

# DINNER MENU

## GRAZING

<b>GF MOLCAJETE</b> <sup>12</sup> GUACAMOLE GROUND IN A TRADITIONAL "PIG" LAVA BOWL	<b>FRENCH ONION SOUP</b> <sup>8</sup> W/ A JARLSBERG CRUST	<b>JUMBO WINGS</b> <sup>12</sup> BUFFALO BBQ ASIAN HOT "PAINTED" W/ ALL THE SAUCES	<b>3 BEAN NACHOS</b> PICO DE GALLO SOUR CREAM GUACAMOLE SHREDDED CHICKEN <sup>14</sup> BUFFALO CHICKEN <sup>14</sup> VEGETARIAN <sup>11</sup> BBQ PULLED PORK <sup>13</sup> STEAK NACHOS <sup>16</sup> .
<b>**SUSHI TUNA</b> <sup>13</sup> ON CRISPY WONTONS W/ AVOCADO ASIAN SLAW & WASABI	<b>ASIAGO GARLIC BREAD</b> <sup>7</sup> DRIPPING WITH ASIAGO CHEESE & A MARINARA SAUCE FOR DIPPING	<b>GF STEAMED LITTLENECK CLAMS</b> <sup>12</sup> PANCETTA, TOMATO, & JALAPENOS, IN A TEQUILA LIME BROTH	<b>CLAMS CASINO</b> <sup>12</sup> SIX WHOLE CLAMS, PANCETTA, PEPPERS & BREADCRUMBS
<b>*THAI STEAK STICKS</b> <sup>10</sup> CHILI RUBBED W/ A SPICY PEANUT DIPPING SAUCE ON A COOL CUCUMBER SALAD	<b>FRENCH FRIES</b> BIG PLATTER <sup>7</sup> MELTED CHEDDAR <sup>8</sup> CHILI CHEDDAR <sup>9</sup> CHEDDAR BACON <sup>9</sup> TRUFFLE PARMESAN <sup>10</sup> SWEET POTATO <sup>8</sup> .	<b>GF MUSSELS</b> <sup>10</sup> GARLICKY & SIZZLING IN AN IRON SKILLET	<b>JUMBO LUMP CRAB CAKES</b> <sup>12</sup> W/ A SPICY REMOULADE
<b>TOMATO BLT SLIDERS</b> <sup>10</sup> FRIED VINE RIPE TOMATO, PANCETTA, MICRO GREENS, & A SWEET CHILI AIOLI	<b>TRUFFLE MAC &amp; CHEESE BITES</b> <sup>10</sup>	<b>CALAMARI</b> <sup>12</sup> W/ A CHIPOTLE REMOULADE	<b>JUMBO SHRIMP COCKTAIL</b> <sup>14</sup> GRILLED SERVED W/ COCKTAIL SAUCE
<b>PEACH &amp; CHICKEN QUESADILLAS</b> <sup>8</sup> W/ GORGONZOLA CHEESE & BALSAMIC REDUCTION & AN ARUGULA PESTO	<b>FRIED MOZZARELLA</b> <sup>8</sup> W/ HOMEMADE MARINARA	<b>LOBSTER &amp; SHRIMP BAKED POTATO</b> <sup>13</sup> LOBSTER, SHRIMP & BROCCOLI STUFFED BAKED POTATO TOPPED W/ SWISS CHEESE & LOBSTER SAUCE	

## SALADS

ORGANIC CHICKEN IS ALL WE SERVE HERE AT PAINTERS'

<b>ADD GRILLED CHICKEN</b> <sup>6</sup> <b>ADD FRIED CHICKEN</b> <sup>6</sup> <b>*ADD STEAK</b> <sup>10</sup> <b>*ADD TUNA</b> <sup>13</sup> <b>ADD SHRIMP</b> <sup>7</sup> <b>ADD LOBSTER TAIL</b> <sup>13</sup>
<b>GF SIMPLE GREENS</b> <sup>8</sup> ORGANIC MESCLUN CHERRY TOMATOES HOUSE BALSAMIC DRESSING
<b>CAESAR</b> <sup>10</sup> HEARTS OF ROMAINE SHAVED REGGIANO GARLIC CROUTONS
<b>GF ROASTED BEET &amp; GOAT CHEESE</b> <sup>11</sup> BABY ARUGULA BALSAMIC REDUCTION
<b>GF APPLE BRIE &amp; WALNUT</b> <sup>11</sup> MESCLUN GREENS RED WINE VINAIGRETTE
<b>GF CHOPPED SALAD</b> <sup>11</sup> MESCLUN GREENS LENTILS TOMATOES CARROTS ONIONS GORGONZOLA RED WINE VINAIGRETTE
<b>KALE SALAD</b> <sup>12</sup> WHITE QUINOA SUNFLOWER SEEDS DRIED CRANBERRIES ROASTED BUTTERNUT SQUASH BLEU CHEESE APPLE CIDER VINAIGRETTE
<b>HARVEST PANZANELLA SALAD</b> <sup>12</sup> ROASTED SWEET POTATOES BRUSSEL SPROUTS ONION FETA CHEESE CURRY CASHEWS FRESH SPINACH CORNBREAD MAPLE MUSTARD VINAIGRETTE

