

SPINACH & ARTICHOKE DIP <i>with salsa fresca, sour cream and warm tortilla chips</i> .....	16
HOUSE-SMOKED SALMON* <i>toasts, Chef's dressing</i> .....	18
CHILLED JUMBO SHRIMP <i>with cocktail and rémoulade sauces</i> .....	22
ROSEMARY FOCACCIA <i>marinated olives &amp; toasted almonds</i> .....	4
TRADITIONAL SALAD <i>egg, bacon, choice of dressing</i> .....	9
TOSTONES <i>crispy plantains served with rémoulade</i> .....	6
EMERALD KALE SALAD <i>with roasted peanut vinaigrette</i> .....	7
GRILLED ARTICHOKEs <i>limited availability!</i> .....	AQ

*We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available, spring through summer.*

## SALADS

GRILLED CHICKEN SALAD <i>mixed greens, jicama, honey-lime vinaigrette and peanut sauce</i> .....	19
PAN-SEARED AHI TUNA SALAD* <i>cilantro ginger vinaigrette, mixed greens, mango, avocado</i> .....	23
THAI STEAK & NOODLE SALAD <i>marinated filet (or rotisserie chicken), avocado, mango, chopped peanuts</i> ...	24
CAESAR SALAD <i>crisp romaine, grated Reggiano, rustic house-made croutons</i> .....	15

## BURGERS & SANDWICHES

CHEESEBURGER* <i>ground chuck steak, cheddar, lettuce, tomato, onion, house-made bun</i> .....	19
HOUSE-MADE VEGGIE BURGER <i>our signature recipe with sweet soy glaze and melted jack</i> .....	18
HICKORY BURGER <i>applewood smoked bacon, shredded cheddar and onion with hickory sauce</i> .....	19
GULF COAST STYLE FISH SANDWICH <i>crispy grouper, thousand island slaw, with a field greens salad</i> .....	18
FRENCH DIP AU JUS* <i>thinly sliced roasted prime rib, house-made toasted French roll</i> .....	21

## HOUSE SPECIALTIES

ROTISSERIE CHICKEN <i>with crushed herbs, apricot glaze and tabbouleh (limited availability)</i> .....	29
SCOTTISH SALMON* <i>hand filleted in-house, served with lentil vinaigrette and seasonal green vegetable</i> .....	33
SEARED AHI TUNA* <i>firecracker ponzu, tomatoes and coleslaw</i> .....	28
DOUBLE-CUT PORK CHOP <i>cured in-house, with braised red cabbage and pomme purée</i> .....	32
HAWAIIAN RIB-EYE* <i>pineapple sesame ginger marinade, loaded Idaho baked potato</i> .....	38
BARBECUE PORK RIBS <i>slow cooked and fall-off-the-bone tender, with French fries and coleslaw</i> .....	35
ROASTED PRIME RIB* <i>seasoned on the bone, served with seasonal green vegetable and pomme purée</i> .....	41
PRIME NEW YORK STRIP* <i>served with hand-cut French fries and watercress salad</i> .....	52
USDA PRIME CENTER-CUT FILET* <i>hand selected, with seasonal green vegetable and pomme purée</i> .....	50

## MARKET SIDES 9 EACH

*Seasonal Green Vegetable | Braised Red Cabbage | Coleslaw | Tabbouleh  
Hand-cut French Fries | Pomme Purée | True Loaded Idaho Baked Potato*

*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!*

