

SHAREABLES

Ahi Tuna Tower GF \$18
Avocado, Tomatoes, Crème Fraîche,
Soy-Balsamic Reduction, Lemon Agrumato

Shrimp Cocktail GF \$18
Cocktail Sauce, Remoulade, Fresh Lemon

Mini Lobster Rolls \$28
Chive-Tarragon Aioli, Fresh Baked Brioche Bun

Jumbo Lump Crab Cake \$24
Grain Mustard Aioli, Sautéed Spinach

Deviled Eggs GF \$12
Candied Bacon, Avocado, Sweet Chili Glaze

Chef’s House-Made Meatballs \$16
Ricotta Cheese, Fresh Herbs, Marinara, Basil,
Parmesan, Grilled Baguette

Quesadilla
Cheddar-Jack Cheese, Sautéed Peppers &
Onions, Salsa, Sour Cream, Guacamole
Grilled Chicken....\$15 Grilled Shrimp....\$16

Buffalo Chicken Wings GF
Hot, Mild, Teriyaki-Thai Chili, or BBQ Sauce
Served with Celery & Carrots
Choice of Ranch or Bleu Cheese
10 Piece \$17
15 Piece \$25
25 Piece \$35

SOUPS & SALADS

Chef’s Soup of the Day \$7
Fresh Daily Options of Cream & Broth Soups

French Onion \$9
Crostini, Provolone, Muenster and Swiss Cheese

Classic Caesar AGF \$13
Romaine Hearts, Shredded Parmesan,
Homemade Croutons, Caesar Dressing

7650 Salad GF \$16
Iceberg Lettuce, Swiss Cheese, Tomatoes,
Deluxe Ham, Pickled Red Onions, Chopped Olives,
Shredded Parmesan Cheese, Oregano Vinaigrette

Wedge Salad AGF \$17
Iceberg Wedge, Candied Bacon, Grape Tomatoes,
Crumbled Bleu Cheese, Pickled Red Onions,
Brioche Croutons, Bleu Cheese Dressing,
Balsamic Reduction

Grilled Chicken Cobb Salad GF \$20
Romaine Hearts, Applewood Smoked Bacon,
Avocado, Grape Tomatoes, Cheddar Cheese,
Crumbled Bleu Cheese, Hard-Boiled Eggs,
Bleu Cheese Dressing

Southern Spinach Salad GF \$18
Handpicked Baby Spinach, Applewood Smoked
Bacon, Candied Pecans, Crumbled Bleu Cheese,
Apples, Hard Boiled Eggs, Poppyseed Vinaigrette

Additions

Grilled Chicken...\$7, Grilled Shrimp....\$10,
Seared Jail Island Salmon...\$12, Grilled 8oz Skirt Steak...\$16

HANDHELDS

The G.O.A.T. Burger AGF \$21
Grilled American Wagyu, Goat Cheese,
Red Onion Marmalade, Dijonnaise, Baby Arugula,
Fresh Baked Brioche Bun

California Chicken Sandwich AGF \$19
Grilled Chicken Breast, Applewood Smoked Bacon,
Avocado, Provolone, Roasted Garlic Aioli,
Butter Lettuce, Tomatoes, Fresh Baked Brioche Bun

French Onion Burger AGF \$18
Grilled Chuck-Brisket and Short Rib, Onion Confit,
Provolone, Dijonnaise, Fresh Baked Brioche Bun

Prime Rib French Dip \$22
Sautéed Onions, Provolone Cheese, Au Jus,
Creamy Horseradish, Fresh Baked Hoagie Roll

Crab Cake Sandwich \$25
Seared Jumbo Lump Crab, Remoulade, Red Onions,
Butter Lettuce, Tomatoes, Fresh Baked Brioche Bun

Simply Grilled Jail Island Salmon \$22
Sandwich AGF
Bibb Lettuce, Tomatoes, Red Onions, Fresh Lemon,
Fresh Baked Brioche, Side of Tartar Sauce

Meatball Sub \$18
Parmesan, Marinara, Provolone, Ricotta,
Fresh Baked Hoagie Roll

LWR Triple Decker Club AGF \$18
Shaved Turkey, Ham, Swiss, Butter Lettuce, Tomatoes,
Roasted Garlic Black Pepper Aioli,
Applewood Smoked Bacon, Manor White Bread

Roasted Sweet Potato Wrap V \$18
Roasted Sweet Potato, Roasted Garlic Hummus,
Baby Arugula, Feta Cheese, Pickled Red Onions,
Grape Tomatoes, Fresh Herbs on Garlic-Herb Wrap,
Cilantro-Lime Aioli

Hebrew National 1/4lb Hot Dog \$12
½ Sandwich & Side \$12

Deli Sandwich Board

Protein	Cheese	Bread
Turkey Breast	Vermont Cheddar	White
Deluxe Ham	Imported Swiss	Multigrain
Albacore Tuna Salad	Yellow American	Marble Rye
Chicken Salad	Provolone	Garlic Herb Wrap
Egg Salad		Wheat Wrap
\$15		

V VEGETARIAN

GF - GLUTEN FREE

AGF- AVAILABLE GLUTEN FREE

*GLUTEN FREE BREAD AVAILABLE UPON REQUEST

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS*