

LUNCH & DINNER

SOUP AND SALAD

SERVED AFTER 11 AM

SOUP DU JOUR - CUP – 5.5 / BOWL – 7.5

CLAM CHOWDER (FRIDAY ONLY) - CUP – 7.5 / BOWL – 10.

SIDE SALAD - WITH YOUR CHOICE OF DRESSING – 7.5

SANDBAR SIDE SALAD - MIXED GREENS, BLUE CHEESE CRUMBLES, DRIED CRANBERRIES, WALNUTS & BALSAMIC VINAIGRETTE - 9.5

CRISPY ASIAN CHICKEN - ROMAINE, CRISPY CHICKEN, CASHEWS, CRISPY NOODLES, CUCUMBERS, MANDARIN ORANGES & SESAME DRESSING – 17.5

CLASSIC WEDGE - ICEBERG, BACON, CHERRY TOMATOES, BLUE CHEESE & DRESSING - 16.5

MAPLE CHICKEN SALAD - MIXED GREENS & ROMAINE, GRILLED CHICKEN, PECANS, FRESH PEAR, BLUE CHEESE CRUMBLES & MAPLE VINAIGRETTE – 17.5

BLUE CHEESE STEAK SALAD* – 6 OZ TOP SIRLOIN, SPRING MIX, CUCUMBERS, CHERRY TOMATOES, PICKLED RED ONIONS & HOUSE MADE BLUE CHEESE VINAIGRETTE – 23.

BASKETS

SERVED WITH YOUR CHOICE OF FRIES, POTATO CHIPS OR CUP OF SOUP DU JOUR
SUB ONION RINGS OR SIDE SALAD (ADD \$2)

CHICKEN STRIPS – 17.

COD & CHIPS WITH COLESLAW – 21.5

** These items are cooked to your specification.
Consuming raw or undercooked food may increase
your risk of foodborne illness!*





BURGERS AND SANDWICHES

SERVED AFTER 11 AM

WITH YOUR CHOICE OF FRIES, POTATO CHIPS OR CUP OF SOUP DU JOUR
SUB ONION RINGS OR SIDE SALAD - ADD \$2
UPCHARGE FOR CHOWDER

THE CLASSIC* - CHOICE OF 1/3 LB BEEF OR BLACK BEAN PATTY, GRILLED OR CRISPY CHICKEN, TOPPED WITH LETTUCE, TOMATO, ONIONS, PICKLES & BURGER SAUCE – 16.
IMPOSSIBLE PATTY – ADD 3.

BLU SANDBAR* - 1/3 LB PATTY, BLEU CHEESE CRUMBLES, LETTUCE, TOMATO, AND GRILLED ONIONS ON A TOASTED BRIOCHE BUN - 17.

THE BACON MUSHROOM SWISS* - 1/3 LB PATTY, BACON, MUSHROOMS, SWISS CHEESE & BURGER SAUCE – 17.

BARBECUE BACON CHEESEBURGER* - 1/3LB PATTY, BACON, BBQ SAUCE, CHEDDAR CHEESE, CRISPY ONIONS, PICKLES, AND BURGER SAUCE ON A TOASTED BRIOCHE BUN – 18.

SANDBAR BURGER* - TWO 1/6 LB PATTIES, AMERICAN CHEESE, GRILLED ONIONS & MAYO – 15.

PRIME RIB DIP* - IN-HOUSE ROASTED PRIME RIB, SWISS CHEESE, GRILLED ONIONS, AND HORSERADISH SAUCE – 21.

GRILLED REUBEN* - IN HOUSE ROASTED CORNED BEEF, SAUERKRAUT, SWISS CHEESE & THOUSAND ISLAND ON RYE - 17.

PATTY MELT* - TWO 1/6 LB PATTIES, AMERICAN CHEESE & GRILLED ONIONS ON RYE - 16.5

PULLED PORK SANDWICH - SLOW COOKED PULLED PORK, HOUSE MADE BBQ SAUCE, PICKLES, COLESLAW & CRISPY ONIONS ON A TOASTED BRIOCHE BUN – 17.

CLUBHOUSE WRAP – TURKEY, HAM, BACON, AMERICAN & SWISS CHEESE, LETTUCE, TOMATO & MAYO WRAPPED IN A FLOUR TORTILLA - 17.5

GRILLED TURKEY SANDWICH - MONTEREY JACK CHEESE, LETTUCE, TOMATO, ONION & MAYO ON SOURDOUGH - 16.5

WAGYU BURGER* - 1/2 LB PATTY, BRIOCHE BUN, SWISS CHEESE, CARAMELIZED ONIONS, TOMATO, LETTUCE AND GARLIC AIOLI – 21.

GRILLED SALMON FILET SANDWICH* - BRIOCHE BUN, SPRINGMIX, TOMATO, ONIONS, DILL PICKLES, AND PESTO AIOLI – 21.

