

# Pima County Clerk of the Board

Julie Castañeda

Melissa Manriquez  
Deputy Clerk

Administration Division  
130 W. Congress, 5<sup>th</sup> Floor  
Tucson, AZ 85701  
Phone: (520)724-8449 • Fax: (520)222-0448

Management of Information & Records Division  
1640 East Benson Highway  
Tucson, Arizona 85714  
Phone: (520) 351-8454 • Fax: (520) 791-6666

May 16, 2019

Jason Matthew Machamer  
Trident Grill IV  
P.O. Box 41448  
Tucson, AZ 85717

RE: Arizona Liquor License Job No.: 62511  
d.b.a. Trident Grill IV

Dear Mr. Machamer:

Enclosed is a copy of the Affidavit of Posting relative to your Liquor License Application for a Series 12, Restaurant, which was received in our office on April 18, 2019. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, June 4, 2019, at 9:00 a.m. or thereafter, at the following location:

Pima County Administration Building  
Board of Supervisors Hearing Room  
130 W. Congress, 1st Floor  
Tucson, AZ 85701

Should you have any questions pertaining to this matter, please contact this office at (520)724-8449.

Sincerely,

A handwritten signature in black ink, appearing to read "Castañeda", is written over a horizontal line.

Julie Castañeda  
Clerk of the Board

Enclosure

5-13-19



Arizona Department of Liquor Licenses and Control  
800 W Washington 5th Floor  
Phoenix, AZ 85007-2934  
www.azliquor.gov  
(602) 542-5141

AFFIDAVIT OF POSTING

Date of Posting: 4-23-2019 Date of Posting Removal: 5-13-19

Applicant's Name: Trident Grill IV  
Machamer Jason Matthew  
Last First Middle

Business Address: 2912 W. Ina Road No. 130 Tucson 85741  
Street City Zip

License #: 62511

I hereby certify that pursuant to A.R.S. 4-201, I posted notice in a conspicuous place on the premises proposed to be licensed by the above applicant and said notice was posted for at least twenty (20) days.

Brian J Rutledge Process Server PCSD 520-301-1212  
Print Name of City/County Official Title Phone Number

Brian J Rutledge 5-13-2019  
Signature Date Signed

Return this affidavit with your recommendations (i.e., Minutes of Meeting, Verbatim, etc.) or any other related documents.  
If you have any questions please call (602) 542-5141 and ask for the Licensing Division.

MAY 14 19M 11 54 PCO KOF RD

(Signature)



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Management of Information & Records Division  
1640 East Benson Highway  
Tucson, Arizona 85714  
Phone: (520) 351-8454 • Fax: (520) 791-6666

TO: Development Services, Zoning Division

FROM: Alina Bárcenas  
Administrative Support Specialist Senior

DATE: 4/19/2019

RE: Zoning Report - Application for Liquor License

Attached is the application of:

Jason Matthew Machamer  
d.b.a. Trident Grill IV  
2912 W. Ina Road No. 130  
Tucson, AZ 85741

Arizona Liquor License Job No. 62511  
Series 12, Restaurant  
New License ☒  
Person Transfer  
Location Transfer

ZONING REPORT

DATE: 4/24/19

Will current zoning regulations permit the issuance of the license at this location?

Yes ☒ No ☐

If No, please explain:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Pima County Zoning Inspector

When complete, please return to [cob\\_mall@pima.gov](mailto:cob_mall@pima.gov)

APR 24 19 02 49 PM CCLK OF BD

19-12-9359

State of Arizona  
Department of Liquor Licenses and Control

Created 04/17/2019 @ 10:57:46 AM

Local Governing Body Report

**LICENSE**

Number: Type: 012 RESTAURANT  
Name: TRIDENT GRILL IV  
State: Pending  
Issue Date: Expiration Date:  
Original Issue Date:  
Location: 2912 W INA ROAD  
#130  
TUCSON, AZ 85741  
USA  
Mailing Address: PO BOX 41448  
TUCSON, AZ 85717  
USA  
Phone: (520)989-3658  
Alt. Phone: (520)235-5314  
Email: MACHAMER.JASON@HOTMAIL.COM

