

CHILLED JUMBO SHRIMP
served with cocktail &
rémoulade sauces 25

HOUSE-SMOKED SALMON served with toasts & Chef's dressing 21
SPINACH & ARTICHOKE DIP with salsa, sour cream & tortilla chips 19
ROSEMARY FOCACCIA marinated olives and toasted almonds 6
TRADITIONAL SALAD chopped egg, bacon, your choice of dressing 13
 Buttermilk Garlic • Mustard-Honey • Thousand Island • Creamy Vinaigrette

GRILLED ARTICHOKEs limited availability! 18 *We grill only true heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these plants yield artichokes of superior flavor and meatiness. Highly seasonal, we'll offer them whenever they're available, typically spring through summer.*

SALADS

CAESAR SALAD grated Reggiano, rustic croutons, eggless Caesar dressing (add rotisserie chicken +6)..... 15
GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette and peanut sauce 22
EMERALD KALE & ROTISSERIE CHICKEN roasted peanut vinaigrette, fresh herbs, Reggiano 20
SASHIMI TUNA SALAD pan-seared ahi, mango, avocado, mixed greens, cilantro ginger vinaigrette* 26
THAI STEAK & NOODLE SALAD marinated filet, mango, chopped peanuts, basil and mint 26
 With rotisserie chicken.....23 | Sans protein, our nearly vegetarian option..... 20

BURGERS & SANDWICHES

CHEESEBURGER freshly ground chuck, served all the way on a dressed, house-made bun* 20
HOUSE-MADE VEGGIE BURGER our signature recipe, sweet soy glaze & melted jack 20
FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll* 25
 Please choose French fries, coleslaw or tabbouleh

HOUSE SPECIALTIES

RUBY RED TROUT lightly seasoned and hardwood grilled, served with coleslaw* 32
ROTISSERIE CHICKEN roasted half chicken, crushed herbs, apricot glaze, with tabbouleh (limited) 31
AHI TUNA WITH SHIITAKE PONZU seared rare, served with coleslaw and vine-ripened tomatoes* 32
SCOTTISH SALMON pan-roasted, served with today's green vegetable and pomme purée* 34
DOUBLE-CUT PORK CHOP with Pommery mustard, braised red cabbage and pomme purée 36
THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato* 48
BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, served with coleslaw and French fries.... 39
USDA PRIME FILET center-cut, seasoned and grilled, with pomme purée and broccoli (limited)* 58
 –We do not recommend and will respectfully not guarantee steaks ordered 'medium well' or above

VEGETABLES & SIDES

Roasted Peppers with French Feta 10 • Creamed Corn 10 • Braised Red Cabbage with Goat Cheese 10 • Broccoli 10
 Emerald Kale Salad 10 • Coleslaw 8 • Tabbouleh 8 • French Fries 8 • Pomme Purée 10 • Fully Loaded Baked Potato 10

Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal.

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!