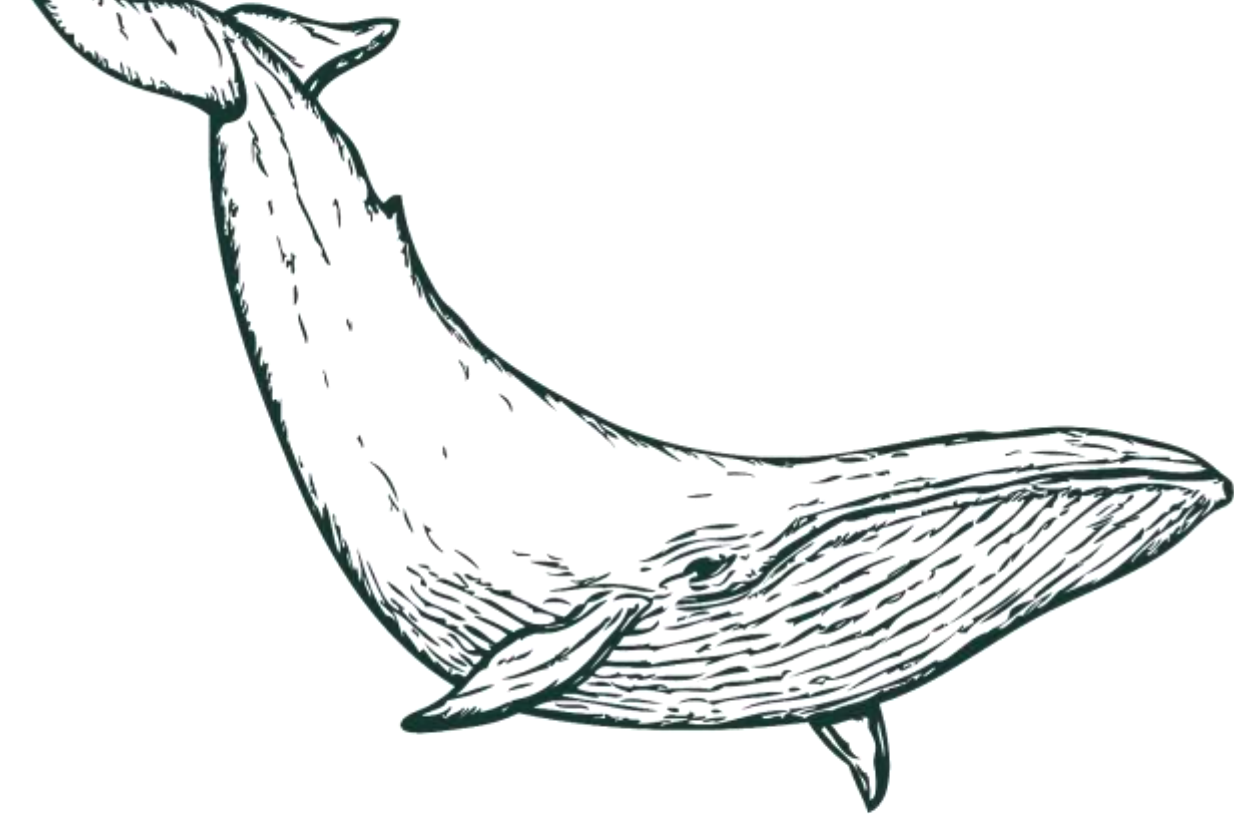
STEAK & FRITES

8oz CERTIFIED ANGUS FLAT IRON STEAK* SERVED ON A BED OF SPRING MIX TOSSED IN BALSAMIC VINAIGRETTE TOPPED WITH CHIMICHURRI. SERVED WITH OUR CRISPY FRIES – 29.

** These items are cooked to your specification.
Consuming raw or undercooked food may increase
your risk of foodborne illness!*

*ALLERGEN WARNING: Fried foods are cooked in
soybean oil.*





STARTERS AND SHAREABLES

SERVED AFTER 11 AM

STEAMER CLAMS - 1lb IN WHITE WINE & GARLIC BUTTER - 21. | ADD GARLIC TOAST - 3.75

CRAB CAKES - WITH TARTAR OR COCKTAIL SAUCE – 16.

DIRTY FRIES - BBQ PULLED PORK, GARLIC & NACHO CHEESE ON TOP OF CRISPY FRIES – 15.5

JUMBO CHICKEN WINGS - BUFFALO, BBQ, OR TERIYAKI SAUCE **6PC** – 13. | **12PC** – 21.

HOG WINGS – BUFFALO, BBQ OR TERIYAKI SAUCE – 16.

NACHOS - MOZZARELLA CHEESE, ONIONS, BELL PEPPERS, JALAPENOS, BLACK OLIVES, PICO DE GALLO, WITH CHOICE OF BEEF, CHICKEN, PORK, OR BLACK BEAN – 16.

QUESADILLA - CHEDDAR, MONTEREY JACK, ONION & BELL PEPPERS WITH CHOICE OF BEEF, CHICKEN, PORK, OR BLACK BEAN – 16.

HUMMUS PLATE – PITA, TOMATOES, CUCUMBERS, KALAMATA OLIVES, ROASTED GARLIC, PEPPERONCINI, FETA CHEESE – 15.

ONION RINGS – 9.5

MOZZARELLA STICKS WITH MARINARA - 9.5

BASKET OF FRIES OR CHIPS – 8.

LOCALLY SOURCED STEAKS AND ENTREES

SERVED AFTER 4 PM

10oz **TOP SIRLOIN*** – 31.

12oz **CERTIFIED ANGUS NEW YORK STRIP*** – 47.

WHITE WINE POACHED COD* WITH HERBED COMPOUND BUTTER – 30.

THE ENTREES ABOVE ARE SERVED WITH FRIES OR DAILY POTATO OPTION AND SEASONAL VEGETABLES WITH A DINNER ROLL

ADD GRILLED MUSHROOMS & ONIONS – 5.

8oz **CERTIFIED ANGUS FLAT IRON STEAK*** SERVED ON A BED OF SPRING MIX TOSSED IN BALSAMIC VINAIGRETTE TOPPED WITH CHIMICHURRI. SERVED WITH OUR CRISPY FRIES – 29.

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