

SNACK & SHARE

- Spinach and Artichoke Dip** | spinach and artichokes, marinated red peppers, cream cheese and white cheddar, topped with fresh roasted salsa, served warm with olive oil drizzled toasted flatbread **10.00**
- Los Cabos Chicken Tacos** | two grilled white corn tortillas, spiced tomato poached chicken, melted cheddar and jalapeno jack cheese, avocado corn salsa, shredded lettuce, chopped cilantro, salsa picante **10.00**
add additional chicken tacos **5.00 each**
- Wasabi Pea Crusted Ahi Tuna** | seared rare wasabi pea crusted ahi, spiced edamame yogurt and maple soy reduction, avocado, pickled red onions and sesame brittle **11.00**
- Prawn Dynamite Roll** | panko breaded prawns, fresh mango, avocado, cucumber and togarashi mayo, drizzled maple soy reduction and sriracha mayonnaise, toasted black sesame seeds, wasabi and pickled ginger **9.00**
- Ginger Pork Gyoza** | pan fried in sesame oil, spicy citrus ponzu sauce and Japanese mustard sauce **9.00**
- Baby Calamari** | tender, crunchy breaded squid with sweet red onion and our own house-made tzatziki **10.50**
- Edamame Beans** | steamed, tossed with sea salt **6.00**
- Leroy's Crispy Dry Ribs** | encrusted with coarse salt and cracked pepper **9.00**
- One Pound of Wings** | choose hot, searing hot or thai-style, with perfect parmesan dip and celery sticks **11.00**
Wing Wednesdays, all day **7.00**

SOUP & BREAD

- Clam Chowder** | rich cream, baby clams, bacon, garden vegetables **6.00**
- Feature Soup** | earl's seasonal recipes, please ask your server **6.00**
- Green Chile Soup** | seared pork, hatch green chile and Mexican seasonings simmered in a rich broth, flour tortillas and melted cheese **6.00**
- Soup, Salad and Pan Bread** | your choice of soup and mixed field greens or caesar salad, pan bread **10.50**
- Rosemary-Oregano Pan Bread** | Earl's baked fragrant herbed bread, extra virgin olive oil and aged balsamic vinegar **3.50**
- Grilled Garlic Bread** | garlic herbed butter, grilled house-made pan bread **3.50**
- Baked Garlic Cheese Bread** | garlic herbed butter and melted cheddar, pan bread **4.50**
- Baked Naan Bread** | garlic herbed butter **3.50**

SALADS

- Mixed Field Greens** | feta cheese, hand picked greens, julienne apples and candied pecans, apple cider vinaigrette
starter size mixed field greens **4.50** **7.00**
- Caesar Salad** | chopped romaine, fresh grated Grana Padano parmesan and house-baked pan bread croutons in Earl's signature caesar dressing
starter size caesar salad **4.50** **7.00**
- Hot Chicken Caesar Salad** | signature caesar salad with choice of garlic or Cajun spiced chicken and pan bread **11.00**
- Wedge Salad** | baby iceberg lettuce, crispy smoked bacon, fresh tomatoes and house-made bleu cheese dressing, topped with crumbled bleu, candied pecans, sweet onions and cracked black pepper **9.00**
Add grilled half chicken breast or sautéed shrimp **4.00**
- Champagne Berry Spinach Salad** | baby spinach, mixed seasonal berries, avocado, goat cheese, slivered almonds and champagne vinaigrette **11.00**
Add grilled half chicken breast or sautéed shrimp **4.00**
- Santa Fe Chicken Salad** | avocado, black beans, corn, dates and mixed lettuces in a peanut lime vinaigrette, crispy tortillas, feta, half breast Cajun spiced chicken **15.00**

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| PIZZAS | All our pizza crusts are hand-tossed in house | |
| | The Sicilian genoa salami, spicy capicola, bacon, cheddar and monterey jack cheese, fresh basil and San Marzano tomato sauce | 12.50 |
| | Naples Margherita fresh mozzarella, San Marzano tomato sauce, basil and extra virgin olive oil | 10.00 |

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| PASTAS | Penne Alfredo rich house-made sauce simmered with fresh cream and butter, garlic and nutmeg, topped with fresh grated Grana Padano parmesan cheese | 12.00 |
| | Add pan fried chicken or sautéed shrimp 4.00 | |
| | Mediterranean Linguini olive oil and San Marzano tomato sauce, marinated roasted red peppers, grape tomatoes and kalamata olives, parmesan cheese and crumbled feta | 12.00 |

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| | Add pan fried chicken or sautéed shrimp 4.00 | |
| | add grilled garlic bread 3.50 | |

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| SPICY WOKS | Pad Thai chicken, shrimp and tofu, rice noodles tossed with red pepper, carrots and ginger, sweet spicy garlic lime sauce, bean sprouts, fresh cilantro and peanuts | 16.00 |
| | Jeera Chicken Curry authentic spicy Indian curry, tender chicken, coconut jasmine rice and fresh baked naan bread | 16.00 |
| | Hunan Kung Pao spicy ginger soy sauce with wok fried noodles and seared vegetables, topped with peanuts. Customize spice by adding 1-6 hunan peppers | 12.00 |
| | Add pan fried chicken or sautéed shrimp 4.00 | |

