

**CHILLED JUMBO SHRIMP***served with rémoulade and cocktail sauces 22***HOUSE-SMOKED SALMON** *Chef's dressing, toasts 15***SPINACH & ARTICHOKE DIP** *with warm hand-cut tortilla chips 14***CIABATTA CHEESE TOAST** *Parmesan, gruyere & cheddar 7***TEXAS TOAST** *marinated olives & toasted almonds 4***TRADITIONAL SALAD** *chopped egg, bacon, your choice of dressing 9*

**GRILLED ARTICHOKEs** *limited availability! 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. We'll serve whenever available, spring through summer. AQ*

**SALADS****SASHIMI TUNA SALAD** *pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette..... 22***GRILLED CHICKEN SALAD** *field greens, jicama, honey-lime vinaigrette, peanut sauce ..... 18***EMERALD KALE & ROTISSERIE CHICKEN** *with fresh herbs and roasted peanut vinaigrette..... 17***THAI STEAK & NOODLE SALAD** *marinated filet (or crispy chicken), mango, chopped peanuts, basil and mint... 23***CLASSIC CAESAR** *crisp romaine, grated Reggiano, rustic house-made croutons ..... 13***CLUB SALAD** *crispy chicken, mixed greens, tomato, avocado, chopped egg, smokehouse bacon ..... 18*

—our dressings: blue cheese, mustard-honey, buttermilk garlic, thousand island or vinaigrette

**BURGERS & SANDWICHES****CHEESEBURGER** *fresh ground chuck, cheddar, lettuce, tomato, onion, house-made bun ..... 17***HOUSE MADE VEGGIE BURGER** *our signature recipe with sweet soy glaze and melted Monterey jack ..... 17***HICKORY BURGER** *applewood smoked bacon, grated cheddar, onion, hickory sauce ..... 17***CALIFORNIA BURGER** *avocado, arugula, red onion, mustard-honey and melted jack cheese ..... 17***FRENCH DIP AU JUS** *thinly sliced roasted prime rib, house-made toasted French roll ..... 21***HOUSE SPECIALTIES****FAROE ISLAND SALMON** *pan-roasted, served with potato purée and seasonal green vegetable ..... 27***ROTISSERIE CHICKEN** *slow-roasted with crushed herbs and apricot glaze, served with couscous (limited)... 24***THE HAWAIIAN** *rib-eye steak with pineapple-soy-ginger marinade, loaded Idaho baked potato ..... 38***BARBECUE PORK RIBS** *slow cooked and fall-off-the-bone tender, with French fries and coleslaw..... 31***DOUBLE-CUT PORK CHOP** *with Pommery mustard sauce, braised red cabbage and potato purée..... 28***ROASTED PRIME RIB** *roasted on the bone, with potato purée and seasonal green vegetable ..... 37***USDA PRIME FILET** *center-cut beef tenderloin, with potato purée and seasonal green vegetable ..... 48***MARKET SIDES** 8 EACH*Seasonal Green Vegetable • Couscous • Coleslaw**Iron Skillet Beans • Hand-Cut French Fries**Potato Purée • True Idaho Baked Potato***DESSERT & COFFEE***Apple Walnut Cobbler 10 • Five Nut Brownie 10**Hot Fudge Sundae with sugared pecans 10**Coffee 3 • Espresso 3 • Macchiato 4 • Cappuccino 4*

*We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared "medium well" or above. 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!*