**AGENT**

Name: JASON MATTHEW MACHAMER  
Gender: Male  
Correspondence Address: PO BOX 41448  
TUCSON, AZ 85717  
USA  
Phone: (520)235-5314  
Alt. Phone:  
Email: MACHAMER.JASON@HOTMAIL.COM

**OWNER**

Name: TRIDENT IV LLC  
Contact Name: JASON MATTHEW MACHAMER  
Type: LIMITED LIABILITY COMPANY  
AZ CC File Number: 1956779 State of Incorporation: AZ  
Incorporation Date: 04/03/2019  
Correspondence Address: PO BOX 41448  
TUCSON, AZ 85717  
USA  
Phone: (520)235-5314  
Alt. Phone:  
Email: MACHAMER.JASON@HOTMAIL.COM

Officers / Stockholders

APR 18 19PM 04:57 PCC CLK OF RD

AM

Name:  
TRIDENT OPS LLC

Title:  
MEMBER

% Interest:  
75.00

**TRIDENT GRILL HOLDINGS INC - PRES/SEC/DIR**  
**TRIDENT SYSTEMS LLC - MANAGER-LLC**

Name: NELSON ALEXANDER MILLER  
Gender: Male  
Correspondence Address: PO BOX 41448  
TUCSON, AZ 85717  
USA  
Phone: (520)425-6962  
Alt. Phone:  
Email: NELSON@TRIDENTGRILL.COM

**MACHAMER INC - PRES/SEC/DIR**

Name: JASON MATTHEW MACHAMER  
Gender: Male  
Correspondence Address: PO BOX 41448  
TUCSON, AZ 85717  
USA  
Phone: (520)235-5314  
Alt. Phone:  
Email: MACHAMER.JASON@HOTMAIL.COM

**VENTURES DG INC - PRES/SEC/DIR**

Name: DANIEL TRILLO GALLEG0  
Gender: Male  
Correspondence Address: PO BOX 41448  
TUCSON, AZ 85717  
USA  
Phone: (520)288-1320  
Alt. Phone:  
Email: DANNY@TRIDENTGRILL.COM

**TRIDENT IV LLC - MEMBER**

Name: TRIDENT OPS LLC  
Contact Name: JASON MATTHEW MACHAMER  
Type: LIMITED LIABILITY COMPANY  
AZ CC File Number: State of Incorporation:  
Incorporation Date:  
Correspondence Address: PO BOX 41448  
TUCSON, AZ 85717  
USA  
Phone: (520)235-5314  
Alt. Phone:  
Email: MACHAMER.JASON@HOTMAIL.COM

### **TRIDENT OPS LLC - MEMBER**

Name: TRIDENT SYSTEMS LLC  
Contact Name: JASON MATTHEW MACHAMER  
Type: LIMITED LIABILITY COMPANY  
AZ CC File Number: State of Incorporation:  
Incorporation Date:  
Correspondence Address: PO BOX 41448  
TUCSON, AZ 85717  
USA  
Phone: (520)235-5314  
Alt. Phone:  
Email: MACHAMER.JASON@HOTMAIL.COM

### **TRIDENT SYSTEMS LLC - MEMBER**

Name: VENTURES DG INC  
Contact Name: JASON MATTHEW MACHAMER  
Type: CORPORATION  
AZ CC File Number: State of Incorporation:  
Incorporation Date:  
Correspondence Address: PO BOX 41448  
TUCSON, AZ 85717  
USA  
Phone: (520)235-5314  
Alt. Phone:  
Email: MACHAMER.JASON@HOTMAIL.COM

### **TRIDENT SYSTEMS LLC - MEMBER**

Name: MACHAMER INC  
Contact Name: JASON MATTHEW MACHAMER  
Type: CORPORATION  
AZ CC File Number: State of Incorporation:  
Incorporation Date:  
Correspondence Address: PO BOX 41448  
TUCSON, AZ 85717  
USA  
Phone: (520)235-5314  
Alt. Phone:  
Email: MACHAMER.JASON@HOTMAIL.COM

