



STARTERS

SOUP OF THE DAY \$8

FRITO PIE (NF, DF,GF) \$9

Fritos, beef chili, cheddar, onion, jalapeño, sour cream

FRIED ZUCCHINI FRIES (NF, VEG) \$8

herb bread crumbs, served with ranch

SALADS

VICTORY GREENS MANDARIN SALAD (GF, VEG, VG,) \$14

peanuts, cherry tomatos, feta cheese, with honey apple vinaigrette

COBB SALAD (GF, NF) \$16

romaine hearts, grilled free-range chicken, cage free egg, avocado, bacon, tomato, and blue cheese tossed with red wine vinaigrette

SEAFOOD LOUIE (GF, NF) \$21

romaine, Atlantic salmon, Gulf prawns, tomato, avocado, blue lake beans, and cucumber with red wine vinaigrette & Louie dressing

BACON AND BLUE WEDGE (GF, VEG) \$12

hickory smoked bacon, house made ranch, fresno chili, almond slivers, escorole lettuce

add grilled salmon \$8

add grilled chicken \$7



SIDES

SEARED BRUSSEL SPROUTS (VEG, NF) \$7

garlic parsley oil

SMOKEY MAC & CHEESE \$8

smoked gouda, crumbled bacon, chives and paprika dulce

ACME RUSTIC SWEET BAGUETTE \$1.50

served with sweet butter

*CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS.

VG- VEGAN, GF- GLUTEN FREE

VEG- VEGETARIAN, NF- NUT FREE

DF- DAIRY FREE

No split checks. 18% gratuity added for parties of 6 or more.

To conserve water, we serve water upon request only. Thank you.

ENTREES

SQUASH AND ZUCCHINI GRIDDLE CAKES (DF, VEG, GF) \$13

garbanzo, mixed green salad, sage sour cream

MARINA BEER BATTERED FISH & CHIPS (NF) \$17

served with spicy coleslaw and house-cut kennebec french fries

GRILLED FARMED ATLANTIC SALMON (GF, NF) \$19

butter wine sauce, kabocha squash, sweet peppers, zucchini, and mushrooms

HERB ROASTED CHICKEN (GF, NF, DF) \$16

herb roasted chicken with garlic parsley butter and skillet potatoes, and brussel sprouts

MOLASSES BBQ CHICKEN WINGS (GF, NF) \$14

house-made BBQ sauce, served with coleslaw and french fries

CAJUN PENNE (GF, NF) \$14

chicken breast, red pepper, celery, parmesan, cherry tomato cajun cream sauce

add gulf prawn \$4

BURGERS/SANDWICHES

DOUBLE STACK CLUB (NF) \$15

oven roasted turkey, grilled chicken, hickory bacon, smoked gouda, lettuce, tomato and avocado aioli choice of mixed greens, or house-cut kennebec french fries

GRILLED PORTOBELLO SLIDERS (3) (VEG, NF,) \$14

secret sauce, cheddar cheese, arugula, brioche slider a choice of mixed greens, or house-cut kennebec french fries

*THE JASPER (NF) \$15

1/3 lb. Angus Beef, bacon, cheddar cheese, chipotle aioli, tomato, romaine lettuce, red onion, and pickles, served with a choice of mixed greens, or house-cut kennebec french fries

*THE LIFT (NF) \$11

1/3 lb. Angus Beef, secret sauce, tomato, romaine lettuce, and red onion served with a choice of mixed greens, or house-cut kennebec french fries

THE RIVETER SANDWICH \$15

lightly fried chicken breast with buffalo sauce, garlic aioli and creamy coleslaw served with a choice of mixed greens, or house-cut kennebec french fries

make it a double \$4

add bacon \$2

add gluten-free bread \$1.50