

STARTERS —

CHILLED JUMBO SHRIMP

served with cocktail & rémoulade sauces 23

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

BURRATA ON TOAST with roasted tomatoes & fresh herbs 14

SPINACH & ARTICHOKE DIP with warm tortilla chips 15

TEXAS TOAST with marinated olives and toasted almonds 2/3/4

TRADITIONAL SALAD chopped egg, bacon, choice of dressing 9
blue cheese, buttermilk garlic, mustard-honey, vinaigrette or thousand island

GRILLED ARTICHOKE *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 —

SEARED TUNA SALAD pan-seared ahi, mango, avocado, mixed greens, cilantro ginger vinaigrette* 22

GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette and peanut sauce 19

THAI STEAK & NOODLE SALAD marinated filet, avocado, mango, chopped peanuts, Thai dressing, pancit noodles* *(also available with crispy chicken)* 22

EMERALD KALE SALAD & ROTISSERIE CHICKEN roasted peanut vinaigrette and fresh herbs 19

LITTLE GEM CAESAR baby gem romaine, grated Reggiano, rustic croutons *(add rotisserie chicken +5)* 13

BURGERS & SANDWICHES —

CHEESEBURGER freshly ground chuck, served all the way with melted cheddar on a house-made bun* 17

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 17

CALIFORNIA BURGER jack cheese, avocado, greens, red onion, mustard honey* 17

GULF COAST STYLE FISH SANDWICH crispy grouper, slaw, dill pickle, served with a field greens salad 19

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

— *served with your choice of hand-cut french fries, coleslaw, tabbouleh or a field greens salad*

HOUSE SPECIALTIES —

CAJUN TROUT seasoned and hardwood grilled, with pomme purée and seasonal green vegetable* 26

SCOTTISH SALMON with lentil vinaigrette, pomme purée and seasonal green vegetable* 28

ROTISSERIE CHICKEN slow roasted with crushed herbs and apricot glaze, with tabbouleh *(limited)* 26

WHITE CHEDDAR ENCHILADA with roasted butternut squash and Swiss chard, served with cucumber salad *(add a sunny-side egg +2)* 21

BARBECUE PORK RIBS slow cooked, fall-off-the-bone tender, with hand-cut fries and coleslaw 32

HAWAIIAN RIB-EYE pineapple sesame ginger marinade, hardwood grilled with an Idaho baked potato* 38

USDA PRIME FILET hand-selected tenderloin, with pomme purée and seasonal vegetable* 47

ROASTED PRIME RIB aged and roasted on the bone, with pomme purée and seasonal green vegetable* 37

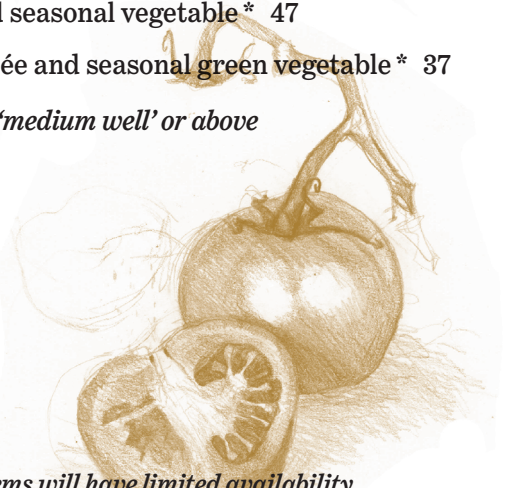
— *we do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above*

MARKET SIDES 7 each

Creamed Corn • Braised Red Cabbage • Tabbouleh

Seasonal Green Vegetable • Iron Skillet Beans • Cucumber Salad

Coleslaw • 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. 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!*