### **TRIDENT SYSTEMS LLC - MEMBER**

Name: TRIDENT GRILL HOLDINGS INC  
Contact Name: JASON MATTHEW MACHAMER  
Type: CORPORATION  
AZ CC File Number: State of Incorporation:  
Incorporation Date:  
Correspondence Address: PO BOX 41448  
TUCSON, AZ 85717  
USA  
Phone: (520)235-5314  
Alt. Phone:  
Email: MACHAMER.JASON@HOTMAIL.COM

## APPLICATION INFORMATION

Application Number: 62511  
Application Type: New Application  
Created Date: ~~04/08/2019~~ 4/17/19

## QUESTIONS & ANSWERS

### 012 Restaurant

- 1) If you intend to operate the business while your application is pending you will need an interim permit pursuant to A.R.S. §4-203.01. Would you like to apply for an Interim Permit?  
If yes, after completing this application, please go back to your Licensing screen, under New License Application choose "Interim Permit" from the drop-down window.  
No
- 2) Have you submitted a questionnaire? Each person listed must submit a questionnaire and mail in a fingerprint card along with a \$22. processing fee per card.  
Yes
- 5) Are you a tenant? (A person who holds the lease of a property; a lessee)  
No
- 6) Is there a penalty if lease is not fulfilled?  
Yes  
What is the penalty?  
Lessee lockout and repossession
- 7) Are you a sub-tenant? (A person who holds a lease which was given to another person (tenant) for all or part of a property)  
Yes  
A Document of type INCOMING CORRESPONDENCE is required.
- 8) Are you the owner?  
No
- 9) Are you a purchaser?  
No
- 10) Are you a management company?  
No
- 11) Is the Business located within the incorporated limits of the city or town of which it is located?  
Yes
- 12) What is the total money borrowed for the business not including the lease?  
Please list lenders/people owed money for the business.  
None, Capital Contribution
- 13) Have you provided a diagram of your premises?  
Yes
- 14) Is there a drive through window on the premises?  
No
- 15) If there is a patio please indicate contiguous or non-contiguous within 30 feet.  
No
- 16) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?  
Yes  
If yes, what is your estimated completion date?  
June 1, 2019
- 17) Have you provided a Restaurant Operation Plan form?  
Yes
- 18) Have you provided a Records Required for Audit form?  
Yes

## DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
MENU	Beer menu.pdf	04/08/2019
DIAGRAM/FLOOR PLAN	Floor Plan.pdf	04/08/2019
MENU	Food Menu.pdf	04/08/2019
QUESTIONNAIRE	Gallego Q & Attach & Certs.pdf	04/08/2019
QUESTIONNAIRE	Machamhamer Q & Certs & ASF.pdf	04/08/2019
QUESTIONNAIRE	Miller Q & Attach.pdf	04/08/2019
RECORDS REQUIRED FOR AUDIT	Records Required For Audit.pdf	04/08/2019
RESTAURANT OPERATION PLAN	Rest Operation Plan.pdf	04/08/2019
INCOMING CORRESPONDENCE	Trident IV, LLC-Flowchart.pdf	04/08/2019
INCOMING CORRESPONDENCE	Trident IV-Articles of Amendment 040819.pdf	04/08/2019
MENU	Wine Menu.pdf	04/08/2019



Trident IV, LLC

POE Individual  
owns 100% or  
more

Trident OPS, LLC  
(owner - #58%)

David  
Carrero  
(owner - 88%)

Jason  
Macnamara  
(owner - 88%)

David  
Carrero  
(owner)

Jason  
Macnamara  
(owner)

Trident  
Services, LLC  
(owner - 100%)

Nelson Nelson  
(owner - 88%)

Nelson's Trident  
DA, Inc. and  
(owner - 20%)  
Trident  
Inc.  
(owner - 100%)

Jason  
Macnamara

(DA/SEL/DIA - 100%)

David  
Carrero

(DA/SEL/DIA - 100%)

