</i>	23
ADD <i>Steak*</i> 15 <i>Chicken</i> 9 <i>Salmon*</i> 12	

APRÈS | DESSERT

VANILLA PANNA COTTA <i>Roasted Peaches, Raspberry Gel, Pistachio Crumbs (D, N)</i>	17
CHOCOLATE PARFAIT <i>Devil's Food Cake, Chocolate Mousse, Candied Pretzels, White Chocolate Ice Cream (D, G, V)</i>	17
GRILLED POUND CAKE <i>Wild Berry Compote, Vanilla Crumb, Chantilly Cream (D, G, V)</i>	17

PLAT DU JOUR

THURSDAY - SATURDAY | *Dinner Only — After 5PM*

THURSDAY

FRIED CHICKEN NIGHT <i>3-Piece Basket with Cole Slaw & BBQ Sauce (G) (To Go Available)</i>	29
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FRIDAY

FRENCH FRIDAYS <i>3-Course Prix Fixe Dinner</i>	49
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SATURDAY

BBQ NIGHT <i>From the Grill Brisket, St. Louis Ribs or Beer-Can Chicken, Corn & Potato Salad (D, G)</i>	29
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