

SPINACH & ARTICHOKE DIP <i>with salsa fresca, sour cream and warm tortilla chips</i>	17
HOUSE-SMOKED SALMON* <i>toasts, Chef's dressing</i>	18
CHILLED JUMBO SHRIMP <i>with cocktail and rémoulade sauces</i>	23
ROSEMARY FOCACCIA <i>marinated olives & toasted almonds</i>	4
TRADITIONAL SALAD <i>egg, bacon, choice of dressing</i>	10
TOSTONES <i>crispy plantains served with rémoulade</i>	6
EMERALD KALE SALAD <i>with roasted peanut vinaigrette</i>	8
GRILLED ARTICHOKEs <i>seasonal availability</i>	16

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>	20
PAN-SEARED AHI TUNA SALAD* <i>cilantro ginger vinaigrette, mixed greens, mango, avocado</i>	23
THAI STEAK & NOODLE SALAD <i>marinated filet, mango, chopped peanuts, basil and mint</i>	24
<i>— also available with rotisserie chicken (or our nearly vegetarian option with avocado — subtract 3 dollars)</i>	
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>	20
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 broccoli with Reggiano</i>	33
SEARED AHI TUNA* <i>firecracker ponzu, tomatoes and coleslaw</i>	28
DOUBLE-CUT PORK CHOP <i>with Pommery mustard sauce, braised red cabbage and pomme purée</i>	32
THE HAWAIIAN* <i>rib-eye steak with pineapple-soy-ginger marinade, loaded Idaho baked potato</i>	40
ROASTED PRIME RIB* <i>seasoned on the bone, served with seasonal green vegetable and pomme purée</i>	42
BARBECUE PORK RIBS <i>slow cooked and fall-off-the-bone tender, with French fries and coleslaw</i>	36
USDA PRIME CENTER-CUT FILET* <i>hand selected, with seasonal green vegetable and pomme purée</i>	50

MARKET SIDES 9 EACH

*Seasonal Green Vegetable | Broccoli with Reggiano | 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!*

