



APPS

CRAB STUFFED AVOCADO

crab, cilantro, tomato and jalapeño stuffed avocado served on a bed of mixed greens (GF) \$20

STEAK NACHOS

house fried tortilla chips topped with creamy cheese sauce, steak, pickled onions, jalapeños, cilantro and cilantro lime sour cream. served with homemade salsa \$15

QUESADILLA

two chicken, cheese and green chili quesadillas and two house smoked brisket, cheese and green chili quesadillas, all topped with an avocado crema. served with homemade salsa \$18

ONION RINGS (V) \$7

WAFFLE FRIES (V) \$7

SALADS

add chicken \$6 add shrimp \$7

HOUSE SALAD

mixed greens, cucumbers, cherry tomatoes, shredded carrots and parmesan with your choice of Italian, Blue Cheese, or Honey Mustard dressing (V) \$11

CAESAR

romaine, house croutons, parmesan and caesar dressing whole \$12 / half \$8

ASIAN SLAW SALAD

seasonal slaw, sliced almonds, mixed bell peppers, cucumbers, cilantro, pickled ginger and deep fried wontons with a zesty lime cilantro dressing (V) \$16

SUMMER SALAD

fresh tomatoes, cucumbers, bell peppers, onions, roasted garlic and fresh mozzarella with a fresh lemon vinaigrette (GF/V) \$14

POKE BOWL

ahi tuna, jasmine rice, edamame, cucumbers, wakame salad and avocado topped with fried wontons, sesame seeds and pickled ginger in a miso vinaigrette \$23

HANDHELDS

all handhelds served with choice of waffle fries or onion rings

FORE BURGER

hand pressed 6 oz certified angus beef burger patty with thick sliced candied bacon, provolone and sweet baby rays BBQ. topped with onion rings served on a brioche bun \$18

PLGC BURGER

hand pressed 6 oz certified angus beef burger patty with choice of cheddar or provolone served on a brioche bun with lettuce, tomato and onion \$16
add bacon \$2

AHI STREET TACOS

three corn tortillas with seared rare ahi, sesame slaw and wasabi aioli (GF) \$16

FRIED CHICKEN SANDWICH

mesquite seasoned fried chicken thigh, mixed greens, house smoked provolone and roasted red peppers with honey chipotle on a ciabatta bun \$20

BRISKET SANDO

house smoked brisket with seared peppers and onions, topped with house smoked provolone and a creamy creole mustard sauce served on a ciabatta bun \$20

PULLED PORK SANDWICH

pulled pork and memphis style slaw served on a ciabatta bun \$22

DINNER ENTRÉES

dinner entrées available starting at five pm / add a side salad \$5

MAHI MAHI

grilled mahi mahi served with coconut lime rice and mango habanero salsa (GF) \$30

BONE IN PORK CHOP

8 oz Basil Hayden maple bourbon glazed pork chop served with mashed sweet yams and seasonal vegetable (GF) \$35

CREOLE PASTA

pappardelle pasta with shrimp, andouille sausage and chicken in a light creole sauce with garlic bread \$26

GARLIC STEAMED CLAMS

one pound clams in a white wine, butter and lemon sauce served with garlic bread \$22

THURSDAY NIGHT SKINS PRIME RIB

10 oz prime rib served with horseradish, au jus, potatoes and seasonal vegetable (GF) \$35

*no separate checks on parties of 8 or more
consuming raw or undercooked meats, eggs, poultry, etc. may result in foodborne illness
GF = gluten free item - our kitchen is NOT gluten free / V = vegetarian*