## CHOMP

ALL SANDWICHES SERVED WITH CHOICE OF HOUSE CUT OR SWEET POTATO FRIES, COLE SLAW & PICKLE

<b>GRILLED CHICKEN CLUB</b> <sup>13</sup> GRILLED/ BLACKENED/ FRIED BACON LETTUCE TOMATO ONION
<b>CHICKEN TOES AND FRIES</b> <sup>13</sup> A GROWN UP PORTION OF THE KIDDIE MENU CLASSIC
<b>*STEAK SANDWICH</b> <sup>18</sup> MARINATED STRIP LOIN, SAUTÉED MUSHROOMS, FRIED ONIONS, MOZZARELLA CHEESE, ON GARLIC CIABATTA
<b>APPLE BACON GRILLED CHEESE</b> <sup>10</sup> APPLE BUTTER AIOLI SLICED APPLES BACON CHEDDAR ON A PRETZEL CROISSANT
<b>LOBSTER BLT</b> <sup>18</sup> FRESH LOBSTER MEAT BACON LETTUCE TOMATO AVOCADO SLICED PICKLES & A SRIRACHA MAYO ON BRIOCHE TOAST
<b>PULLED PORK SANDWICH</b> <sup>12</sup> BBQ PULLED PORK WITH FRIED ONIONS & JALAPENOS
<b>QUESADILLAS</b> PICO DE GALLO SOUR CREAM GUACAMOLE CHEDDAR JACK <sup>11</sup> MARINATED STEAK <sup>14</sup> PULLED CHICKEN <sup>13</sup> PORK CARNITAS <sup>12</sup> SHRIMP <sup>14</sup> LOBSTER <sup>15</sup> .
<b>GF BOWL OF 3 BEAN CHILI</b> <sup>8</sup> W/ SOUR CREAM CHEDDAR JACK AND CHIPS ADD STEAK <sup>6</sup> ADD CHICKEN <sup>6</sup> .
<b>FISH TACOS</b> <sup>18</sup> FRESH PANKO CRUSTED FLOUNDER OR GRILLED AVOCADO PICO DE GALLO CHIPOTLE SAUCE (ALSO AVAILABLE VEGETARIAN WITH BEETS <sup>13</sup> )

## BURGERS

SERVED WITH LETTUCE, TOMATO, RED ONION,  
YOUR CHOICE OF HOUSE CUT OR SWEET POTATO FRIES, COLE SLAW & PICKLE.

**\*THE BETTER'OLE BURGER - MARINATED OR SEASONED** <sup>12</sup>

**VEGGIE BURGER** <sup>10</sup>.

**ADD \$1.50 EACH**

CHEDDAR AMERICAN BLEU SWISS FETA MOZZARELLA BACON AVOCADO  
SAUTÉED ONIONS FRIED ONIONS CHILI MUSHROOMS PULLED PORK JALAPENOS

## GENIUS BURGERS <sup>15</sup>.

**\*THE FRIEDA KAHLO CALIENTE**  
BLACKENED W/ GUACAMOLE, PICO DE GALLO, CHIPOTLE MAYO,  
CHEDDAR/MONTEREY

**\*THE MATISSE**  
MELTED BRIE, ARUGULA, CRISPY ONIONS STRINGS

**\*THE ANDY WARHOL**  
SEASONED BURGER TOPPED WITH MOZZARELLA CHEESE, SHRIMP  
SCAMPI & CHIPOTLE MAYO

**\*THE FRANCIS BACON**  
SAUTÉED ONIONS, MUSHROOMS, BACON,  
HORSERADISH SAUCE

**\*THE DAVID HOCKNEY**  
SWISS CHEESE, AVOCADO, OVEN ROASTED TOMATOES,  
RED ONION

**\*THE GEORGIA O'KEEFE**  
MARINATED TOPPED W/ SWISS, BACON & FRIED ONIONS

\*THIS MENU ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*\* RAW

GF GLUTEN FREE

# PERSONAL GRILLED PIZZAS

ADD SHRIMP <sup>7</sup>. \*ADD TUNA <sup>13</sup>. ADD PULLED CHICKEN <sup>6</sup>.  
ADD LOBSTER TAIL <sup>13</sup>. \*ADD STEAK <sup>10</sup>. ADD FRIED BUFFALO CHICKEN <sup>6</sup>.  
ADD PULLED BBQ CHICKEN <sup>6</sup>.

