




# MENU

## SOUPS & STARTERS


Available from 11 AM - 8 PM.

**CHEF'S SOUP DU JOUR 4.99 | 7.99**  
Made fresh daily

 **HOUSE-MADE CHILI 5.99 | 8.99**  
Topped with cheddar-jack cheese and red onions  
Add Sour Cream +.75

**POTATO SKINS 10.99**  
Topped with cheddar cheese, bacon bits and green onion,  
served with a side of sour cream

**RUSTY PUTTER PRETZEL 11.95**  
A high-rise jumbo sea salt pretzel, served with beer cheese fondue

 **PANTHER RUN SESAME SEARED TUNA 12.99**  
Ahi tuna, wasabi, pickled ginger, wakame,  
sweet chili mushrooms and soy sauce

**SAMI TSO SHRIMP 12.99**  
Gulf coast crispy fried shrimp, tossed in General Tso sauce

 **HEALTHY LINDA EDAMAME 8.95**  
Japanese soybean pods gently steamed with sea salt

**CRISPY CHICKEN WINGS 14.99**  
Buffalo | Sweet Chili | BBQ | Mango | Curry Coconut  
Eight wings tossed in your choice of sauce, served with  
celery and carrot sticks, with a side of ranch or blue cheese

**CHICKEN FAJITA QUESADILLA 14.99**  
Grilled flour tortilla filled with slow smoked chicken, fire roasted  
corn, peppers, onions and melted cheddar-jack cheese


**COCONUT SHRIMP 13.99**  
Five shrimp lightly coated with shredded coconut,  
served with sweet chili dipping sauce

**FORAGED MUSHROOM RAVIOLI 15.95**  
Hudson valley sautéed duck liver and whisky aroma  
mushroom cream sauce

**LONGHORN CATTLE NACHOS 12.99**  
Smoked beef brisket over fresh tortilla chips, topped with lettuce,  
cheddar-jack cheese, diced tomatoes, black olives, pickled onions  
and jalapeños

**MISO FENNEL SEARED SCALLOPS 12.95**   
Topped with a sake miso glaze


**CALIFORNIA CRAB CAKES 13.95**  
Jumbo lump crab cakes tossed with seasoned breadcrumbs in a  
lemon aioli avocado crème fresh


**GULF SHORE SHRIMP COCKTAIL 14.95**   
Freshly chilled and peeled shrimp, served with an avocado  
Acapulco cocktail sauce

## GREENS


Available from 11 AM - 8 PM.


**CAESAR SALAD 7.99 | 9.99**  
Hearts of romaine, shaved parmesan cheese and  
herb garlic croutons, topped with Caesar dressing

 **SESAME SEARED TUNA SALAD 9.99 | 20.95**  
Ahi tuna, avocado, kimchee, wakame, pickled ginger,  
sweet chili mushrooms and Sriracha mayonnaise

 **CALIFORNIA COBB SALAD 8.99 | 14.99**  
Spring mix greens, topped with grilled chicken fresh avocado,  
diced tomatoes, blue cheese crumbles, crispy bacon and eggs

**XYN ASIAN SALAD 15.99**  
Napa cabbage spring greens tossed in a sweet ginger vinaigrette,  
topped with Mandarin oranges, chopped cashews and fried wontons

**ARI VEGETARIAN COBB 12.95**   
Field of greens topped with tofu, edamame, tomato, garbanzo  
beans, beets, avocado, eggs and green goddess dressing

**BELLA BEET CARPACCIO 14.95**   
Field of greens topped with feta, sliced beets, pickled  
asparagus, seasonal fresh berries, pomegranate vinaigrette  
and balsamic glaze

**ADDITIONAL PROTEIN:** Tuna Salad \$3 | Chicken Salad \$3 | Grilled or Blackened Chicken \$5  
Grilled or Blackened Shrimp \$7 | Grilled or Blackened Grouper \$8 | Grilled or Blackened Salmon \$8

**DRESSINGS:** Blue Cheese | Ranch | Caesar | Balsamic Vinaigrette | Greek  
Raspberry Vinaigrette | Oli & Vinegar | Thousand Island | Warm Bacon

## HANDHELDS

Available from 11 AM - 8 PM. Served with your choice of side: French Fries, Sweet Potato Fries, Fruit, Chips, Coleslaw or Wheat Berry Salad

