

## STARTERS —

HOUSE-SMOKED SALMON served with toast and Chef's dressing 17

SPINACH & ARTICHOKE DIP served with salsa, sour cream and warm tortilla chips 16

ROSEMARY FOCACCIA with marinated olives and toasted almonds 5

TRADITIONAL SALAD chopped egg, smokehouse bacon, served with your choice of dressing 9  
— *blue cheese, buttermilk garlic, mustard-honey, vinaigrette or thousand island*

GRILLED ARTICHOKE *gone for the season! 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. They are typically available spring through summer.*

## SALADS —

SASHIMI TUNA SALAD pan-seared ahi with cilantro ginger vinaigrette, field greens, mango and avocado \* 21

GRILLED CHICKEN SALAD field greens, jicama, honey-lime vinaigrette and peanut sauce 18

THAI STEAK & NOODLE SALAD marinated filet, mango, chopped peanuts, basil and mint \* 22  
— *also available with rotisserie chicken (or our nearly vegetarian option with avocado — subtract 3 dollars)*

EMERALD KALE & ROTISSERIE CHICKEN SALAD roasted peanut vinaigrette, fresh herbs, Reggiano 18

CAESAR SALAD crisp romaine, croutons, Reggiano, eggless Caesar dressing (*add rotisserie chicken +6*) 13

## BURGERS & SANDWICHES —

CHEESEBURGER freshly ground chuck with cheddar, tomato, lettuce and onion on a house-made bun \* 18

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 17

FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll \* 21  
— *Served with your choice of coleslaw, fries or tabbouleh*

## HOUSE SPECIALTIES —

SCOTTISH SALMON hand filleted in-house, with pomme purée and seasonal vegetable \* 30

JUMBO LUMP CRAB CAKES pan-seared with Pommery mustard and coleslaw (*limited availability*) AQ

ROTISSERIE CHICKEN slow roasted with crushed herbs and apricot glaze, served with tabbouleh 26

DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage and pomme purée 32

BARBECUE PORK RIBS slow cooked, fall-off-the-bone tender, with fries and coleslaw 34

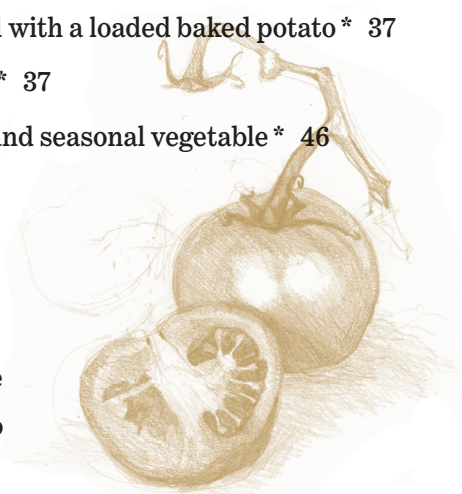
THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato \* 37

ROASTED PRIME RIB served with pomme purée and seasonal vegetable \* 37

USDA PRIME CENTER-CUT FILET hand-selected, with pomme purée and seasonal vegetable \* 46  
— *We do not guarantee steaks ordered 'medium well' or above*

## VEGETABLES & SIDES 7 each

Coleslaw • Broccoli • Tabbouleh • Creamed Corn • Seasonal Vegetable  
Iron Skillet Beans • French Fries • Pomme Purée • Loaded 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!*



Cell phones are prohibited in our dining room and bar: we will be happy to continue service once you've completed your call.