**STARTERS** —

**CHILLED JUMBO SHRIMP**

served with cocktail & rémoulade sauces 22

**HOUSE-SMOKEO SALMON**

with toast and Chef's dressing 18

**SPINACH & ARTICHOKE DIP**

served with salsa, sour cream and warm tortilla chips 16

**ROSEMARY FOCACCIA**

with marinated olives and toasted almonds 5

**CAESAR SALAD**

crisp romaine, croutons, grated Reggiano, with our eggless Caesar dressing 9

**TRADITIONAL SALAD**

chopped egg, smokehouse bacon, served with your choice of dressing 10

— blue cheese, buttermilk garlic, mustard-honey, vinaigrette or thousand island

**GRILLED ARTICHOACKES**

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 19

— also available with rotisserie chicken (or our nearly vegetarian option with avocado — subtract 3 dollars)

**THAI STEAK & NOODLE SALAD**

marinated filet, mango, chopped peanuts, basil and mint * 22

**EMERALD KALE & ROTISSERIE CHICKEN SALAD**

roasted peanut vinaigrette, fresh herbs, Reggiano 18

**BURGERS & SANDWICHES** —

**CHEESEBURGER**

freshly ground chuck with cheddar, tomato, lettuce and onion on a house-made bun * 19

**HOUSE-MADE VEGGIE BURGER**

our signature recipe with sweet soy glaze and melted 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 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 PORK CHOP**

slow roasted with crushed herbs and apricot glaze, served with tabbouleh 27

**DOUBLE-CUT PORK CHOP**

with Pommery mustard sauce, braised red cabbage and pomme purée 33

**BARBECUE PORK RIBS**

slow cooked, fall-off-the-bone tender, with fries and coleslaw 36

**THE HAWAIIAN**

rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato * 39

**ROASTED PRIME RIB**

served with pomme purée and seasonal vegetable * 39

**USDA PRIME CENTER-CUT FILET**

hand-selected, with pomme purée and seasonal vegetable * 49

— We do not guarantee steaks ordered ‘medium well’ or above

**VEGETABLES & SIDES** 8 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.