



Small Plates

Dips \$7 (served with grilled whole wheat pita bread)

Black Olive Tapenade

Hummus

Cucumber Yogurt

Calamari \$9

Flash fried, mixed with zucchini and onions; served with spicy marinara sauce

Garlic Shrimp Bruschetta \$9

Jumbo shrimp, creamy white wine and garlic sauce, tomatoes, grilled baguette crostini

Tuna Tartare \$10

Fresh yellowtail tuna, ginger, scallions, soy sauce, lemon juice and sesame oil; served with cucumbers, radishes and wonton chips

Zucchini Cakes \$9

Shredded zucchini, mozzarella, dill, mint and scallions served with roasted red pepper pesto

Steamed Mussels \$10

White wine broth, tomato, basil, lemon zest, garlic, and shallots; served with baguette crostinis

Goat Cheese and Rosemary Dumplings \$8

Crispy wonton skins filled with goat cheese and fresh rosemary; served with lemon honey

Mac-n-Cheese \$9 (Add Chicken \$4; Lobster \$5)

Cavatappi pasta, caramelized onions, smoked gouda, sharp cheddar and swiss cheeses

Mixed Ceviche \$10

Traditional Peruvian style with white fish, scallops and shrimp marinated in fresh citrus juices with hot peppers, onions and cilantro; served with glazed sweet potato

Grilled Chicken Wings \$9

Getaway style (lime-mustard and garlic marinade), classic buffalo style or chipotle bbq; served with celery, carrots and avocado ranch dressing

Sliders & Burgers

Steak Sliders \$12

Grilled petit steaks, roasted red pepper relish, horseradish aioli on a brioche bun

Crab Cake Sliders \$12

Lump crabmeat with parsley and lemon zest, creamy coleslaw and mango salsa on a brioche bun

Argentinian Chorizo Sliders \$11

Argentinean chorizo sausage with roasted red pepper relish, goat cheese and chimichurri sauce on a brioche bun

Pulled BBQ Short Rib Sliders \$10

Chipotle bbq, creamy coleslaw and crispy shallots on a brioche bun

Fried Green Tomato Sliders \$9

Applewood smoked bacon, lettuce, goat cheese and avocado ranch on a brioche bun

Cheese Burger \$10 (Cheeses: Cheddar, American, Swiss, or Blue)

Grilled 100% natural beef from local farms, your choice of cheese, served with lettuce, tomato, pickle and hand-cut thyme fries or sweet potato fries

Getaway Burger \$12 (Cheeses: Cheddar, American, Swiss, or Blue)

Grilled 100% natural beef from local farms, your choice of cheese, apple-wood smoked bacon, crispy shallots, fried egg, lettuce, tomato, pickle, served with hand-cut thyme fries or sweet potato fries

Entrees

Braised Short Ribs \$18

Gently braised short ribs, whipped potatoes and sautéed wild mushrooms, demi-glace

Cowboy Steak frites \$23

Grilled 16 oz. bone-in rib eye cowboy steak, hand-cut thyme fries, chimichurri sauce

Pan Seared Diver Scallops \$21

Served with classic risotto, grilled fennel, sambuca-saffron cream sauce

Parmesan Crusted Sole \$21

Served with jasmine rice, sautéed spinach and artichoke hearts, fried capers, lemon brown butter

Wild Mushroom and Asparagus Risotto \$17

Crimini, shiitake and Portobello mushrooms with asparagus, crispy fennel and basil

Grilled Atlantic Salmon \$19

Served with Israeli couscous tabbouleh, grilled zucchini and squash and yogurt-cucumber sauce

Soups

Seasonal Soup \$6

French Onion Soup \$6

Salads

Add chicken (\$4) or salmon, shrimp or steak (\$5) to any salad

Spinach Salad \$7

Radicchio, grape tomato, feta cheese, black olives, cucumber and red onion, herb-balsamic vinaigrette

Classic Caesar Salad \$7

Romaine lettuce, parmesan cheese, crispy croutons and cracked black pepper

Mixed Greens Salad \$6

Spring greens, avocado, grape tomato, red bell pepper, chianti dressing

Beet, Goat Cheese and Potato Salad \$8

Layered and seasoned mashed potato salad, beets, goat cheese, ruby red grapefruit, red onions, olive oil and vinegar

Ahi Flatbread Salad \$9

Seared sesame crusted yellowfin tuna over crispy wheat pita bread, arugula, peppers, cucumber, carrot and radish, wonton crisps and peanut dressing

Desserts

Red Velvet Cake \$7

Molten Chocolate Lava Cake \$7

Served with coconut gelato

Cookies and Milk \$5

Gelatos \$6

Three scoops of your choice of gelatos (ask server for available flavors)

Sides

Hand-Cut Thyme Fries \$4

Plantain Chips with Salsa Verde \$5

Sweet Potato Fries with Avocado Ranch Dressing \$5

Sautéed Wild Mushrooms \$3

Sautéed Spinach and Artichoke Hearts \$3

Whipped Potatoes \$3

Signature Cocktails \$8

Lady L

Muddled cucumbers, Svedka Vodka, simple syrup; topped with coconut water

So FLY

Firefly Sweet Tea Vodka, fresh lemon juice, simple syrup

Skinny Grapefruit Lemondrop Martini*

Absolut Ruby Red, simple syrup, fresh lemon juice; shake served in martini glass with red sugar rim

Paris Blues

Brut Champagne, St. Germaine; garnished with strawberry

Porteno*

Campari, sauvignon blanc, fresh squeezed grapefruit juice; garnished with a lemon wheel

Acai Punch

Absolut Berri Acai Vodka, pomegranate juice, cranberry juice, simple syrup

The Honey Moon Machine

Muddled green grapes, pisco, St. Germaine

Basil Manhattan

Makers Mark, sweet vermouth, stir served in martini glass; garnished with fresh basil leaf

Classic Mojito

True Love*

Serrano pepper and ginger, infused sauza tequila with a homemade mango puree; garnished with a serrano pepper

Summer Sun

Svedka Clementine Vodka, mint, orange juice

Cuidad Juárez (RIP Steve)

Muddled red bell pepper and mint, Beefeater Gin and a splash of a lime/ simple syrup mix; garnished with a thin pepper slice

Dark and Stormy

Cruzan Silver Rum and ginger beer, splash of fresh squeezed lime juice, and a dash of bitters.

*Low calorie

Getaway Seasonal Infusions \$7

Order them any way you like (soda, tonic, cranberry, etc)

Draft Beers

Sam Seasonal \$5

Yuengling \$5

Bottles/Cans

Bells Oberon \$6

Blue Moon \$5

Corona \$5

Dogfish 60 \$6

Lagunitas Pilsner \$5

Miller Lite \$4

PBR \$4

Port City Porter \$6

Racer 5 \$6

Stone Pale Ale \$6

Wine

Please ask your server about our selection