

CHILLED JUMBO SHRIMP

*with cocktail & rémoulade sauces
-limited availability 23*

- HOUSE-SMOKED SALMON** *with toasts and Chef's dressing* 17
- SPINACH & ARTICHOKE DIP** *with salsa, sour cream & tortilla chips* 16
- ROSEMARY FOCACCIA** *marinated olives and toasted almonds* 4
- TRADITIONAL SALAD** *chopped egg, bacon, choice of dressing* 8
blue cheese, buttermilk garlic, mustard-honey, thousand island or vinaigrette

GRILLED ARTICHOKEs *in short supply! We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. Offered whenever available, spring through summer. AQ*

SALADS

- GRILLED CHICKEN SALAD** *mixed greens, jicama, honey-lime vinaigrette and peanut sauce*..... 19
- CAESAR SALAD** *baby gem lettuce, grated Reggiano, eggless Caesar dressing (add rotisserie chicken + 5)* 14
- SASHIMI TUNA SALAD** *pan-seared ahi, mango, avocado, mixed greens, cilantro ginger vinaigrette**23
- THAI STEAK & NOODLE SALAD** *seared filet (or crispy chicken), avocado, mango, chopped peanuts**.....24
- EMERALD KALE & ROTISSERIE CHICKEN** *roasted peanut vinaigrette and fresh herbs* 19

BURGERS & SANDWICHES

- CHEESEBURGER** *fresh ground chuck, cheddar, lettuce, tomato, onion, house-made bun**.....17
 - HOUSE-MADE VEGGIE BURGER** *our signature recipe, sweet soy glaze & melted jack*.....17
 - FRENCH DIP AU JUS** *thinly sliced roasted prime rib piled high on a house-made toasted French roll** 21
- Served with your choice of tabbouleh, coleslaw or hand-cut fries*

HOUSE SPECIALTIES

- ROTISSERIE CHICKEN** *roasted half chicken, crushed herbs, apricot glaze, with tabbouleh (limited)* 27
- SCOTTISH SALMON** *pan-roasted, served with today's green vegetable and potato purée** 28
- BONE-IN PRIME RIB** *aged and roasted, served with a loaded Idaho baked potato**..... 37
- BARBECUE PORK RIBS** *slow cooked, with a loaded Idaho baked potato OR french fries and coleslaw* 32
- HAWAIIAN RIB-EYE** *pineapple sesame ginger marinade, with a loaded Idaho baked potato** 37
- PRIME NEW YORK STRIP** *hand-selected, served with today's green vegetable**.....49
- USDA PRIME FILET** *center-cut beef tenderloin, with today's green vegetable and potato purée**..... 45

-We do not recommend and will respectfully not guarantee steaks ordered 'medium well' or above

MARKET SIDES 8 EACH

- Creamed Corn freshly shucked with Jalpeño Peppers • Braised Red Cabbage with Goat Cheese*
- Today's Green Vegetable • Coleslaw with Grandma Ding's Relish • Tabbouleh with Lemon Vinaigrette*
- Hand-cut French Fries • Potato Purée whipped with Parmesan-Reggiano • Fully Loaded True Idaho Baked Potato*

*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 are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!*