Nelson  
Macnamara

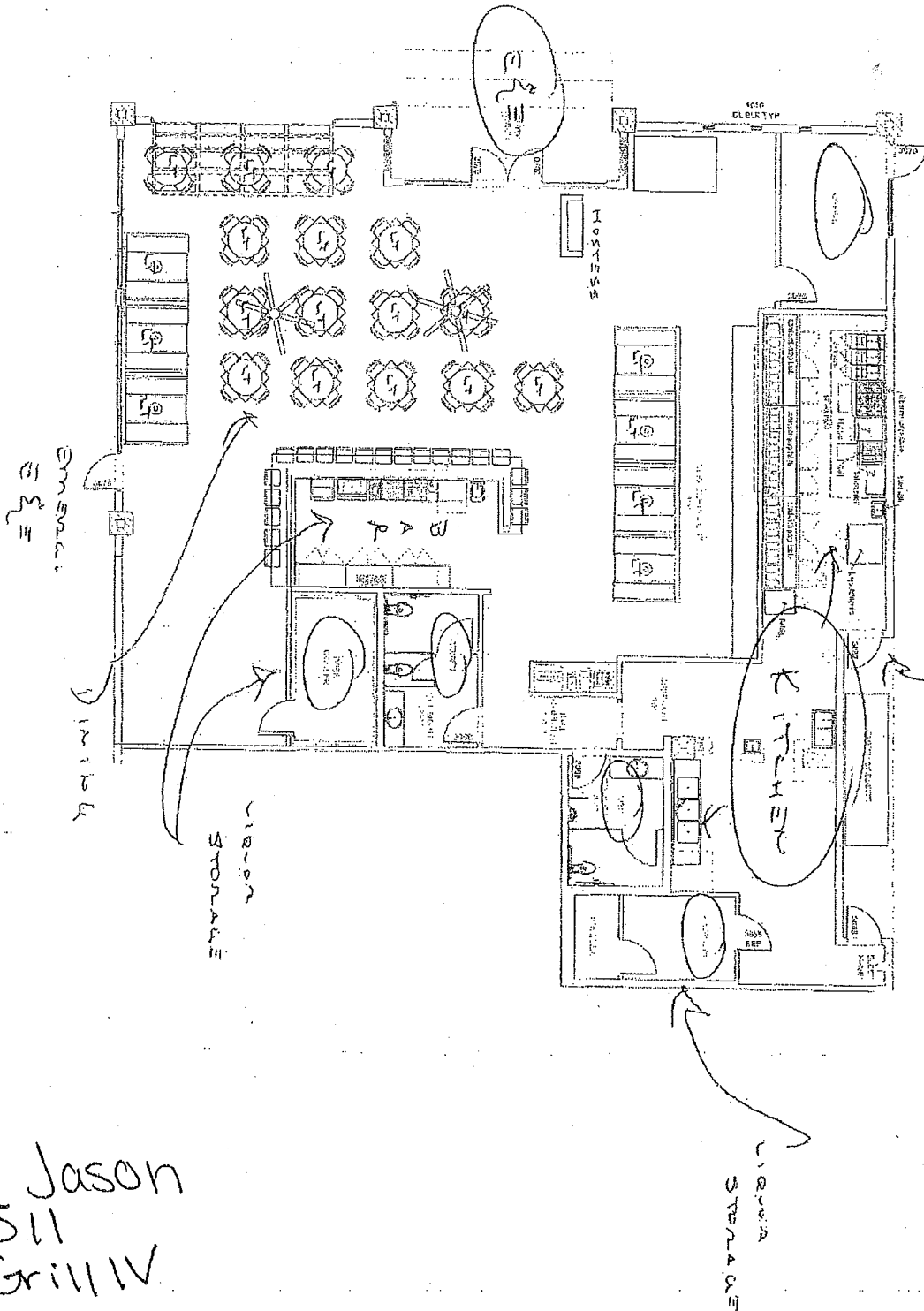
(DA/SEL/DIA - 100%)

19 APR 30 10:11 AM 2 17

**EXISTING FLOOR PLAN**

SCALE 1/8" = 1'-0"

NORTH



MAY 01 19PM 01 15 PCD K (FHP)

