

STARTERS —

SPINACH & ARTICHOKE DIP

served with salsa, sour
cream, and tortilla chips 15

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

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

ROSEMARY FOCACCIA
with marinated olives and toasted almonds 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 —

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

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 (limited) 18

FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll * 20

HOUSE SPECIALTIES —

TODAY'S FRESH FISH preparation varies, with whipped potatoes and seasonal green vegetable * MKT

FAROE ISLAND SALMON with lentil vinaigrette, whipped potatoes and seasonal green 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, served with tabbouleh 25

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

BARBECUE CHICKEN marinated and grilled, served with hand-cut fries and coleslaw 22

HAWAIIAN RIB-EYE pineapple sesame ginger marinade, hardwood grilled, with a loaded baked potato * 36

ROASTED PRIME RIB served with whipped potatoes and seasonal green vegetable * 36

USDA PRIME CENTER-CUT FILET hand-selected, with whipped potatoes and a seasonal green vegetable * 45

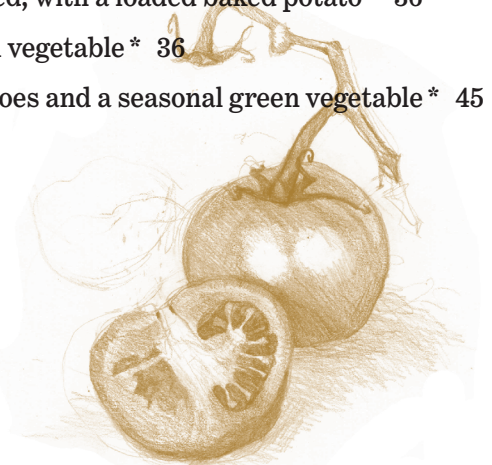
— We do not guarantee steaks ordered 'medium well' or above

MARKET SIDES 7 each

Coleslaw • Broccoli • Tabbouleh • Creamed Corn

Seasonal Green Vegetable • Iron Skillet Beans

Hand-cut Fries • Whipped Potatoes • 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!*