

Chilled Jumbo Shrimp
served with cocktail &
rémoulade sauces 21

House-Smoked Salmon served with Chef's dressing and toasts 18

Chicago-Style Spinach & Artichoke Dip salsa, sour cream & tortilla chips 16

Rosemary Focaccia with marinated olives and toasted almonds 5

Traditional Salad chopped egg, smokehouse bacon, your choice of dressing 10
—Blue Cheese, Mustard-Honey, Buttermilk Garlic, Vinaigrette or Thousand Island

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 19

Pan-Seared Ahi Tuna Salad* cilantro-ginger vinaigrette, mixed greens, mango, avocado 21

Thai Steak & Noodle Salad* marinated filet (or roasted chicken), mango, avocado, chopped peanuts, fresh herbs 22

Emerald Kale & Rotisserie Chicken Salad with a roasted peanut vinaigrette 18

Caesar Salad baby gem romaine, Reggiano, rustic croutons, our Caesar dressing (add roasted chicken +5) 15

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 19

House-Made Veggie Burger our signature recipe with sweet soy glaze and melted jack 18

California Burger* avocado, arugula, red onion, melted Monterey jack 19

Famous French Dip* thinly sliced roasted prime rib on a house-made French roll served au jus 22

Served with your choice of coleslaw, hand-cut fries or tabbouleh

HOUSE SPECIALTIES

Arctic Char hardwood grilled, with lemon butter sauce, seasonal vegetable and pomme purée 28

Seared Tuna Steak* pan seared ahi with firecracker sauce, coleslaw and vine-ripened tomatoes 28

Faroe Island Salmon* with lentil vinaigrette, seasonal vegetable and pomme purée 29

Rotisserie Chicken slow roasted with crushed herbs, served with tabbouleh (limited) 27

Slow-Roasted Pork Filet with Pommery mustard sauce, braised red cabbage and pomme purée 32

Hawaiian Rib-Eye* hardwood grilled, with pineapple soy ginger marinade and a loaded baked potato 38

Campfire Barbecue Pork Ribs slow cooked and fall-off-the-bone tender, with French fries and coleslaw 34

Roasted Prime Rib* aged and roasted on the bone, with seasonal vegetable and pomme purée 38

USDA Prime Center-Cut Filet* hand selected, with seasonal vegetable and pomme purée 46

We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above

MARKET SIDES 8 EACH

Tabbouleh • Coleslaw • Broccoli • Creamed Corn
Seasonal Vegetable • Hand-Cut French Fries
Pomme Purée • Fully Loaded True Idaho Baked Potato

AFTER DINNER 10 EACH

Warm Five Nut Brownie • Apple Walnut Cobbler
Hot Fudge Sundae with sugar roasted pecans
Espresso 2 • Macchiato 3 • Cappuccino 4

We take pride in preparing our food from scratch every day. Some items will have limited availability. 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!



Cell phones are prohibited in our dining room and bar: we will be happy to continue service once you've completed your call