

STARTERS —

CHILLED JUMBO SHRIMP

served with cocktail & rémoulade sauces 23

HOUSE-SMOKED SALMON with toast and Chef's dressing* 17

SPINACH & ARTICHOKE DIP with warm tortilla chips 16

TEXAS TOAST with marinated olives and toasted almonds 4

TRADITIONAL SALAD chopped egg, bacon, choice of dressing 9
blue cheese, buttermilk garlic, mustard-honey, 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 —

SEARED TUNA SALAD pan-seared ahi, mango, avocado, mixed greens, cilantro ginger vinaigrette* 25

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

THAI STEAK & NOODLE SALAD marinated filet, mango, chopped peanuts, basil and mint* 22

— *also available with rotisserie chicken (or our nearly vegetarian option with avocado — subtract 3 dollars)*

EMERALD KALE & ROTISSERIE CHICKEN with roasted peanut vinaigrette, fresh herbs, Reggiano 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

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 —

ARCTIC CHAR Cajun seasoned and hardwood grilled, with pomme purée and seasonal green vegetable* 28

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

WOOD-FIRED ROTISSERIE CHICKEN with crushed herbs and apricot glaze, served with tabbouleh (*limited*) 26

DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage and pomme purée 28

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

THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served 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

Seasonal Green Vegetable • Braised Red Cabbage

Tabbouleh • Iron Skillet Beans • Cucumber Salad • Coleslaw

Hand-cut French Fries • Pomme Purée • Loaded Baked Potato

General Manager: Mario Jaramillo Culinary Manager: Suzanne Clancy

*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!*