Delivery / Entrance

3,932

Sq. Feet

Machamer Jason  
Job #: 62511  
Trident Grill IV

100% Accuracy Guarantee

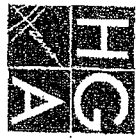
**400**

COVER SHEET

NO.	DATE	DESCRIPTION
1	11/13/03	11/13/03

**TRIDENT on INA**  
**INTERIOR LAYOUT**  
2912 W. INA ROAD  
Tucson, Arizona 85741

200 LEANING ROCK STATE  
10000 N. 100TH AVENUE  
9519 429-2552





Arizona Department of Liquor Licenses and Control  
800 W Washington 5th Floor  
Phoenix, AZ, 85007-2934  
www.azliquor.gov  
(602) 542-5141

DLIC USE ONLY

Job #:

102511

RESTAURANT OPERATION PLAN

- Name of restaurant (Please print): Trident Grill IV
- List equipment below by Make, Model, and Capacity: (PROVIDE THE FOLLOWING ITEMS ONLY, NO ATTACHMENTS)

Grill	1-36" SS CHAMBERLAIN, 1-36" CHAMBERLAIN
Oven	2-36" SS 6 BURNER STOVES w/ovens
Freezer	1-7'x8' walk in
Refrigerator	1-72" REFR. EQUIP. STAND, 3-60" SS REFR. SAND. WALKERS, 2-SS UPRIGHT REFRIGS, 1-8'x10' walk in
Sink	1-SS PREP, 1-3 comp. SS w/DRAIN BOARD, 3-SS HAND SINK, 1-12" DUMP SINK, 1-12" DUMP SINK
Dish Washing Facilities	1-Comm. Dishwasher
Food Preparation Counter (Dimensions)	2-24"x36" SS PREP, 1-24"x60" SS PREP, 1-30"x36" SS PREP, 1-30"x48" SS PREP, 1-30"x72" SS PREP
Other	1-14' SS HOOD w/AUGER, 1-72" CHESSEBORTER, 3-16" SS FAT FILTERS, 1-Comm. ICE MACHINE, 1-20 QT. MIXER, 1-12" SS MEAT SLICER

- Attach a copy of your full menu including prices (examples: Breakfast, Lunch, Dinner, and Nonalcoholic beverages).
- List the seating capacity for:

- Restaurant dining area of your premises: (Do not include patio seating) 1 88 1
- Bar area of your premises: 1 + 20 1
- Total dining and bar seating capacity of your premises: 1 = 108 1

- What Type of dinnerware and utensils are utilized within your restaurant?

☒ Reusable ☐ Disposable ☐ Both

- Does your restaurant have a bar area that is distinct and separate from the dining area? ☒ YES ☐ No

(If yes, what percentage of the public floor space does this area cover?) 10 %

- What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 90 %

8. Does your restaurant contain any games, televisions, or any other entertainment? ☒ YES ☐ No  
(If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

20 - APPROX. 45" TO 75" Flat SCREEN

9. Do you have live entertainment or dancing? ☐ YES ☒ No  
(If yes, what type and how often 8.5  
example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

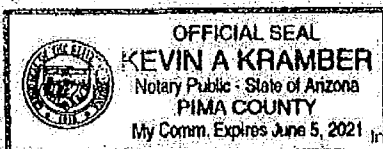
10. Use space below to list how many employees for each position to fully staff your business.

Position	How many
Cooks	15
Bartenders	5
Hostesses	2
Managers	3
Servers	15
Other (Dishwasher)	3
Other (Bus Person)	3
Other ( )	

I, JASON MATTHEW MacFARLANE, hereby declare that I am the APPLICANT filing this application.  
I have read this application and the contents and all statements true, correct and complete.

