STARTERS

KOBE BEEF SLIDER (Order 3 for \$18) A handmade mini beef patty gently grilled and topped with lettuce, tomatoes and onions.		SAND DABS Flaky sand dab filets light flour and grilled Served with our hous CALAMARI	ntly dredged in I to perfection. e tartar sauce.
SAND DAB SLIDER (Order 3 for \$20) Lightly grilled sand dab filet topped lettuce, tomatoes, onions and finish with a touch of tartar sauce.	l with	Tender pieces of calar to a golden brown. So house chipotle aioli an Add french fries fo	mari steak fried erved with our d tartar sauce. or an extra \$ 2.
VEGGIE SLIDER (Order 3 for \$15) A fresh assortment of lettuce, tomation and sweet peppers on a toas mini bun.	to,	Free-range chicken tern crusted in Panko bread crusto perfection. Served with a Add french fries	nderloins, lightly umbs and fried ranch dressing. or an extra \$ 2.
PAN-SEARED AHI TU A 40z piece of Ahi Tuna, blackened and drizzled with sweet soy sauce reduction and wasabi aioli.		FRENCH FRI SWEET FRIES ONION RINGS	3 10
O D D S	5 'N'	E N D	S
and onions served with beans, salsa, fresh guacamole, and sour cream. Served with your choice of flour or corn tortillas. CHICKEN	QUESADIL A flour tortilla filled edge with cheese and your choice of the CHEESE	d to the A traditional topped with soft meat. 3 TACO PLA CHICKEN 18 STEAK 20 FISH	corn tortilla, your choice ico de gallo.
HANDMADE PIZZAS	SOUP DU J	OUR SIDES & S	SWEETS
CHEESE	House made sou scratch, piping h served with a of bread. CUP BOWL	cookies rot and side COOKIES FRESH FRUI	T 2.50

SALADS

Add any of the following to any salad:

Chicken (6.00), Fish (9.00). Shrimp (9.00), Calamari (10.00), Steak (12.00)

CAPRESE SALAD... 15

Freshly sliced mozzarella, seasonal tomatoes, fresh basil, and pickled onions drizzled with balsamic reduction and pesto.

MARIANNE'S SALAD... 18

Crisp romaine lettuce, carrots, onions, and sweet peppers lightly tossed with our house balsamic vinaigrette and crowned with freshly grilled Sand Dabs.

GREEK TUNA SALAD... 20

Blackened Ahi Tuna resting on a bed of spring mix, mixed with house made greek dressing kalamata olives, sliced strawberries, onions and feta cheese.

ROASTED BEET SALAD... 16

Chopped, roasted beets over fresh greens mixed with our house made balsamic vinaigrette dressing, topped with feta cheese.

PRAWN SALAD... 28

Romaine lettuce, topped with tomatoes, onions, sweet peppers and fresh grilled prawns, mixed with balsamic vinaigrette.

11 ...MIXED GREENS SALAD

A refreshing assortment of baby greens, carrots, tomatoes, red onions lightly tossed with our house balsamic vinaigrette.

CAESAR SALAD SMALL... 12 LARGE... 14

Crisp romaine lettuce tossed with our house Caesar dressing and generously sprinkled with croutons and asiago cheese.

COBB SALAD SMALL... 18 LARGE... 20

Roasted chicken, blue cheese, bacon, tomatoes, avocado, and a hard-boiled egg all over baby greens and tossed with our house balsamic vinaigrette.

CHINESE CHICKEN SALAD SMALL... 17 LARGE... 19

Juicy grilled chicken breast atop a bed of fresh romaine, carrots, cashews, fried wonton strips, and sweet mandarin oranges, all tossed with our house sesame dressing.

SANDWICHES

Each selection comes with your choice of:

French Fries, Mixed Greens Salad, Caesar Salad, Fruit (+ 2.50) Sweet Potato Fries (+ 2.00)

COURTSIDE BURGER... 15

A fresh, hand-made burger patty cooked to your satisfaction. Served on a toasted ciabatta roll with lettuce, tomato and onion. Add cheese + 1.00

BACON CHEDDAR BURGER... 18

Our classic Courtside Burger kicked up with thick cut bacon and melted cheddar cheese.

BBQ BACON BURGER... 18

A hand made burger patty topped with bacon and barbeque sauce.

