

LOS ALTOS GRILL

STARTERS

Dip Duo jalapeño queso and guacamole served with tortilla chips 12

House-Smoked Salmon with Chef's dressing and toasts 20

Deviled Eggs farm fresh eggs and Ding's pickle relish 6

Warm Bread Plate rosemary focaccia, cornbread croutons, olives & almonds 5

Grilled Artichokes gone for the season!
We grill only true Red Label heirloom artichokes from Castroville, California. They are typically available spring through summer.

SALADS

EMERALD KALE & ROTISSERIE CHICKEN fresh herbs, roasted peanut vinaigrette, Reggiano ... 19

CLASSIC WHOLE LEAF CAESAR with grated Reggiano and cornbread croutons 16

THAI STEAK & NOODLE SALAD marinated filet, mango, chopped peanuts, basil and mint 25
— also available with roasted chicken (or our nearly vegetarian option with avocado — subtract 3 dollars)

SASHIMI AHI TUNA mixed greens, mango, avocado, cilantro ginger vinaigrette..... 28

MACHO SALAD roasted chicken, avocado, chopped dates, almonds and goat cheese..... 24

BURGERS & SANDWICHES

Served with choice of hand-cut french fries or creamy coleslaw

CHEESEBURGER fresh-ground chuck, white cheddar and spicy slaw on a toasted egg bun 20

DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy slaw 18

FAMOUS FRENCH DIP AU JUS thinly sliced prime rib piled high on a toasted French roll 23

WOOD-FIRED ROTISSERIE

At Los Altos Grill we choose only the highest quality rotisserie meats which we slowly cook over a hardwood fire in our custom stone oven for genuine flavor.

ROTISSERIE CHICKEN slow-roasted over a hardwood fire, served with pomme purée (limited) 27

CHICKEN & RIB PLATTER with coleslaw, vine-ripe tomatoes and blue cheese crumbles 35

DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage & pomme purée 34

HOUSE SPECIALTIES

BBQ SALMON SEATTLE-STYLE served with pomme purée & seasonal vegetable 34

OMELETTE WITH SPINACH & CHEESE with mixed greens, tomato and griddled toast..... 17

STEAK & ENCHILADA PLATTER grilled tri-tip, white cheddar enchilada & cucumber salad..... 39

BBQ BEEF BACK RIBS with Texas Hill Country BBQ sauce, with coleslaw and fries..... 35

CAMPFIRE RIB-EYE with Huntsman sauce, pomme purée and seasonal vegetable..... 44

USDA PRIME FILET served with pomme purée and seasonal vegetable..... 50

Cucumber Salad..... 9

Wild Rice Salad 9

RG Olive Oil 25

Nice Little House Salad ... 10

À la carte Enchilada 10

pressed from olives harvested by hand in Rutherford, California

Emerald Kale Salad..... 9

Whole Chicken to go 20

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! Please enjoy your time with us. Bon Appétit!