

# MENU

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## BURGERS AND SANDWICHES

<b>Cheeseburger</b> Fresh ground chuck with Cheddar on a toasted house-made egg bun .....	15
<b>Veggie Burger</b> Our amazing house-made recipe with melted Monterey Jack .....	14
<b>Hickory Burger</b> Bacon, cheddar and onion, with our hickory sauce .....	15
<b>Gulf Coast Style Fish Sandwich</b> Crispy fish with coleslaw, dill pickle and red onion .....	16
<b>French Dip</b> Thinly sliced roasted prime rib piled high on a house-made French roll .....	21

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## SALADS

<b>Iceberg Wedge &amp; Blue Cheese Salad</b> With vine-ripe tomatoes and warm pickled beets .....	13
<b>Grilled Chicken Salad</b> Tortilla strips, local greens, And sliced grilled chicken with honey-lime vinaigrette and peanut sauce .....	16
<b>Flying Tuna Platter</b> Seared #1 ahi with mixed greens, avocado and mango, Served with firecracker sauce and honey lime vinaigrette.....	25
<b>Caesar &amp; Rock Shrimp Salad</b> Romaine lettuce hearts, crispy rock shrimp and Reggiano, With our signature Caesar dressing .....	18
<b>Kale &amp; Rotisserie Chicken Salad</b> Emerald kale and our slow roasted chicken With roasted peanut vinaigrette .....	17
<b>Traditional Salad</b> Chopped egg, smokehouse bacon, croutons, choice of dressing, <i>Mustard-honey, buttermilk garlic, blue cheese, vinaigrette or thousand island</i> .....	9

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## ENTRÉES

<b>Rotisserie Chicken</b> Slow wood-fire roasted, Served with pomme purée .....	20
<b>Oak Grilled Salmon</b> Filleted in-house, Served with seasonal green vegetable.....	27
<b>White Cheddar Butternut Enchilada</b> Roasted butternut squash and Swiss chard, Served with cucumber salad ( <i>sunny-side egg optional</i> ) .....	20
<b>Barbecue Pork Ribs</b> Slow-cooked until tender with Texas Hill Country BBQ sauce, Served with coleslaw and french fries .....	29
<b>Bangers and Mash</b> Locally made sausages with spicy, deli-style mustard, Served with pomme purée and braised red cabbage .....	18
<b>BBQ Combination Plate</b> Rotisserie chicken and BBQ pork ribs, Served with coleslaw and sliced tomatoes, blue cheese and vinaigrette.....	28
<b>Tri-Tip and Enchilada</b> Wood roasted Snake River Farms tri-tip, Butternut squash and cheddar enchilada, with cucumber salad ( <i>sunny-side egg optional</i> ) .....	29
<b>Hawaiian Rib-Eye</b> Pineapple soy ginger marinade, Served with seasonal green vegetable.....	38
<b>USDA Prime Filet</b> Aged center-cut beef tenderloin, Served with a field greens salad.....	40

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### Starters...

Home Smoked Salmon .....	15
Spinach & Artichoke Dip.....	14
Grilled Artichokes.....	16
Iron Skillet Cornbread.....	7

### This & That...

Deviled Eggs .....	6
Rosemary Focaccia & Olive Plate ...	3
Caesar Salad.....	12
Kale Salad <i>with Peanut Vinaigrette</i> .....	6
Whole Rotisserie Chicken <i>to-go</i> ....	18

### Non-Alc...

Saratoga Sparkling Water .....	6
Bates & Schmitt Apple Juice .....	3
Henry Weinhard's Root Beer .....	3
Izze Sparkling Pomegranate Juice..	4

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! \*California State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of foodborne illnesses. Please enjoy your time with us. Bon Appétit!

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