X [Signature]  
(Signature of APPLICANT)

<b>NOTARY</b>	
State of <u>Arizona</u>	County of <u>Pima</u>
The foregoing instrument was acknowledged before me this <u>25</u> day of <u>April</u> , 2019	
My Commission Expires on: <u>06/05/2021</u>	<u>[Signature]</u> Signature of Notary Public
Date	





Arizona Department of Liquor Licenses and  
Control  
800 W Washington 5th Floor  
Phoenix, AZ 85007-2934  
[www.azliquor.gov](http://www.azliquor.gov)  
(602) 542-5141

**RECORDS REQUIRED FOR AUDIT**  
Applies to Series 11 (Hotel/Motel W/Restaurant) & Series 12 (Restaurant) Only

**MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH YOUR DLIC RECORDS**

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

1. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
2. A list of *all* food and liquor vendors
3. The restaurant menu used during the audit period
4. A price list for alcoholic beverages during the audit period
5. Mark-up figures on food and alcoholic products during the audit period
6. A recent, *accurate* inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
7. Monthly Inventory Figures - beginning and ending figures for food and liquor
8. Chart of accounts (copy)
9. Financial Statements-Income Statements-Balance Sheets
10. General Ledger
  - A. Sales Journals/Monthly Sales Schedules
    - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
    - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
    - 3) Dated Guest Checks
    - 4) Coupons/Specials/Discounts
    - 5) Any other evidence to support income from food and liquor sales
  - B. Cash Receipts/Disbursement Journals
    - 1) Daily Bank Deposit Slips
    - 2) Bank Statements and canceled checks
11. Tax Records
  - A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
  - B. Income Tax Return - city, state and federal (copies)
  - C. Any supporting books, records, schedules or documents used in preparation of tax returns
12. Payroll Records
  - A. Copies of all reports required by the State and Federal Government
  - B. Employee Log (A.R.S. §4-119)
  - C. Employee time cards (actual document used to sign in and out each work day)
  - D. Payroll records for all employees showing hours worked each week and hourly wages

13. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents which support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH  
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**


**A.R.S. §4-210(A)7**

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

**A.R.S. §4-205.02(G)**

For the purpose of this section:

- 1. "Restaurant" means an establishment which derives at least forty percent (40%) of its gross revenue from the sale of food
- 2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises, regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

NOTARY	
<p>I, (Print Full Name) <u>JASON MATTHEW MACHAMER</u>, have read and understand all aspects of this statement</p> <p>X (Signature) <u>[Signature]</u> Controlling Person / Agent</p> <p>My commission expires on: <u>06/05/2021</u></p>	<p>State of <u>Arizona</u> County of <u>Pima</u></p> <p>the foregoing instrument was acknowledged before me this</p> <p><u>2<sup>nd</sup></u> of <u>April</u> 20<u>19</u></p> <p>Day Month Year</p> <p><u>[Signature]</u> Signature of NOTARY PUBLIC</p>
<div style="display: flex; justify-content: space-around; align-items: center;"><div style="text-align: center;"><p>OFFICIAL SEAL <b>KEVIN A KRAMBER</b> Notary Public - State of Arizona PIMA COUNTY My Comm. Expires June 5, 2021</p></div><div></div></div>	

**MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE**

# APPS



'19 APR 17 Ltg. Lic. #110158

## ★ GULF OYSTERS ON THE HALF SHELL

cocktail sauce, horseradish, lemon, Dozen \$24 1/2 Dozen \$12

Jumbo Shrimp Cocktail - poached and chilled, cocktail sauce, lemon	\$15
Maryland Style Crab Cakes - Old Bay, mustard, cracker crumbs, parsley, remoulade sauce, lemon	\$16
Grilled Shrimp Skewers - Old Bay, scampi butter, lemon	\$13.5
Sautéed Calamari - hand cut, capers, tomatoes, garlic, herb butter, garlic bread, grilled lemon	\$11.5
Crispy Calamari - hand cut, lightly fried, cocktail sauce	\$11.5
Fish Tacos - beer battered Alaskan cod, flour tortillas, avocado lime sauce, coleslaw	\$7.5
Shrimp Tacos - crispy shrimp, flour tortillas, chipotle sauce, coleslaw	\$8
Clams - 1lb clams, white wine, garlic butter, tomato, green onion, fresh herbs, garlic bread	\$12.5
Mussels - 1lb mussels, coconut curry broth, pickled jalapeño, red onion, sweet potato fries, cilantro	\$12.5
Peel-n-Eat Shrimp - steamed with Old Bay, celery, cocktail sauce	1lb \$19.5 1/2lb \$10.5
All Natural Seared Scallops - bacon wrapped, Old Bay	\$14.5
Crab Stuffed Mushrooms - large caps, Old Bay, lemon	\$13