### GYRO 14.99

Sliced lamb or chicken with red onions, tomatoes and romaine lettuce, topped with Tzatziki sauce, served on pita bread

### QUARTER POUND HOT DOG 10.99

Choose any three toppings: onions, tomatoes, sauerkraut, pickles, house-made relish, cheese or jalapeños  
Each Additional Topping +.50 - Add Chili \$2

### LITTLE DIPPER SANDWICH 12.99

Thinly sliced roasted prime rib au jus with Swiss cheese, served on a Kaiser bun

### RUSTY PUTTER GROUPEL SANDWICH 15.95

Fried, blackened or grilled, with lettuce, tomato, remoulade and lemon, served on a Kaiser bun

### RUSTY PUTTER BURGER 13.99

Lettuce, tomato and onion with your choice of cheese, served on a Kaiser bun

### BUFFALO CHICKEN SANDWICH 12.99

Fried chicken tossed in Buffalo sauce with pepper-jack cheese, served on white bread

### TUSCAN GRILLED CHEESE 11.95

Crispy Italian pancetta, melted Buffalo mozzarella cheese, fresh basil and beef steak tomatoes on ciabatta bread

### RUSTY REUBEN 12.99

Your choice of thin sliced turkey or pastrami with Thousand Island dressing, sauerkraut and melted Swiss cheese, served on lightly toasted rye bread

### MIAMI-STYLE CUBAN SANDWICH 13.95

Fresh pressed Cuban bread with slow roasted pork, forest ham, pickles, Swiss cheese, mustard and mayonnaise, served with seasoned black beans and white rice

### LAURIE BLACKENED GROUPEL SANDWICH 15.95

Swiss cheese, coleslaw and Thousand Island dressing on toasted rye bread

### BLACK BEAN BEYOND BURGER 14.99

Grilled plant based black bean patty with lettuce and tomato, on a soft brioche bun, served with hummus and grilled pita

### CALIFORNIA TURKEY BURGER 12.95

Seasoned ground turkey, arugula, sliced avocados, fresh tomato and pickled onions on a soft brioche bun

### CARIBBEAN FISH TACOS 13.99

Island spiced blackened mahi-mahi topped with habanero coleslaw and avocado pico de gallo, served with three fresh flour tortillas

ADDITIONS: Smoked Ham \$1 | Grilled Mushrooms \$1 | Grilled Onions \$1 | Jalapeños \$1 | Bacon \$2 | Fried Egg \$2  
Sliced Avocado \$2 | Grilled or Blackened Grouper \$8 | Grilled or Blackened Salmon \$8

## ENTRÉES

Available from 4 - 8 PM. Entrées include a cup of soup du jour or house salad.  
Substitute a baked potato for +\$1.50.

### TSO CHICKEN 18.95

Crispy chicken tossed in a sweet and spicy General Tso sauce, served with white rice and ginger green beans

### HORSERADISH SONI SALMON 27.95

Seared salmon topped with Dijon-horseradish over a sauteed asparagus, applewood smoked bacon, dill and red blitz potato hash with Dijon crème fresh

### TSO SALMON 24.95

Teriyaki marinated grilled salmon, topped with General Tso sauce with jasmine rice and ginger green beans

### AUTUMN AIRLINE CHICKEN 23.95

Pan-seared Airline chicken breast over a cherry butternut quinoa salad with a cabernet demi-glace

### CANTINA CHICKEN FAJITAS 24.95

Mojo chicken sizzling with peppers and onions, served with seasoned black beans, Spanish red rice and three flour tortillas

### STEAK AU POIVRE 34.95

Peppercorn crusted NY strip steak with cedar plank asparagus, topped with bearnaise sauce, balsamic cipollini onions and an Everglades whisky demi-glace

### MAHI-MAHI PICCATA 28.95

Sautéed mahi-mahi in a chardonnay white wine sauce over a jumbo lump crab cake, topped with tomato-caper arugula salad

### FRENCHED COLORADO LAMB CHOPS 27.95

Herb-roasted domestic Colorado lamb with a honey mint au jus, served with cedar plank asparagus, topped with bearnaise sauce

 Gluten Free  Vegan

10% discount for all DWN Residents. All items are subject to 20% gratuity and 7% sales tax.  
2.5% convenience fee charged on all credit card purchases.

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.