

COLISEUM

POOL & GRILL

SMALL BITES

Parmesan Pretzel Bread 10

IPA Cheese Sauce

Margherita Pizza 18

Garlic Oil, Picked Basil

Jumbo Lump Maryland-Style Crab Cake 20

House-Made Remoulade

Artisanal Cheese & Charcuterie Board 24

Selection of Artisanal Cheeses and Cured Meats, Olives, Fig Jam, Grain Mustard, Lavash, Crostini

GRAZE

Add Chicken 9 Add Grilled Shrimp* 12 Add Salmon* 12

Mixed Green House Salad 14

Cherry Tomatoes, Cucumber, Carrots, White Balsamic

Kale Caesar 15

Parmigiano Reggiano, Ciabatta Crostini

Grilled Romaine Wedge 17

Point Reyes Blue Cheese, Apple Smoked Bacon, Shaved Onion, Cherry Tomato, Blue Cheese Dressing

TWO HANDS

Choice of House-Made Chips, Fries or Baby Greens

The Beyond Burger 27

Shaved Bermuda Onions, Lettuce, Tomato, Pickle, Spicy BBQ Sauce

Coliseum Burger* 28

Cheddar, Lettuce, Shaved Bermuda Onions, Tomato, Pickles, House Special Sauce

BY LAND & SEA

Garganelli Pasta 24

Shaved Brussel Sprouts, Squash, Shiitake Mushrooms, Ricotta Salata, Arugula Pesto

Grilled Mary's Chicken 29

Free Range Organic Chicken, Charred Shishitos, Roasted Carrots, Smashed Fingerling Potatoes, Chimichurri

Pan-Seared Salmon* 40

Roasted Vegetable Caponata, Pistachio, Pancetta, Chermoula

Chilean Sea Bass Bouillabaisse* 48

Mussels, Clams, Jumbo Prawns, Tomato, Fennel, Fingerling Potatoes, Saffron

PREPARED SIMPLY

Served with Seasonal Vegetables and Your Choice of One Side

Local Halibut* Lemon Garlic Sauce 39

Chilean Sea Bass* Coconut Beurre Blanc 45

8 oz. Prime Filet Mignon* Bearnaise 59

Sides | Add 6 for ea. Additional Side

Garlic Mashed Potatoes, French Fries,

Crispy Smashed Fingerling,

IPA Mac & Cheese, Roasted Carrots,

Charred Shishito Peppers, Sautéed Mushrooms

SOMETHING SWEET

Seasonal Selection of House-Made Gelato or Sorbet 10

Cinnamon Churros 11

Chocolate Dipping Sauce

Seasonal Galette 13

Caramel Sauce, Powdered Sugar

Signature 7-Layer Chocolate Cake 15

Dark Chocolate Sour Cream Frosting, Seasonal Berry Coulis

BRIGHT TO ROBUST

SO PERFECTLY PAIRED

No matter your taste, we have the perfect match for any palate.



Moët & Chandon, 'Imperial Rosé,' Epernay 30

PAIRS WELL WITH: Shellfish, Light Salads

TRY WITH OUR: Crab Cake, Mixed Green House Salad



Rombauer, Chardonnay, Carneros 23

PAIRS WELL WITH: Fresh Seafood

TRY WITH OUR: Chilean Sea Bass



ZD, Pinot Noir, Carneros 28

PAIRS WELL WITH: Appetizers, Poultry

TRY WITH OUR: Margherita Pizza, Grilled Mary's Chicken

DINNER

Please inform your server of any dietary restrictions or food allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% gratuity will be added to parties of 8 or more.

COCKTAILS

Fresh Berry Collins 18

Belvedere Vodka, St. Germain, Lemon Juice, Berries, Lemon Lime Soda

Jalamigos 18

Jalapeno-Infused Patron Reposado Tequila, Licor 43, Lime Juice, Pineapple Juice, Grilled Pineapple

Newport Transfusion 18

Bombay Sapphire Gin, Ginger Syrup, Lime Juice, Concord Grape Cubes

Kentucky Twist 18

Woodford Reserve Bourbon, Pineapple, Lime, Bitters

Rock & Rye 18

Bulleit Rye Whiskey, Rock Candy, Clove, Horehound, Orange, Lemon, Apricot, Cinnamon

Paloma Especial 18

Volcan Blanco Tequila, Aperol, Agave, Grapefruit Juice, Lemon Juice, Tajin

Smoked Picante 18

Mezcal Tequila, Aperol, Grapefruit, Lime, Agave, Fresno Chiles

BEERS

The Usual Suspects 9

Blue Moon, Bud Light, Coors Light, Corona, Pacifico, Peroni, Stella Artois

West Coast Craft 10

Firestone 805, Golden Road Mango Cart, Stone IPA, Sculpin Grapefruit IPA

Drafts 10

*Guinness
Helmsman Alehouse Hazy IPA
Karl Strauss 'Red Trolley'
Modelo Especial
Modern Times 'Fruitlands'*

DID YOU KNOW?

Early recipes for beer sometimes included mushrooms, poppy seeds, butter, bay leaves, sugar, aromatics, honey, and bread crumbs!

WINES

Sparkling/Champagne

| | GLASS | BOTTLE |
|--|-------|--------|
| Luca Paretti, Prosecco, Italy | 14 | 56 |
| Chandon, Brut, California | 15 | 60 |
| Louis Roederer, Brut Premier, Reims | 22 | 132 |
| Veuve Clicquot 'Yellow Label,' Reims | 29 | 126 |
| Moët & Chandon, 'Imperial Rosé,' Epernay | 30 | 169 |

Whites/Still Rosé

| | | |
|---|----|----|
| Pinot Grigio, Livio Felluga, Collio | 16 | 64 |
| Sauvignon Blanc, Cloudy Bay, New Zealand | 19 | 76 |
| Sauvignon Blanc, Duckhorn, Napa Valley | 21 | 84 |
| Chardonnay, ZD, Napa Valley | 17 | 68 |
| Chardonnay, Rombauer, Carneros | 23 | 92 |
| Rosé, Whispering Angel, Côtes De Provence | 15 | 60 |

Reds

| | | |
|---|----|-----|
| Pinot Noir, Belle Glos 'Dairyman,' Russian River Valley | 18 | 72 |
| Pinot Noir, Frank Family, Carneros | 24 | 96 |
| Merlot, Cline Cellars, Sonoma Coast | 15 | 60 |
| Cabernet Sauvignon, Hess 'Shirtail Ranch,' North Coast | 16 | 64 |
| Cabernet Sauvignon, Heitz Cellars, Napa Valley | 34 | 136 |
| Cabernet Sauvignon, Daou 'Reserve,' Paso Robles | 25 | 100 |

BRIGHT TO ROBUST

FROM THE WINE CLOSET FEATURED BOTTLES



Schramsberg 'Blanc De Blancs,' NV

Bright aromas of Meyer lemon, golden apple, Bosc pear, marzipan and vanilla cookie, which intermingle with hints of warm pastry and cinnamon.

100 per bottle



Cakebread, Chardonnay, Napa Valley

Ripe pear, green apple, floral and spicy aromas. Palate is weighty yet balanced, with a mouth-coating texture and a snappy fruit mineral finish.

112 per bottle



ZD Pinot Noir, Carneros

Dark ruby in color, with aromas of ripe cherries, plum and rhubarb. Hints of cedar, vanilla and toasted nuts lead into a full, rich palate of flavors and silky tannins.

98 per bottle

Ask your server to see our full list of wines by the bottle