

**CHILLED JUMBO SHRIMP**

*served with cocktail & rémoulade sauces 22*

**HOUSE-SMOKED SALMON** *with Chef's dressing and toast 19*

**SPINACH & ARTICHOKE DIP** *salsa, warm tortilla chips 18*

**ROSEMARY FOCACCIA** *almonds, marinated olives 2/3/4*

**NICE LITTLE HOUSE SALAD** *with beets, croutons & goat cheese 10*

## SALADS

**GRILLED CHICKEN SALAD** *mixed greens, jicama, honey-lime vinaigrette and peanut sauce ..... 21*

**SASHIMI TUNA SALAD** *pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette ..... 24*

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

**THAI STEAK & NOODLE SALAD** *marinated filet (or rotisserie chicken), mango, chopped peanuts, basil and mint.... 24*

**CAESAR SALAD** *little gem lettuce, grated Reggiano, rustic house-made croutons ..... 16*

## BURGERS & SANDWICHES

**CHEESEBURGER** *fresh ground chuck, served all the way on a dressed egg bun ..... 20*

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

**CALIFORNIA BURGER** *fresh ground chuck, avocado, melted Monterey jack, watercress, red onion..... 20*

**FRENCH DIP AU JUS** *thinly sliced roasted prime rib, house-made toasted French roll..... 22*

## HOUSE SPECIALTIES

**TODAY'S VERY FRESH FISH** *selection and preparation changes daily ..... MKT*

**SCOTTISH SALMON** *pan roasted, with lentil vinaigrette, potato purée and seasonal vegetable ..... 28*

— *We buy our fish whole and hand-fillet in-house daily to ensure the highest quality*

**JUMBO LUMP CRAB CAKES** *pan-fried, Pommery mustard, french fries and coleslaw (limited) ..... 44*

**I'LL HAVE THE CHICKEN** *wood roasted chicken with tabbouleh (limited availability) ..... 27*

**DOUBLE-CUT PORK CHOP** *with Pommery mustard sauce, braised red cabbage and potato purée..... 34*

**ROASTED PRIME RIB** *aged and roasted on the bone, with potato purée and today's seasonal vegetable ..... 38*

**BARBECUE PORK RIBS** *slow cooked and fall-off-the-bone tender, with french fries and coleslaw ..... 37*

**USDA PRIME FILET** *seasoned and seared, with potato purée and today's seasonal vegetable..... 49*

**THE HAWAIIAN** *rib-eye steak with pineapple-soy-ginger marinade, loaded Idaho baked potato ..... 42*

— *We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above*

## MARKET SIDES 9 EACH

*Sautéed Spinach • Braised Red Cabbage • Coleslaw*

*Today's Seasonal Vegetable • Emerald Kale Salad • Tabbouleh*

*Hand-Cut French Fries • Potato Purée • Idaho Baked Potato*

## DESSERT & COFFEE

*Hot Fudge Sundae with sugared pecans 10*

*Warm Five Nut Brownie served à la mode 10*

*Espresso 2 • Macchiato 2 • Cappuccino 3*

*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 hope you enjoy your time with us. Bon Appétit!*