

## CHILLED JUMBO SHRIMP

served with cocktail & rémoulade sauces 26

HEAVENLY BISCUITS “worth the wait” served with butter & honey 6

HOUSE-SMOKED SALMON with Chef’s dressing and toasts 23

SPINACH & ARTICHOKE DIP salsa, sour cream & warm tortilla chips 20

SOUTHERN STYLE SPROUTS with lemon aioli and Reggiano 12

GRILLED CALIFORNIA ARTICHOKE served with rémoulade — limited availability! 20

*We grill only true heirloom artichokes from Castroville, CA. Highly seasonal, we serve them whenever they’re available.*

## SALADS

CAESAR SALAD baby gem lettuce, grated Reggiano, croutons, eggless Caesar dressing ..... 16

TRADITIONAL SALAD chopped egg, smokehouse bacon, rustic croutons, choice of dressing ..... 12

Buttermilk Garlic • Mustard-Honey • Thousand Island • Blue Cheese • Classic Vinaigrette

ICEBERG WEDGE with tomatoes, bacon, Thousand Island dressing & blue cheese crumbles ..... 17

RUBY STAR SALAD with crispy salmon, grapefruit, hearts of palm, avocado, classic vinaigrette ..... 31

EMERALD KALE & ROTISSERIE CHICKEN with fresh herbs, roasted peanut vinaigrette and Reggiano ..... 23

GRILLED CHICKEN SALAD field greens, jicama, honey-lime vinaigrette, peanut sauce ..... 24

TUNA NIÇOISE SALAD seared ahi tuna, vinaigrette potatoes and English peas ..... 32

PAN-ASIAN NOODLE SALAD with mango, avocado, chopped peanuts, basil, mint, and your choice:

Barbecue Pork ..... 32 | Chicken ..... 28 | Sans protein (nearly vegetarian) ..... 22

## BURGERS & SANDWICHES

Served with your choice of coleslaw, French fries or tabbouleh

CHEESEBURGER freshly ground chuck steak with melted cheddar, tomato, lettuce and onion ..... 22

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted jack ..... 20

USDA PRIME FRENCH DIP thinly sliced roasted prime rib on a house-made French roll, served au jus ..... 29

## HOUSE SPECIALTIES

RUBY RED TROUT lightly seasoned and hardwood grilled, with coleslaw (add crispy rock shrimp +8) ..... 34

PAN-ROASTED SALMON filleted in-house daily, with warm kale panzanella and potatoes colcannon ..... 36

THE PROUD VEGETARIAN a composed selection of fresh vegetables, served with toasted ciabatta ..... 23

ROTISSERIE CHICKEN roasted with crushed herbs, with warm kale panzanella (limited) ..... 30

WOOD-GRILLED LOCAL SAUSAGES & CHICKEN THIGH with custom mustard and coleslaw ..... 26

DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage & potatoes colcannon ..... 38

KNIFE & FORK BARBECUE RIBS slow cooked, served with French fries and coleslaw ..... 40

## USDA PRIME STEAKS

CENTER-CUT FILET 59

hand-selected with seasonal green vegetable & potatoes colcannon

THE HAWAIIAN 55

ribeye steak with pineapple-soy-ginger marinade, with our loaded baked potato

NEW YORK STRIP 60

seasoned and broiled, served à la carte

*We do not recommend and will respectfully not guarantee steaks ordered ‘medium-well’ or above*

## VEGETABLES & SIDES

Seasonal Green Vegetable 8 • Braised Red Cabbage with Goat Cheese 8

Emerald Kale Salad with Roasted Peanut Vinaigrette 10 • Creamed Corn 8

Warm Kale Panzanella 8 • Coleslaw 8 • Tabbouleh 8 • Black Beans & Rice 9

French Fries 8 • Potatoes Colcannon 8 • Fully Loaded Baked Potato 12

KEY LIME PIE 12

with freshly whipped cream, graham cracker & pecan crust

*Hot towels are available upon request*

*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!*

— CASHLESS PAYMENT ONLY —

VISA, MASTERCARD, AMERICAN EXPRESS ACCEPTED