



SOUP & SALADS

SOUP DU JOUR:

CUP \$3

BOWL \$5

SOUP AND SALAD:

HOUSE \$8

CAESAR \$9

WEDGE \$10

LUNCH MENU

STARTERS

BAKED SPINACH AND ARTICHOKE DIP: FRESH TORTILLA CHIPS OR PITA BREAD

TRIO OF DIPS: SMOKED CHIPOTLE HUMMUS / BLACK BEAN HUMMUS / PIMIENTO CHEESE / FRESH TORTILLA CHIPS OR PITA BREAD \$9

BLACK BEAN OR CHICKEN QUESADILLA: PICO DE GALLO / CHEDDAR CHIPOTLE MAYO / LIME SOUR CREAM / CAJUN SPICE / TOMATO BASIL TORTILLA \$10
\$9/\$11

ADDITIONAL \$2 CHARGE FOR SHARED PLATES

SALADS

CAESAR: ROMAINE / CAESAR DRESSING / PARMESAN / CROUTONS \$9

SOUTHWEST: ROMAINE LETTUCE / CORN & BLACK BEAN SALSA / AVOCADO CHEDDAR CHEESE / TORTILLA STRIPS / SPICY RANCH DRESSING \$10

VEGGIE: MIXED GREENS / GRILLED ASPARAGUS / MARINATED PORTABELLO MUSHROOMS / TOASTED ALMONDS / ROASTED BEETS / GOAT CHEESE BALSAMIC VINAIGRETTE \$12

220: MARINATED CHICKEN / GRILLED ASPARAGUS / BACON / ROASTED RED PEPPERS / SAUTEED ONIONS / ROMAINE / HONEY APPLE VINAIGRETTE \$13

CRANBERRY CHICKEN: GRILLED CHICKEN / MIXED GREENS / CRANBERRIES WALNUTS / GREEN APPLE / GOAT CHEESE / BALSAMIC VINAIGRETTE \$13

220 COBB: ROMAINE / CHICKEN / AVOCADO / HARD BOILED EGG TOMATOES / TOASTED ALMONDS / BACON / CHEDDAR CHEESE \$15

***THAI BEEF:** FILET MIGNON / MIXED GREENS / CILANTRO / SHALLOTS / SUGAR SNAP PEAS / BASIL / THAI VINAIGRETTE \$15

***WEDGE STEAK:** FILET MIGNON / ICEBERG WEDGE / BLEU CHEESE DRESSING BLEU CHEESE CRUMBLES / TOMATOES / BACON BITS / RED ONIONS \$15

SALADS ADD FOLLOWING

CHICKEN \$3.25 / *SALMON \$5 / SHRIMP \$4 / *AHI TUNA \$5 / *FILET MIGNON \$6

WRAPS (CHOICE OF ONE SIDE)

SPICY EGG & AVOCADO: HARD BOILED EGG / AVOCADO / MIXED GREENS CUCUMBER / TOMATOES / THAI CHILE SAUCE / WHEAT TORTILLA \$9

SOUTHWEST HUMMUS: SMOKED CHIPOTLE HUMMUS / CORN & BLACK BEAN SALSA AVOCADO / ROMAINE LETTUCE / CHEDDAR CHEESE / TOMATO BASIL TORTILLA \$10

BLACKENED CHICKEN CAESAR: CAJUN CHICKEN / CAESAR DRESSING PARMESAN / ROMAINE LETTUCE / SUN DRIED TOMATO BASIL TORTILLA \$10

220 TURKEY: SMOKED TURKEY / CHEDDAR / BACON / LETTUCE TOMATO / HONEY MUSTARD / SUN DRIED TOMATO BASIL TORTILLA \$10

HAM & AVOCADO: SMOKED HAM / AVOCADO / RANCH DRESSING BACON / RED ONION / SPINACH / WHEAT TORTILLA \$10

BUFFALO CHICKEN: CHICKEN / BLEU CHEESE / LETTUCE / TOMATOES RANCH DRESSING / BUFFALO SAUCE / WHEAT TORTILLA \$10

***STEAK:** SEASONED FILET / LIME SOUR CREAM / AVOCADO / PICO DE GALLO / LETTUCE / CHEDDAR / SUN DRIED TOMATO BASIL TORTILLA \$14

*ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ITEMS MAY CONTAIN NUTS.

