

MENU

BURGERS AND SANDWICHES

Cheeseburger Fresh ground chuck with Cheddar on a toasted house-made egg bun	16
Veggie Burger Our amazing house-made recipe with melted Monterey Jack	15
Hickory Burger Bacon, cheddar and onion, with our hickory sauce	16
Gulf Coast Style Fish Sandwich Crispy fish with coleslaw, dill pickle and red onion	17
French Dip Thinly sliced roasted prime rib piled high on a house-made French roll	22

SALADS

Iceberg Wedge & Blue Cheese Salad With vine-ripe tomatoes and warm pickled beets	14
Grilled Chicken Salad Tortilla strips, local greens, And sliced grilled chicken with honey-lime vinaigrette and peanut sauce	19
Flying Tuna Platter Seared #1 ahi with mixed greens, avocado and mango, Served with firecracker sauce and honey lime vinaigrette	26
Caesar & Rock Shrimp Salad Romaine lettuce hearts, crispy rock shrimp and Reggiano, With our signature Caesar dressing	19
Kale & Rotisserie Chicken Salad Emerald kale and our slow roasted chicken With roasted peanut vinaigrette	18
Traditional Salad Chopped egg, smokehouse bacon, croutons, choice of dressing, <i>Mustard-honey, buttermilk garlic, blue cheese, vinaigrette or thousand island</i>	9

ENTRÉES

Rotisserie Chicken Slow wood-fire roasted, Served with pomme purée	22
Oak Grilled Salmon Filleted in-house, Served with pomme purée and seasonal green vegetable.....	29
White Cheddar Butternut Enchilada Roasted butternut squash and Swiss chard, Served with cucumber salad (<i>sunny-side egg optional</i>)	20
Barbecue Pork Ribs Slow-cooked until tender with Texas Hill Country BBQ sauce, Served with coleslaw and French Fries	31
Bangers and Mash Locally made sausages with spicy, deli-style mustard, Served with pomme purée and braised red cabbage	18
BBQ Combination Plate Rotisserie chicken and BBQ pork ribs, Served with coleslaw and sliced tomatoes, blue cheese and vinaigrette.....	30
Roasted Prime Rib Aged angus beef roasted on the bone, Served with pomme purée and seasonal green vegetable.....	38
Tri-Tip and Enchilada Wood roasted Snake River Farms tri-tip, Butternut squash and cheddar enchilada, with cucumber salad (<i>sunny-side egg optional</i>)	30
Hawaiian Rib-Eye Pineapple soy ginger marinade, Served with seasonal green vegetable.....	38
USDA Prime Filet Aged center-cut beef tenderloin, Served with pomme purée and seasonal green vegetable.....	44

Starters...

Home Smoked Salmon	15
Spinach & Artichoke Dip.....	14
Grilled Artichokes	17
Iron Skillet Cornbread.....	7

This & That...

Rosemary Focaccia & Olive Plate ...	3
Caesar Salad	13
Kale Salad <i>with Peanut Vinaigrette</i>	6

Non-Alc...

Saratoga Sparkling Water	7
Bates & Schmitt Apple Juice	5
Henry Weinhard's Root Beer	4
Izze Sparkling Pomegranate Juice..	5

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!