

STARTERS

HOUSE-SMOKED SALMON *Chef's dressing & toasts* 15 • SPINACH & ARTICHOKE DIP *warm tortilla chips* 14
 CIABATTA CHEESE TOAST *Parmesan, gruyere & cheddar* 7 • TEXAS TOAST *with olives & toasted almonds* 4
 GRILLED ARTICHOKE *limited availability! 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. We'll serve whenever available, spring through summer. AQ*

SALADS

TRADITIONAL SALAD *chopped egg, smokehouse bacon, rustic croutons, served with your choice of dressing* 9
 CAESAR SALAD *crisp romaine, croutons, grated Reggiano, with our eggless Caesar dressing* 9
 SASHIMI TUNA SALAD *pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette*..... 22
 GRILLED CHICKEN SALAD *field greens, jicama, honey-lime vinaigrette, peanut sauce* 18
 EMERALD KALE & ROTISSERIE CHICKEN *with fresh herbs and roasted peanut vinaigrette*.....17
 THAI STEAK & NOODLE SALAD *marinated filet (or roasted chicken), mango, peanuts, basil and mint*..... 23
 CLUB SALAD *crispy chicken, mixed greens, tomato, avocado, chopped egg, smokehouse bacon* 18
 —our dressings: blue cheese, mustard-honey, buttermilk garlic, thousand island or vinaigrette

BURGERS & SANDWICHES

CHEESEBURGER *fresh ground chuck, cheddar, lettuce, tomato, onion, house-made bun*17
 HOUSE MADE VEGGIE BURGER *our signature recipe with sweet soy glaze and melted Monterey jack*17
 HICKORY BURGER *applewood smoked bacon, grated cheddar, onion, hickory sauce*17
 CALIFORNIA BURGER *avocado, arugula, red onion, mustard-honey and melted jack cheese*17
 FRENCH DIP AU JUS *thinly sliced roasted prime rib, house-made toasted French roll* 21

HOUSE SPECIALTIES

FAROE ISLAND SALMON *pan-roasted, served with potato purée and seasonal green vegetable* 27
 JUMBO LUMP CRAB CAKES *pan-fried blue crab, Pommery mustard, with fries & coleslaw (limited)*..... 36
 ARCTIC CHAR *with lemon butter sauce, potato purée and seasonal green vegetable*..... 27
 ROTISSERIE CHICKEN *slow-roasted with crushed herbs and apricot glaze, served with couscous (limited)*... 24
 THE HAWAIIAN *rib-eye steak with pineapple-soy-ginger marinade, loaded Idaho baked potato* 38
 BARBECUE PORK RIBS *slow cooked and fall-off-the-bone tender, with French fries and coleslaw*..... 31
 DOUBLE-CUT PORK CHOP *with Pommery mustard sauce, braised red cabbage and potato purée*..... 28
 ROASTED PRIME RIB *roasted on the bone, with potato purée and seasonal green vegetable* 37
 USDA PRIME FILET *center-cut beef tenderloin, with potato purée and seasonal green vegetable* 48

VEGETABLES & SIDES 8 EACH

Seasonal Green Vegetable • Braised Red Cabbage
 Creamed Corn • Coleslaw • Couscous • Iron Skillet Beans
 French Fries • Potato Purée • True Idaho Baked Potato

DESSERT & COFFEE

Apple Walnut Cobbler 10 • Five Nut Brownie 10
 Hot Fudge Sundae with sugared pecans 10
 Coffee 3 • Espresso 3 • Macchiato 4 • Cappuccino 4

We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared “medium well” or above. We are concerned for your well-being, if you have allergies please alert us as not all ingredients are listed. We are obligated to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish eggs or unpasteurized milk may increase your risk of foodborne illness. We hope you enjoy your time with us. Bon Appétit!