

**CHILLED JUMBO SHRIMP**

*served with cocktail & rémoulade sauces 21*

**HOUSE-SMOKED SALMON** *with Chef's dressing and toast 18*

**SPINACH & ARTICHOKE DIP** *salsa, warm tortilla chips 17*

**ROSEMARY FOCACCIA** *almonds, marinated olives 2/3/4*

**NICE LITTLE HOUSE SALAD** *with beets, croutons & goat cheese 9*

## SALADS

**GRILLED CHICKEN SALAD** *mixed greens, jicama, honey-lime vinaigrette and peanut sauce..... 19*

**SASHIMI TUNA SALAD** *pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette..... 23*

**EMERALD KALE & ROTISSERIE CHICKEN** *with fresh herbs and roasted peanut vinaigrette..... 18*

**THAI STEAK & NOODLE SALAD** *marinated filet (or crispy chicken), avocado, mango, chopped peanuts ..... 24*

**CAESAR SALAD** *little gem lettuce, grated Reggiano, rustic croutons ..... 15*

## BURGERS & SANDWICHES

**CHEESEBURGER** *fresh ground chuck, served all the way on a dressed egg bun..... 19*

**HOUSE MADE VEGGIE BURGER** *our signature recipe with sweet soy glaze and melted Monterey jack ..... 19*

**CALIFORNIA BURGER** *fresh ground chuck, avocado, melted Monterey jack, watercress, red onion ..... 19*

**SOFT SHELL CRAB PO' BOY** *fully dressed with lettuce, tomato, dill pickle, onion, and rémoulade (limited)..... 23*

**FRENCH DIP AU JUS** *thinly sliced roasted prime rib, house-made toasted French roll ..... 22*

## HOUSE SPECIALTIES

**TODAY'S VERY FRESH FISH** *selection and preparation changes daily ..... MKT*

**PAN ROASTED SCOTTISH SALMON** *with lentil vinaigrette, potato purée and green vegetable..... 28*

— *We buy our fish whole and hand-fillet in-house daily to ensure the highest quality*

**I'LL HAVE THE CHICKEN** *wood roasted chicken with tabbouleh (limited availability) ..... 27*

**JUMBO LUMP CRAB CAKES** *pan-fried, pommery mustard, french fries and coleslaw (limited) ..... 43*

**ROASTED PRIME RIB** *aged and roasted on the bone, with potato purée and today's green vegetable..... 38*

**BARBECUE PORK RIBS** *slow cooked and fall-off-the-bone tender, with french fries and coleslaw..... 35*

**USDA PRIME FILET** *seasoned and seared, with potato purée and today's green vegetable ..... 49*

**HAWAIIAN RIB-EYE** *ginger soy pineapple marinade, loaded Idaho baked potato ..... 39*

**PRIME NEW YORK STRIP** *charbroiled, with potato purée and today's green vegetable ..... 52*

— *We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above*

## MARKET SIDES 8 EACH

*Today's Green Vegetable • Creamed Corn • Coleslaw  
Braised Red Cabbage • Emerald Kale Salad • Tabbouleh  
Hand-Cut French Fries • Potato Purée • Idaho Baked Potato*

## DESSERT & COFFEE

*Hot Fudge Sundae 10 • Five Nut Brownie 10  
Key Lime Pie with pecan graham cracker crust 10  
Espresso 2 • Macchiato 2 • Cappuccino 3*

*We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being, if you have allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us. Bon Appétit!*