## ★ TRIDENT WINGS OR BUTTERMILK TENDERS

Choose from: Classic Buffalo, H1, H2, H3, Chef from Hell BBQ, Habanero Jerk, Teriyaki, Dozen \$13 1/2 Dozen \$7

Nelson's Love Plate - meats, cheeses, nuts, fruits, this, that	\$14
Baked Pretzels - spicy mustard, cheese sauce	\$8
Redskins - potato skins, jack, cheddar, chopped bacon, sour cream, green onions	\$8.5
Mac-n-Cheese - shells, American, jack, cheddar, add green chilies and bacon, \$1.50	\$7.5
Nachos - local tortilla chips, cheese, onions, tomatoes, black olives, jalapeños, sour cream, house roasted salsa	\$14 1/2 order \$7.5
Harris Ranch ground beef \$3 chicken \$2	
Chicken Skewers - thai peanut sauce	\$8
Mozzarella Sticks - lightly fried, marinara sauce	\$7.5
World Famous Fried Pickles - beer battered spears, ranch	\$7
White Bean Hummus & Veggie Plate - grilled pita, assorted veggies	\$9
add 2 chicken skewers, \$3	
Caprese - fresh mozzarella, tomato, basil, balsamic glaze, olive oil	\$8
3 Tomato Bruschetta - fresh mozzarella, olive oil, fresh basil, grilled ciabatta	\$8.5

## ★ TRIDENT SLIDERS

Soft Shell Crab Sliders - lightly fried, remoulade sauce, red onion, tomato, brioche	\$10
Grass Fed Sliders - mini burgers, Harris Ranch beef, American, brioche, pickles	\$8
Buffalo Chicken - HT sauce, blue cheese crumbles, brioche	\$6

|| HOUSE FAVORITES

|| NEW ADDITIONS

TRIDENT



GRILL

ESTABLISHED IN 2001, TRIDENT IS OWNED AND OPERATED BY A NAVY VETERAN AND IS PROUD TO SUPPORT THE TUCSON COMMUNITY AND THE UNIVERSITY OF ARIZONA.

\*Consuming raw or undercooked foods will increase your risk of foodborne illness.  
\*13% gratuity added to groups of 6 or more.

# EATS



Trident is proud to serve 1/2 lb Harris Ranch grass fed beef, cooked to perfection, for all our burgers. 4oz Impossible burger (vegan) also available. add \$2

Choice of: Old Bay fries, coleslaw, cottage cheese, potato salad, mac-n-cheese

Substitute: onion rings \$1, sweet potato fries \$1, side salad \$2, clam chowder \$3, gluten free bun \$1, add fried egg \$1

## Entrees

### ★ FISH-N-CHIPS

beer battered Alaskan cod, fries, tartar sauce, lemon, coleslaw, \$14

Grilled New York - hand cut choice 12oz strip, grilled asparagus, garlic herb butter, loaded baked potato	\$23
Grilled Filet Medallions - 3oz medallions, grilled asparagus, garlic herb butter, crispy potatoes	\$20
Tomahawk Porkchop - hand cut, honey mustard glazed, crispy potatoes, sautéed spinach and bruschetta, sage butter sauce	\$18
Pan Seared Salmon - fresh, hand cut, 8oz salmon, grilled asparagus, steamed rice, garlic herb butter	\$18
Fish Tacos - beer battered Alaskan cod, flour tortillas, avocado lime sauce, coleslaw, salsa, steamed rice	\$13
Shrimp Tacos - crispy shrimp, flour tortillas, chipotle sauce, coleslaw, salsa, green chili mac-n-cheese	\$13.5