Add cheese + 1.50 Add avocado + 2.00

TURKEY BURGER... 15

A hand crafted turkey patty grilled on an open flame and served on a ciabatta roll with lettuce, tomato and onions. Add cheese + 1.50 Avocado + 2.00

VEGGIE BURGER... 15

A delicious vegetarian patty served on a toasted ciabatta roll with lettuce, tomato and onions. Add cheese + 1.50 Avocado + 2.00

AHI TUNA SANDWICH... 18

Blackened Ahi tuna, served on a focaccia roll with avocado, lettuce, tomatoes, onions and a wasabi oil soy sauce spread.

PHILLY CHEESESTEAK... 20

Tender skirt steak sliced thin and grilled with sweet peppers and onions, placed on a soft Focaccia roll and topped with provolone cheese.

TURKEY MELT... 16

Sliced turkey on a soft Focaccia roll, covered in melted Monterey jack cheese, tomato and sliced avocado.

TURKEY CLUB... 18

Sliced deli turkey, loaded with crispy bacon, lettuce, tomato and double stacked on toasted wheat bread with mayo spread. Add cheese + 1.50

SAND DAB SANDWICH... 18

Fresh pacific San Dab filets lightly dredged in flour and grilled until perfect. Served on a Focaccia roll with lettuce, tomato, onions and our house tartar sauce on the side.

GRILLED CHICKEN BREAST... 16

Free range chicken breast grilled on an open flame, smothered with melted jack cheese and served on a soft Focaccia roll.

CALAMARI STEAK... 18

Fresh calamari steak lightly breaded and quickly fried to golden brown. Served on a soft Focaccia roll with lettuce, tomato, onions and served with our house chipotle aioli and tartar sauce.

ENTREES

CHICKEN MARSALA... 28

A large grilled chicken breast, bathed in marsala sauce and chopped mushrooms. Served with veggies and chef's choice of side.

SEAFOOD PASTA... 30

Fettuccini with white wine cream sauce, topped with fresh prawns, salmon, tomatoes, mushrooms, zuchinni, shallots and garlic.

CHICKEN PARMESAN... 28

Tenderized, breaded chicken deep-fried to golden brown, covered in marinara and cheese. Served on a bed of fettuccini pasta.

SAND DAB PICATTA... 30

Sand dabs, lightly floured and grilled, served with a lemon caper butter sauce, veggies and the chef's choice of side dish.

BLACKENED AHI TUNA... 30

Fresh tuna blackened to succulence and served with a wasabi oil soy sauce, vegetables and the chef's choice of side dish.

SALMON SALAD... 28

Fresh salmon on a bed of romaine lettuce with chopped peppers, onions and tomatoes. Served with our house balsamic dressing.

PASTA PRIMAVERA... 24

Fettuccini pasta mixed with a house made tomato sauce, with mushrooms, zucchini, carrots, onions and sweet peppers.

RIB-EYE STEAK... 35

Tender rib eye prepared to your specification over an open flame grill. Served with the chef's choice of side, vegetables, and a roasted shallot demi-glaze sauce.

3.00 charge will be added for split meals

LIBATIONS

SOFT DRINKS, ETC.

Fresh Cup of Coffee	2.50	Coca Cola	2.50	Gatorade	3.50
Hot Tea	2.50	Diet Coke	2.50	Pellegrino .5 Ltr	3.50
Iced Tea	3.00	Coke Zero	2.50	Pellegrino 1.5 Ltr	6.00
Fresh Fruit Smoothies	6.00	Diet Pepsi	2.50	Apple Juice	3.00
Bottle Water	2.00	7-Up	2.50	Orange Juice	3.00
Hot Chocolate	3.00	Dr. Pepper	2.50	Cranberry Juice	3.00
Chocolate Milk	3.00			Lemonade	3.00

DRAFT BEER

BOTTLE BEER

PINT 9.00/PITCHER 28.00

Lagunitas Pale Ale Coronado Weekend Vibes IPA Coronado Salty Crew Blonde Anderson Valley Boont Amber East Brothers Red IPA Almanac Love Hazy IPA Scrimshaw Pilsner Allagash White ALL BOTTLE BEERS 9.00

Coors Light
Corona Light
Corona Extra
Guiness
Negra Modelo
Modelo Especial
Heineken (Non-Alc)

WINE

Please ask your server about our wine list!

NO SPLIT CHECKS FOR TABLES OF 6 OR MORE

AUTOMATIC GRATUITY OF 18% WILL BE ADDED FOR TABLES WITH 6 OR MORE GUESTS

CORKAGE WILL BE CHARGED FOR EVERY OUTSIDE BOTTLE OF WINE BROUGHT TO THE TABLE