

STARTERS —

CHILLED JUMBO SHRIMP

served with cocktail & rémoulade sauces 21

HOUSE-SMOKED SALMON
with toast and Chef's dressing 16

SPINACH & ARTICHOKE DIP
served with salsa, sour cream and warm tortilla chips 15

ROSEMARY FOCACCIA
with marinated olives and toasted almonds 4

TRADITIONAL SALAD chopped egg, smokehouse bacon, served with your choice of dressing 9

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 —

SASHIMI TUNA SALAD pan-seared ahi with cilantro ginger vinaigrette, field greens, mango and avocado * 20

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 crispy chicken) 20

EMERALD KALE & ROTISSERIE CHICKEN SALAD roasted peanut vinaigrette and fresh herbs 18

CAESAR SALAD baby gem romaine, grated Reggiano, rustic croutons (add rotisserie chicken +6) 13

CLUB SALAD crispy chicken, mixed greens, avocado, chopped egg, smokehouse bacon 18

— with blue cheese, buttermilk garlic, mustard-honey, vinaigrette or thousand island

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 jack cheese, avocado, arugula, red onion, mustard honey * 18

GULF COAST STYLE FISH SANDWICH crispy grouper, slaw, dill pickle, field greens salad 18

FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll * 21

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

HOUSE SPECIALTIES —

ARCTIC CHAR hardwood grilled, with lemon butter sauce, broccoli and pomme purée * 28

FAROE ISLAND SALMON with lentil vinaigrette, pomme purée and seasonal vegetable * 28

JUMBO LUMP CRAB CAKES pan-seared with Pommery mustard and coleslaw (limited availability) 35

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

BARBECUE PORK RIBS slow cooked, fall-off-the-bone tender, with hand-cut fries and coleslaw 31

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

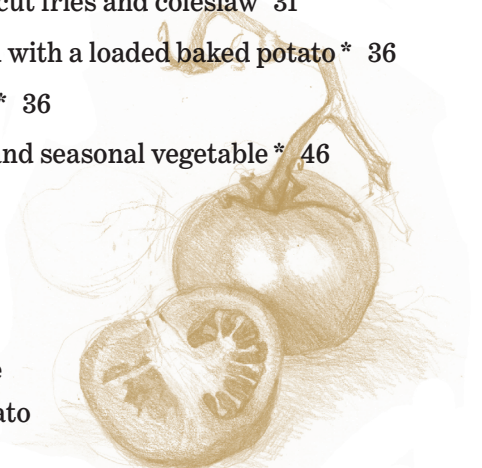
ROASTED PRIME RIB served with pomme purée and seasonal vegetable * 36

USDA PRIME CENTER-CUT FILET hand-selected, with pomme purée and seasonal vegetable * 46

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

MARKET SIDES 7 each

Coleslaw • Broccoli • Tabbouleh • Creamed Corn • Seasonal Vegetable
Iron Skillet Beans • Hand-cut Fries • Pomme Purée • Loaded 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!*