

STARTERS —

HOUSE-SMOKED SALMON

served with toast
and Chef's dressing 13

SPINACH & ARTICHOKE DIP

served with salsa, sour cream and warm tortilla chips 12

TRADITIONAL SALAD

with chopped egg, smokehouse bacon, choice of dressing 8

EMERALD KALE SALAD

with fresh herbs and roasted peanut vinaigrette 8

TODAY'S SIGNATURE SOUP

selection changes daily 7

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 offer whenever available, Spring through Summer. AQ*

SALADS —

GRILLED CHICKEN SALAD mixed greens, tortilla strips, honey-lime vinaigrette and peanut sauce 15

THAI STEAK & NOODLE SALAD marinated filet, avocado, mango, chopped peanuts, Thai dressing, pancit noodles * (also available with crispy chicken) 19

CAESAR SALAD crisp romaine, grated Reggiano, rustic croutons with our eggless Caesar dressing 12

CLUB SALAD crispy chicken, mixed greens, avocado, tomato, chopped egg and smokehouse bacon 15
— with blue cheese, buttermilk garlic, mustard-honey, thousand island or vinaigrette *

BURGERS & SANDWICHES —

CHEESEBURGER fresh-ground chuck with cheddar, tomato, lettuce and onion on a house-made bun * 14

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 14

HICKORY BURGER applewood smoked bacon, grated cheddar and onion with hickory sauce * 14

FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll * 18

HOUSE SPECIALTIES —

SEASONAL VEGETABLE PLATE today's composed selection of fresh vegetables, with couscous 16

ROTISSERIE CHICKEN half a roasted chicken with apricot glaze and crushed herbs, with couscous 18

FLYING CHICKEN PLATTER lightly battered, served with coleslaw and vine-ripened tomatoes 19

FAROE ISLAND SALMON pan sautéed in white wine with seasonal green vegetable * 26

WOOD GRILLED TROUT Cajun seasoned, with mashed potatoes and seasonal green vegetable * 24

HAWAIIAN RIB-EYE marinated then grilled over hardwood, served with a loaded baked potato * 32

BARBECUE PORK RIBS fall-off-the-bone tender, with hand-cut fries and coleslaw 29

THE FLYING TUNA PLATTER served with mixed greens, avocado, mango and honey lime vinaigrette 26

ROASTED PRIME RIB aged and roasted on the bone, served with a loaded baked potato * 30

DOUBLE-CUT PORK CHOP cured in-house and grilled, with mashed potatoes and braised red cabbage * 26

USDA PRIME FILET aged beef tenderloin, with seasonal green vegetable and mashed potatoes * 39

— *We do not guarantee steaks ordered 'medium well' or above.*

MARKET SIDES 5 each

Coleslaw • Iron Skillet Beans • Seasonal Green Vegetable • Couscous

Hand-cut French Fries • Mashed Potatoes • Loaded Idaho Baked Potato

AFTER DINNER

Warm Five-Nut Brownie 7 • Apple Walnut Cobbler 7 • Hot Fudge Sundae 7

Fresh Ground Coffee 3 • Espresso 2 • Macchiato 3 • 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 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!*