## WHITE PIZZA <sup>14</sup>.

ROASTED GARLIC RICOTTA MOZZARELLA BLEU CHEESE CRUMBLES TRUFFLE OIL CRISPY ARUGULA

## MARGARITA PIZZA <sup>11</sup>.

TOMATO SAUCE FRESH BASIL FRESH MOZZARELLA ROASTED GARLIC

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# LARGE PLATES

ADD SHRIMP <sup>7</sup>. \*ADD TUNA <sup>13</sup>. ADD CHICKEN <sup>6</sup>.  
ADD LOBSTER TAIL <sup>13</sup>. \*ADD STEAK <sup>10</sup>.

ONLY ORGANIC BEEF & CHICKEN SERVED HERE AT PAINTERS'

## GF IRON SKILLET ROASTED CHICKEN <sup>22</sup>.

ORGANIC FREE RANGE CHICKEN SPLIT ROASTED IN AN IRON SKILLET W/ LEMON & ROSEMARY PAN JUICES  
GRILLED LOCAL SEASONAL VEGGIES & ROASTED POTATO

## BUTTERMILK FRIED CHICKEN <sup>22</sup>.

HOME BATTERED FRIED CHICKEN SERVED W/ BROWN GRAVY, POTATO SALAD & PARMESAN PEPPER CORN ON  
THE COB.

## GF ARROZ CON POLLO <sup>18</sup>.

ADD SHRIMP <sup>7</sup>. ADD LOBSTER TAIL <sup>13</sup>.  
THE CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE, BLACK BEANS, YELLOW RICE, PEAS CARROTS & CORN

## THE DRAGON BOWL <sup>16</sup>.

ADD CHICKEN <sup>6</sup>. ADD SHRIMP <sup>7</sup>. ADD LOBSTER TAIL <sup>13</sup>.  
BROWN RICE STIR-FRY MUSHROOMS MIXED LOCAL VEGGIES SRIRACHA SAUCE

## MOM'S HOMEMADE BBQ RIBS <sup>24</sup>.

W/ A SIDE OF CORN BREAD CASSEROLE & GINGER GLAZED CARROTS

## A SIMPLE LINGUINE <sup>16</sup>.

ADD CHICKEN <sup>6</sup>. ADD SHRIMP <sup>7</sup>. ADD LOBSTER TAIL <sup>13</sup>.  
ROASTED TOMATOES & MOZZARELLA W/ BASIL IN GARLIC & OIL

## CARBONARA <sup>18</sup>.

ADD CHICKEN <sup>6</sup>. ADD SHRIMP <sup>7</sup>. ADD LOBSTER TAIL <sup>13</sup>.  
ITALIAN SWEET SAUSAGE PANCETTA BACON REGGIANO PARMESAN (NO CREAM) LINGUINE

## \*SESAME ENCRUSTED AHI TUNA <sup>26</sup>.

ROASTED SWEET POTATOES GARLIC SPINACH HOISIN BBQ / HOT MUSTARD SAUCE

## \*MARINATED SKIRT STEAK <sup>27</sup>.

MASHED POTATOES ROASTED BROCCOLI CRISPY FRIED ONIONS

## CHICKEN MARSALA <sup>21</sup>.

ROASTED MUSHROOM MARSALA WINE SAUCE CAPELLINI CAKE HARICOT VERT

## BAKED MAC & CHEESE <sup>16</sup>.

ADD SHRIMP <sup>7</sup>. ADD LOBSTER TAIL <sup>13</sup>.  
4 CREAMY CHEESE MAC & CHEESE TOPPED WITH PANKO BREAD CRUMBS AND BAKED

## INDIVIDUAL MEATLOAF <sup>16</sup>.

SERVED WITH MASHED POTATOES & HARICOT VERT

## PUMPKIN RAVIOLI <sup>16</sup>.

ADD CHICKEN <sup>6</sup>. ADD SHRIMP <sup>7</sup>. ADD LOBSTER TAIL <sup>13</sup>.  
BROWNED BUTTER SAGE SAUCE SHAVED PARMESAN

## \*GOAT CHEESE & PISTACHIO ENCRUSTED FRENCH CUT ORGANIC LAMB <sup>29</sup>.

MASHED POTATO HONEY GLAZED BRUSSEL SPROUTS W/ CRISPY PANCETTA

## PAN SEARED CHILEAN SEA BASS <sup>26</sup>.

POTATO GNOCCHI GRILLED ASPARAGUS CREAMY MUSHROOM SAUCE

# EXECUTIVE CHEF LUIS MARIN

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS  
\*THIS MENU ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD  
BORNE ILLNESS.  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
\*\* RAW GF GLUTEN FREE