

## SHAREABLES

- CHIVE DEVILED EGGS | 11**  
dill pickle relish
- SHRIMP COCKTAIL | 17**  
cocktail sauce, lemon
- GRILLED DUCK WINGS | 12**  
choice of sauce or dry rub
- CROCK OF MUSSELS | 16**  
white wine marinara
- CHARCUTERIE PLATTER | 35**  
domestic and import cheeses,  
meats, nuts

## SALADS AND SOUPS

- GREEN GODDESS | 17**  
cabbage, romaine, scallion, cucumber,  
avocado, roasted pistachio
- OHIO COBB | 18**  
gerber farms chicken, mixed greens,  
tomatoes, boiled egg, avocado,  
bacon, gorgonzola, choice of dressing
- CHERRY VALLEY SALAD | 16**  
mixed greens, candied pecan, tart  
cherries, goat cheese, tomato, red onion
- CAESAR | 16**  
dressed head of butter lettuce, croutons,  
shaved parmesan reggiano
- + gerber farms chicken | 8
- tiger shrimp | 13    coho salmon | 15  
filet mignon | 20
- FRENCH ONION | 9**  
thick sliced gruyere and ciabatta  
croutons
- OF THE DAY CREATION | 7**

## SIDES

- POMMES FRITES | 6**
- GRILLED BROCCOLINI | 10**
- SMASHED DUCK FAT POTATO | 12**
- PASTA MARINARA | 7**
- RATATOUILLE | 5**
- ONION RINGS | 8**

## WATER ON FIRE

served with dinner salad  
choice of one side

- SOUTHERN FRIED CATFISH | 25**  
cajun remoulade, cole slaw
- COHO SALMON | 25**  
blackened or grilled

## PASTAS

- TUNA PUTTANESCA | 38**  
yellowfin tuna,  
olive caper red wine sauce
- PECAN CHICKEN FETTUCCINE | 35**  
pecan crusted chicken,  
fettuccine cream sauce
- HERB SCALLOP PENNE | 45**  
sea scallops, herbed cream sauce

## LAND ON FIRE

served with dinner salad  
choice of one side

- 8 OZ FILET MIGNON | 42**
- 12 OZ NY STRIP | 38**

## PIES

- DOUBLE LAYER PEPPERONI | 16**
- FIG AND BLUE | 22**  
fig, gorgonzola, mozzarella, arugula,  
balsamic glaze, prosciutto
- MARGHERITA | 18**  
heirloom tomato, fresh mozzarella, basil
- SOUTHWEST | 22**  
smoky brisket, cheddar,  
pico de gallo, black bean

## COMPOSE ON FIRE

- VEGETABLE MASALA | 25**  
curried vegetables, basmati served, grilled pita
- PORK TENDERLOIN AU POIVRE | 30**  
smashed duck fat potato, fried basil
- BACON WRAPPED GAME MEATLOAF | 35**  
elk, boar, bison, wild mushroom risotto, wild greens ensalada

## HANDHELDS

choice of one side

- MUSHROOM PO' BOY | 18**  
blackened wild mushrooms, cajun remoulade, lettuce, tomato, smoked provolone
- RUEBEN | 15**  
corned beef, sauerkraut, craftsman sauce
- CALI CLUB CHICKEN SANDWICH | 17**  
avocado, chipotle aioli, bacon, lettuce, tomato
- CRAFTSMAN BURGER | 14**  
lettuce, tomato, pickled shallot, cheddar, onion ring, craftsman sauce
- BAJA TUNA SALAD SANDO | 20**  
yellowfin tuna salad, avocado mayo, chile, focaccia
- + fried egg, bacon, mushrooms, avocado | 2 each  
gluten free bun available upon request

**FOOD & BEVERAGE DIRECTOR - MATT NOUFER**  
**EXECUTIVE CHEF - CRAIG BIGHAM**



disclaimer: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions

gluten free    vegetarian