SANDWICHES (CHOICE OF ONE SIDE)

BLONDIE: SMOKED TURKEY / BLEU CHEESE SLAW / SWISS CHEESE GRILLED SOUR DOUGH	\$10
CLASSIC RUEBEN: CORNED BEEF OR TURKEY / SAURKRAUT / SWISS CHEESE 1000 ISLAND DRESSING / GRILLED RYE	\$10
TURKEY BLT: SMOKED TURKEY / MIXED GREENS / TOMATO / BACON HONEY MUSTARD / SOUR DOUGH	\$10
HAM & CHEESE: SMOKED APPLEWOOD HAM / SWISS CHEESE MIXED GREENS / TOMATO / MAYONNAISE / SOUR DOUGH	\$10
220 CHICKEN SANDWICH: MARINATED CHICKEN BREAST / LETTUCE TOMATO / PICKLES / RED ONION / BRIOCHE	\$11
CRAB CAKE: CRAB CAKE / LETTUCE / TOMATO / ROASTED RED PEPPER AIOLI BRIOCHE	\$12
*STEAKHOUSE RIBEYE: SAUTEED MUSHROOMS / SAUTEED ONIONS / BRIOCHE	\$12
*SHAVED PRIME RIB: PRIME RIB / HORSERADISH SAUCE / SAUTEED ONIONS SAUTEED MUSHROOMS / SWISS CHEESE / BRIOCHE	\$12
*FISH TACOS: BLACKENED AHI TUNA / FLOUR TORTILLAS / LIME SOUR CREAM CABBAGE / CHEDDAR / PICO DE GALLO / AVOCADO	\$13

BURGERS (CHOICE OF ONE SIDE / ADD CHEESE OR BACON \$1)

*CLASSIC: LETTUCE / TOMATO / PICKLES / RED ONION / BRIOCHE	\$10
BLACK BEAN: LETTUCE / TOMATO / AVOCADO / SWISS CHEESE / CHIPOLTE MAYO / BRIOCHE	\$10
PORTOBELLO: PORTOBELLO MUSHROOM / ROASTED RED PEPPERS GOAT CHEESE / SPINACH / ROASTED RED PEPPER AIOLI / BRIOCHE	\$11
*PATTY MELT: SWISS CHEESE / CARMELIZED ONIONS / GRILLED RYE	\$11
*SWISS & MUSHROOM BURGER: SWISS / PORTOBELLO MUSHROOMS / LETTUCE TOMATO / PICKLES / RED ONION / BRIOCHE	\$12
*BLACK-N-BLEU: CAJUN SEASONING / BLEU CHEESE / BACON / LETTUCE TOMATO / PICKLES / RED ONION / BRIOCHE	\$12
*WAGYU: GRASS FED BEEF / LETTUCE / TOMATO / PICKLES / RED ONION / BRIOCHE	\$13

ENTREES (CHOICE OF ONE SIDE)

GARDEN VEGETABLE PASTA: SEASONAL VEGETABLES / WHITE WINE GARLIC SAUCE OR MARINARA / LINGUINI (NO SIDE INCLUDED)	\$9
ADD CHICKEN \$3.25 / ADD SHRIMP \$4	
*SALMON: HONEY-PEPPERED GLAZE	\$12

SIDES

MAC-N-CHEESE / SAUTEED VEGETABLES / FRENCH FRIES
BLEU CHEESE SLAW / SWEET POTATO FRIES / PASTA SALAD
CAULIFLOWER MASHED / RED SKINNED POTATOES

ADDITIONAL CHARGE FOR FOLLOWING SIDES:
ASPARAGUS \$2 / HOUSE SALAD \$2/ CAESAR SALAD \$3
CUP OF SOUP \$2 / BLEU CHEESE WEDGE \$4

DINNER MENU

SMALL PLATES

TRIO DIP \$10

PIMIENTO CHEESE / BLACK BEAN HUMMUS
ROASTED RED PEPPER CHIPOTLE HUMMUS
PITA BREAD OR TORTILLA CHIPS

SPICY SPINACH & ARTICHOKE DIP \$10

PITA BREAD OR TORTILLA CHIPS

FRIED GOAT CHEESE \$10

HONEY DRIZZLE

BRUSSEL SPROUTS \$11

CRANBERRIES / BLUE CHEESE CRUMBLES
WALNUTS / BALSAMIC VINAIGRETTE

PORTOBELLO MUSHROOMS \$11

SAUSAGE STUFFED / PARMESAN

MUSSELS \$12

FRA DIAVOLO



KA-POW SHRIMP \$12

CHILI AIOLI

BUFFALO SHRIMP \$12

CELERY / BLUE CHEESE / BUFFALO SAUCE

*SEARED YELLOW FIN TUNA \$13

SESAME SEEDS / PICKLED GINGER
PONZU / CUCUMBER SLAW

PAN SEARED CRAB CAKES \$13

ROASTED RED PEPPER BASIL AIOLI

JUMBO SEA SCALLOPS \$14

SWEET & SPICY THAI CHILI GLAZE / BACON

*BEEF -N- BEETS \$14

FILET MIGNON / BEETS / MIXED GREENS
FRIED GOAT CHEESE / BASIL / BALSAMIC VINAIGRETTE

*FILET MEDALLIONS \$15

BEARNAISE / ASPARAGUS

SALADS

*GRILLED THAI BEEF \$17

FILET MIGNON / MIXED GREENS / SUGAR SNAP PEAS
SHALLOTS / CILANTRO / BASIL / THAI VINAIGRETTE

THE 220 \$15

MARINATED CHICKEN / GRILLED ASPARAGUS / BACON
ROASTED RED PEPPERS / SAUTEED ONIONS
ROMAINE / HONEY APPLE VINAIGRETTE

VEGGIE \$14

MIXED GREENS / GRILLED ASPARAGUS
MARINATED PORTOBELLO MUSHROOMS
ROASTED BEETS / GOAT CHEESE
TOASTED ALMONDS / BALSAMIC VINAIGRETTE

CRANBERRY CHICKEN \$15

MIXED GREENS / GRILLED CHICKEN / CRANBERRIES
WALNUTS / GOAT CHEESE / BALSAMIC VINAIGRETTE

ENTREES

CHOICE OF 1 SIDE
ADD HOUSE SALAD \$3
ADD CAESAR SALAD \$4
ADD BLUE CHEESE WEDGE \$5

SICILIAN CHICKEN \$20

GREEN OLIVES / ROASTED RED PEPPERS / CAPERS
WHITE WINE / GARLIC

STUFFED CHICKEN BREAST \$21

FONTINA / SUNDRIED TOMATOES / SPINACH
MUSHROOM / WHITE WINE PAN JUS

*BONE-IN PORK CHOP \$22

PAN SEARED / LEMON BUTTER

*BONE-IN GRILLED PORK CHOP \$24

SPICED APPLE AND CRANBERRY CHUTNEY

*PAN SEARED DUCK BREAST \$33

PORTOBELLO BEURRE ROUGE / PARMESAN RISOTTO

*14OZ RIBEYE \$28

BLACK AND BLEU

*8OZ FILET MIGNON \$33

WHISKEY MUSHROOMS

STEAK ADD - ON

OSCAR (CRAB / BEARNAISE) \$6
SHRIMP SKEWER (3) \$6

*GRILLED SALMON \$22

CREAMY LEEK SAUCE / TOMATO CONCASSE

*ASIAN GLAZED SALMON \$22

GINGER AND SOY MARINADE

CRAB CAKES \$21

ROASTED RED PEPPER BASIL AIOLI

SHRIMP & GRITS \$22

BACON / SHALLOTS / TOMATOES / GARLIC
WHITE WINE SAUCE

*CATCH OF THE DAY \$MARKET PRICE

SEAFOOD PASTA \$23

SCALLOPS / SHRIMP / MUSSELS / SHALLOTS
MUSHROOMS / TOMATOES / GARLIC / LINGUINI / PARMESAN
CHOICE OF WHITE WINE CREAM SAUCE OR
FRA DIAVOLO (MARINARA) SAUCE
(NO SIDE INCLUDED)

SANDWICHES

CHOICE OF 1 SIDE
ADD BACON \$1

*RIBEYE \$16

SWISS CHEESE / SAUTEED MUSHROOMS
SAUTEED ONIONS

*WAGYU BURGER \$16

PICKLES / RED ONION / TOMATO
LETTUCE / PIMIENTO CHEESE

BLACK BEAN \$12

LETTUCE / TOMATO / CHIPOTLE MAYO
SWISS / AVOCADO

220 CHICKEN SANDWICH \$13

MARINATED GRILLED CHICKEN / ROASTED RED
PEPPERS / FONTINA CHEESE / SPINACH
ROASTED RED PEPPER AND BASIL AIOLI

SIDES

GARDEN SALAD \$4 / CAESAR SALAD \$5 / BLUE CHEESE WEDGE \$6
MAC-N-CHEESE \$4 / GARLIC CAULIFLOWER MASHED \$4 / PARMESAN RISOTTO \$4
REDSKIN POTATOES \$4 / SAUTEED VEGETABLES \$4 / ASPARAGUS \$5
FRENCH FRIES \$3 / SWEET POTATO FRIES \$3

GLUTEN FREE DINNERS AVAILABLE UPON REQUEST.

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SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

ITEMS MAY CONTAIN NUTS.