

CHILLED JUMBO SHRIMP

served with cocktail & rémoulade sauces 23

- SPINACH & ARTICHOKE DIP with salsa, sour cream & tortilla chips 16
- HOUSE-SMOKED SALMON served with toasts & Chef's dressing 17
- ROSEMARY FOCACCIA marinated olives and toasted almonds 2/3/4
- TRADITIONAL SALAD chopped egg, bacon, choice of dressing 8
blue cheese, buttermilk garlic, mustard-honey, thousand island or vinaigrette

GRILLED ARTICHOKE in short supply! We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. Offered whenever available, spring through summer. AQ

SALADS

- GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette and peanut sauce..... 19
- CAESAR SALAD crisp romaine, grated Reggiano, eggless Caesar dressing (add rotisserie chicken + 5) 15
- SASHIMI TUNA SALAD pan-seared ahi, mango, avocado, mixed greens, cilantro ginger vinaigrette*23
- THAI STEAK & NOODLE SALAD seared filet, avocado, mango, chopped peanuts, basil and mint*24
— also available with crispy chicken (or our nearly vegetarian option — subtract 3 dollars)
- EMERALD KALE & ROTISSERIE CHICKEN roasted peanut vinaigrette and fresh herbs 19

BURGERS & SANDWICHES

- CHEESEBURGER freshly ground chuck, served all the way on a dressed, house-made bun*17
- HOUSE-MADE VEGGIE BURGER our signature recipe, sweet soy glaze & melted jack.....17
- CALIFORNIA BURGER avocado, arugula, red onion, mustard-honey, Monterey jack* 18
- FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll* 21
Served with your choice of tabbouleh, coleslaw or hand-cut fries

HOUSE SPECIALTIES

- ARCTIC CHAR Cajun seasoned and hardwood grilled, with today's green vegetable and potato purée* 28
- ROTISSERIE CHICKEN roasted half chicken, crushed herbs, apricot glaze, with tabbouleh (limited) 27
- AHI TUNA WITH SHIITAKE PONZU seared rare, served with coleslaw and vine-ripened tomatoes* 29
- SCOTTISH SALMON pan-roasted, served with today's green vegetable and potato purée* 29
- DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage and potato purée 31
- BONE-IN PRIME RIB aged and roasted, served with a loaded Idaho baked potato* 39
- FLYING CHICKEN PLATTER light and crispy fried chicken tenders, with coleslaw and tomatoes 19
- BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with French fries and coleslaw. 34
- THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato* 39
- USDA PRIME FILET center-cut beef tenderloin, with today's green vegetable and potato purée* 48

—We do not recommend and will respectfully not guarantee steaks ordered 'medium well' or above

MARKET SIDES 8 EACH

Creamed Corn freshly shucked with Jalapeño Peppers • Braised Red Cabbage with Goat Cheese
Today's Green Vegetable • Coleslaw with Grandma Ding's Relish • Tabbouleh with Lemon Vinaigrette
Hand-cut French Fries • Potato Purée with Parmesan-Reggiano • Fully Loaded True Idaho Baked Potato

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!