

STARTERS

- HOUSE-SMOKED SALMON *Chef's dressing & toast* 19 | SPINACH & ARTICHOKE DIP *warm tortilla chips* 18
 ROSEMARY FOCACCIA *almonds & olives 3/4/5* | NICE LITTLE HOUSE SALAD *beets, croutons, goat cheese* 11
 GRILLED ARTICHOKEs *limited availability! We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available, spring through summer. AQ*

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* 25
 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* ... 25
 CAESAR SALAD *little gem lettuce, grated Reggiano, rustic house-made croutons, our eggless Caesar dressing* 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
 RUBY RED TROUT *lightly seasoned and hardwood grilled, served with coleslaw*..... 27
 SCOTTISH SALMON *pan roasted, with lentil vinaigrette, potato purée and seasonal vegetable* 29
 JUMBO LUMP CRAB CAKES *pan-fried, Pommery mustard, french fries and coleslaw (limited)* 45
 I'LL HAVE THE CHICKEN *wood-fired rotisserie chicken served with tabbouleh (limited availability)* 28
 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* 41
 BARBECUE PORK RIBS *slow cooked and fall-off-the-bone tender, with french fries and coleslaw* 38
 USDA PRIME FILET *seasoned and seared, with potato purée and today's seasonal vegetable*..... 51
 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

VEGETABLES & SIDES 9 EACH

- Braised Red Cabbage • Tabbouleh with lemon vinaigrette
 Today's Seasonal Vegetable • Coleslaw • Emerald Kale Salad
 French Fries • Potato Purée • True Idaho Baked Potato

DESSERT & COFFEE

- Hot Fudge Sundae with sugared pecans 11
 Warm Five Nut Brownie served à la mode 11
 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!