

STARTERS —

CHILLED JUMBO SHRIMP

served with cocktail & rémoulade sauces 21

HOUSE-SMOKED SALMON
with toast and Chef's dressing 17

SPINACH & ARTICHOKE DIP
served with salsa, sour cream and warm tortilla chips 16

ROSEMARY FOCACCIA
with marinated olives and toasted almonds 5

TRADITIONAL SALAD chopped egg, smokehouse bacon, served with your choice of dressing 10
— *blue cheese, buttermilk garlic, mustard-honey, vinaigrette or thousand island*

GRILLED ARTICHOKE *gone for the season! 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. They are typically available spring through summer.*

SALADS —

SASHIMI TUNA SALAD pan-seared ahi, mixed greens, mango, avocado with cilantro ginger vinaigrette * 21

GRILLED CHICKEN SALAD field greens, jicama, honey-lime vinaigrette and peanut sauce 18

THAI STEAK & NOODLE SALAD marinated filet, avocado, mango, chopped peanuts, Thai dressing, pancit noodles * (also available with rotisserie chicken) 22

CAESAR SALAD crisp romaine, grated Reggiano, rustic croutons (add rotisserie chicken +5) 13

EMERALD KALE & ROTISSERIE CHICKEN with fresh herbs and roasted peanut vinaigrette 17

BURGERS & SANDWICHES —

CHEESEBURGER freshly ground chuck with cheddar, tomato, lettuce and onion on a house-made bun * 18

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 17

CALIFORNIA BURGER avocado, arugula, red onion, mustard honey and melted jack cheese * 18

GULF COAST STYLE FISH SANDWICH crispy grouper, slaw, dill pickle, served with a field greens salad 19

FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll * 20
— *served with your choice of coleslaw, hand-cut fries or tabbouleh*

HOUSE SPECIALTIES —

ARCTIC CHAR hardwood grilled, with lemon butter sauce, coleslaw and vine-ripened tomatoes * 28

ROTISSERIE CHICKEN slow roasted with crushed herbs and apricot glaze, with tabbouleh (limited) 25

FAROE ISLAND SALMON with lentil vinaigrette, pomme purée and seasonal green vegetable * 27

DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage and pomme purée 28

THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato * 36

BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with hand-cut fries and coleslaw 33

ROASTED PRIME RIB aged and roasted on the bone, with pomme purée and seasonal green vegetable * 35

USDA PRIME FILET hardwood grilled beef tenderloin, with pomme purée and seasonal green vegetable * 45
— *We do not guarantee steaks ordered 'medium well' or above*

MARKET SIDES 7 each

Seasonal Green Vegetable • Braised Red Cabbage • Creamed Corn • Coleslaw
Tabbouleh • Hand-cut French Fries • Pomme Purée • Loaded Baked Potato

We politely decline many modifications and substitutions.

**We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.*