## Burgers

Trident - LTO, add any toppings \$1 each	\$11.5
Wildcat - cheddar, bacon, onion rings, Chef from Hell bbq, LTO	\$13
Green Chili - pepper jack, LTO	\$13
Chorizo Sunrise - chorizo spiced beef, pepper jack, green chili, avocado lime sauce, sunnyside up egg	\$13
Mushroom Swiss - mushroom mayo, marsala mushrooms, double swiss	\$13
T-Town - avocado, chipotle mayo, cheddar, LTO	\$13
Steakhouse - blue cheese, sautéed onions, mushrooms, bacon, balsamic, creamy horseradish	\$13
The Vegan Patty Melt - 100 percent vegan, 4oz Impossible burger, sautéed mushrooms and onions, vegan mozzarella, house sauce, toasted multigrain	\$15
Navy SEAL - (4) 1/2lb beef patties, muenster, jalapeños, bacon, LTO, 1lb of fries	\$25
Try the challenge: 15 minutes to complete, accomplish mission and it's on the house! (sorry, cannot be split)	

## Sandwiches

Lamb Dip - slow roasted, sliced thin, swiss, au jus, amoroso roll	\$13
Crispy Shrimp Po-Boy - lettuce, tomatoes, remoulade sauce, lemon, amoroso roll	\$13
Cajun Philly - sautéed peppers, onions, mushrooms, American, andouille sausage, amoroso roll	\$13
Green Chili Turkey Melt - pepper jack, bacon, thousand island, LTO, sourdough	\$13
Super Reuben - corned beef, swiss, sauerkraut, coleslaw, thousand island, marble rye	\$13.5
West Coast BLT - bacon, bacon, bacon, lettuce, tomato, cream cheese, avocado, sourdough	\$12
Philly Cheesesteak - sautéed peppers, onions, mushrooms, American, amoroso roll	\$13
Pesto Grilled Chicken Melt - fresh mozzarella, roasted tomatoes, artichokes, pesto, sourdough	\$12
Chicken Salad - walnuts, green onions, celery, raisins, multigrain	\$10

## Soups & Salads

### ★ BLUE PLATE SPECIAL

side salad or bowl of soup served with 1/2 BLT or chicken salad sandwich, \$11.5

Grandma Miller's Clam Chowder - bacon, green onions	\$6
Trident Gumbo - smoked sausage, shrimp, chicken	\$6
Steakhouse Spinach Salad - 6oz NY strip, smoked almonds, crispy onions, roasted potatoes, blue cheese, tomatoes, hard boiled egg, roasted garlic, balsamic reduction	\$15.5
Cobb - ham, turkey, egg, tomato, bacon, avocado, blue cheese dressing	\$10.75
Roasted Chicken Salad - walnuts, raisins, blue cheese, apple cider vinaigrette	\$10.75
Thai Chicken Salad - carrots, green onions, wontons, cucumbers, sesame seeds, thai peanut dressing	\$10.75
Greek - romaine, feta, cucumbers, red onions, roasted tomatoes, olives, pepperoncini, artichoke, red wine vinaigrette	\$10.75
add 8oz salmon \$5.5, (7) grilled shrimp \$5, 6oz grilled NY strip \$5	
Buffalo Chicken Salad - tenders, H1 sauce, jack & cheddar, carrots, celery, cucumber	\$10.75
Southwest Chopped Chicken Caesar - corn, tomatoes, feta cheese, cilantro, chipotle caesar dressing	\$10.75
substitute 8oz salmon \$5.5, (7) grilled shrimp \$5, 6oz grilled NY strip \$5	
Paleo Bowl - pesto, grilled chicken, avocado, carrots, tomatoes, sweet potatoes, egg, mixed greens	\$10.75
substitute 8oz salmon \$5.5, (7) grilled shrimp \$5, 6oz grilled NY strip \$5	
Side Salad - mixed greens, red onions, black olives, carrots, bell pepper, tomato, cucumber	\$6
Wedge Salad - iceberg wedge, chopped bacon, chunky blue cheese, tomato bruschetta, red onion	\$7.5
House Caesar - chopped romaine, ciabatta croutons, parmesan cheese	\$7
add 8oz salmon, (7) grilled shrimp, or 6oz grilled NY strip	

Dressings: ranch, blue cheese, red wine vin, apple cider vin, chipotle caesar, Alfonso's olive oil and balsamic, thousand island, italian.