

Chicago-Style Spinach & Artichoke Dip warm tortilla chips 15 • **House-Smoked Salmon** Chef's dressing, toasts 16
Traditional Salad chopped egg, bacon, choice of dressing 9 • **Rosemary Focaccia** with marinated olives 4
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

Grilled Chicken Salad honey-lime vinaigrette, field greens, peanut sauce 18
Pan-Seared Ahi Tuna Salad* cilantro-ginger vinaigrette, mixed greens, mango, avocado 20
Thai Steak & Noodle Salad* marinated filet, mango, avocado, fresh herbs (*also available with crispy chicken*) 20
Caesar Salad baby gem romaine, reggiano, rustic croutons, our caesar dressing 13 (*add roasted chicken +5*)
Club Salad crispy chicken, mixed greens, avocado, smokehouse bacon, chopped egg 18
Dressings: Blue Cheese, Mustard-Honey, Buttermilk Garlic, Vinaigrette and Thousand Island

BURGERS & SANDWICHES

our burgers are ground in-house fresh each morning for today's service and served on our house-made egg bun
Cheeseburger* freshly ground chuck steak served all the way with melted cheddar 18
House-Made Veggie Burger our signature recipe with sweet soy glaze and melted jack 17
California Burger* avocado, arugula, red onion, melted Monterey jack 18
Gulf Coast Style Fish Sandwich crispy grouper, slaw, dill pickle, served with a field greens salad (*limited*) 18
Famous French Dip* thinly sliced roasted prime rib on a house-made French roll served au jus 20

HOUSE SPECIALTIES

Today's Fresh Fish preparation varies, with seasonal green vegetable and whipped potatoes MKT
Jumbo Lump Crab Cakes pan-fried, with Pommery mustard, hand-cut French fries and coleslaw (*limited*) 34
Seared Tuna Steak* pan seared ahi with firecracker sauce, coleslaw and tomatoes 27
Faroe Island Salmon* with lentil vinaigrette and seasonal green vegetable and whipped potatoes 28
Rotisserie Chicken slow roasted with crushed herbs, served with tabbouleh 25
Hawaiian Rib-Eye* hardwood grilled, with pineapple soy ginger marinade and a loaded baked potato 36
Campfire Barbecue Pork Ribs slow cooked and fall-off-the-bone tender, with French fries and coleslaw 31
Roasted Prime Rib* aged and roasted on the bone, with seasonal green vegetable and whipped potatoes 36
Rutherford Rib-Eye* served bone-in, with vine ripe tomatoes and blue cheese 45
USDA Prime Center-Cut Filet* hand selected, with seasonal green vegetable and whipped potatoes 45

We do not guarantee steaks ordered 'medium well' or above

MARKET SIDES 7 EACH

Tabbouleh • Coleslaw • Broccoli
 Hand-Cut French Fries • Creamed Corn
 Whipped Potatoes • Seasonal Green Vegetable
 Iron Skillet Beans • Loaded Idaho Baked Potato

AFTER DINNER 9 EACH

Warm Five Nut Brownie *served à la mode*
 Hot Fudge Sundae *with sugar roasted pecans*
 Apple Walnut Cobbler *caramel topping*
 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!