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| BURGERS & SANDWICHES | All burgers made from ground chuck beef served on toasted sesame seed buns that we make in house every day. With lettuce, tomato, onion, pickle, mayo and mustard. | |
| | CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE THE RISK OF FOODBORNE ILLNESS | |
| | Earls Bigger Better 1/2 Pound Burger | 10.00 |
| | Add aged cheddar, swiss or pepper jack cheese or sliced avocado 1.00 | |
| | Add sautéed mushrooms 2.00 | |
| | Bacon Cheddar 1/2 Pound Burger a half pound patty topped with melted aged cheddar and crispy dry-cured bacon | 12.50 |
| | Cajun Chicken Cheddar Sandwich spicy grilled Cajun chicken breast with melted aged cheddar, fresh tomato, crisp lettuce and mayo | 12.50 |
| | Grilled Chicken Clubhouse a classic with grilled chicken breast, dry-cured bacon, fresh tomato, crisp lettuce and mayo | 12.50 |
| | Grilled Chicken and Baked Brie grilled chicken breast with melted brie, house-made fig jam, roasted apples, spinach and garlic mayo | 13.00 |
| | Pulled Pork Sandwich slow roasted marinated pulled pork, crisp coleslaw and chipotle mayo | 12.00 |
| | Ahi Tuna Sandwich seared ahi, wasabi mayo, red onion ginger jam, cucumber and avocado | 13.50 |
| | Los Cabos Chicken Tacos two grilled white corn tortillas, spiced tomato poached chicken, melted cheddar and jalapeno jack cheese, avocado corn salsa, shredded lettuce, chopped cilantro, salsa picante | 12.50 |

All sandwiches served on our own house baked ciabatta
 All burgers and sandwiches served with choice of fries or salad.

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| SIGNATURE STEAKS | All steaks grain fed and aged resulting in superior marbling and tenderness. | |
| | Bourbon Mushroom 7 oz Certified Angus Beef® Top Sirloin crimini and button mushrooms, bourbon demi glace, garlic butter fingerling potatoes and seasonal vegetables | 19.50 |
| | King Blue Cheese 8 oz Certified Angus Beef® Filet Tenderloin crumbled blue cheese, garlic and lemon, rich demi, garlic butter fingerling potatoes and seasonal vegetables | 29.50 |
| | Blackened 12 oz Certified Angus Beef® New York Striploin signature blackening spices, drizzled garlic butter, garlic mashed potatoes and seasonal vegetables | 28.00 |
| | King Blue Cheese 16 oz Boneless Certified Angus Beef® Ribeye crumbled blue cheese, garlic and lemon, rich demi, garlic mashed potatoes and seasonal vegetables | 29.50 |

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| CLASSIC STEAKS | 7 oz Certified Angus Beef® Top Sirloin Steak Frites served with Yukon Gold Fries | 16.00 |
| | 7 oz Certified Angus Beef® Top Sirloin | 18.50 |
| | 8 oz Certified Angus Beef® Filet Tenderloin | 28.50 |
| | 12 oz Certified Angus Beef® New York™ Striploin | 28.00 |
| | 16 oz Boneless Certified Angus Beef® Ribeye | 26.00 |
| | Steaks served with Yukon gold garlic mashed potatoes and seasonal fresh vegetables unless otherwise specified. | |

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| CUSTOMIZE | Add blackening spice | NO CHARGE |
| | Add king blue cheese sauce | 1.00 |
| | Add bourbon mushroom sauce | 1.00 |
| | Add sautéed mushrooms | 3.50 |
| | Add sautéed jumbo shrimp | 7.00 |

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| ENTREES | Grilled Atlantic Salmon seasonal sauce, garlic butter fingerling potatoes, seasonal fresh vegetables | 20.50 |
| | Tilapia Picatta light flaky filet, lemon caper and artichoke butter sauce, garlic butter fingerling potatoes, seasonal fresh vegetables | 19.00 |
| | Oven Roasted Chicken tender boneless chicken breast, seasonally prepared, garlic butter fingerling potatoes, seasonal fresh vegetables | 19.00 |
| | Cajun Blackened Chicken crusted in Earl's house-made blackening spices, drizzled garlic butter, warm potato salad, coleslaw | 19.00 |
| | Braised Hickory Back Ribs basted with a sweet and spicy barbecue sauce, served with house-made warm potato salad and coleslaw | 23.50 |
| | 1/2 Order Hickory Back Ribs and Cajun Chicken Combo | 23.50 |
| | Full Order Hickory Back Ribs and Cajun Chicken Combo | 30.00 |
| | | Combos served with warm potato salad and coleslaw. |

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| TREATS | Campfire S'mores house-made marshmallows and melted milk chocolate between graham cookies, drizzled with dark chocolate sauce, chocolate and vanilla bean gelato | 6.00 |
| | Chocolate Sticky Toffee Pudding warm rich chocolate cake, chocolate and toffee sauces, vanilla bean gelato, candy snap basket | 6.50 |
| | New York Style Cheesecake seasonal | 7.50 |
| | Sundaes choice of strawberry, raspberry, chocolate or caramel topping, vanilla bean or chocolate gelato, candy snap basket | 4.50 |