

MENU

BURGERS AND SANDWICHES

Cheeseburger Fresh ground chuck with Cheddar on a toasted house-made egg bun.....	17
Veggie Burger Our amazing house-made recipe with melted Monterey Jack	16
Hickory Burger Bacon, cheddar and onion, with our hickory sauce	18
Gulf Coast Style Fish Sandwich Crispy fish with coleslaw, dill pickle, red onion (<i>Tues-Sat</i>).....	19
French Dip Thinly sliced roasted prime rib piled high on a house-made French roll	23

SALADS

Iceberg Wedge & Blue Cheese Salad With vine-ripe tomatoes and warm pickled beets (<i>add bacon, no charge</i>).....	16
Grilled Chicken Salad Tortilla strips, local greens, And sliced grilled chicken with honey-lime vinaigrette and peanut sauce	19
Flying Tuna Platter Seared #1 ahi with mixed greens, avocado and mango, Served with firecracker sauce and honey lime vinaigrette.....	28
Whole Leaf Caesar Salad Romaine lettuce hearts, grated Reggiano, cornbread croutons, With our signature Caesar dressing (<i>add crispy rock shrimp +5</i>).....	15
Kale & Rotisserie Chicken Salad Emerald kale and our slow roasted chicken, With roasted peanut vinaigrette and grated Reggiano	19
Traditional Salad Chopped egg, smokehouse bacon, croutons, choice of dressing, <i>Mustard-honey, buttermilk garlic, blue cheese, vinaigrette or thousand island</i>	10

ENTRÉES

Rotisserie Chicken Slow wood-fire roasted, Served with mole amarillo and green rice	23
Oak Grilled Salmon Filleted in-house, Served with seasonal green vegetable.....	29
White Cheddar Butternut Enchilada Roasted butternut squash and Swiss chard, Served with cucumber salad (<i>sunny-side egg optional</i>).....	21
Barbecue Pork Ribs Slow-cooked until tender with Texas Hill Country BBQ sauce, Served with coleslaw and french fries	31
Bangers and Frites Locally made sausages with spicy, deli-style mustard, Served with coleslaw and french fries	19
BBQ Combination Plate Rotisserie chicken and BBQ pork ribs, Served with coleslaw and tomatoes with goat cheese.....	30
Tri-Tip and Enchilada Wood roasted Snake River Farms tri-tip, Butternut squash and cheddar enchilada, with cucumber salad (<i>sunny-side egg optional</i>)	31
The Hawaiian Rib-eye steak with pineapple-soy-ginger marinade, Served with seasonal green vegetable.....	39
USDA Prime Filet Aged center-cut beef tenderloin, Served with a field greens salad.....	43

This & That...

Seasonal Vegetable	6
Braised Red Cabbage.....	6
Cucumber Salad	6
Green Rice.....	6
Coleslaw	6
French Fries	6

Starters...

Home Smoked Salmon	16
Spinach & Artichoke Dip.....	16
Iron Skillet Cornbread.....	8
Deviled Eggs	8
Rosemary Focaccia & Olives	5
Kale Salad w/ Peanut Vinaigrette.....	8

Grilled Artichokes *limited AQ*
We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. They are typically available spring through summer.

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! *California State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of foodborne illnesses. Please enjoy your time with us. Bon Appétit!

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Barbecue Pork Ribs Slow-cooked until tender with Texas Hill Country BBQ sauce, Served with coleslaw and French Fries	32
Bangers and Mash Locally made sausages with spicy, deli-style mustard, Served with pomme purée and braised red cabbage	19
BBQ Combination Plate Rotisserie chicken and BBQ pork ribs, Served with coleslaw and tomatoes with goat cheese.....	31
Roasted Prime Rib Aged Angus beef roasted on the bone, Served with pomme purée and seasonal green vegetable.....	40
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