

RUTHERFORD GRILL

BURGERS AND SANDWICHES

Cheeseburger Fresh ground chuck with Cheddar on a toasted house-made egg bun.....	18
Veggie Burger Our amazing house-made recipe with melted Monterey Jack	17
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

Traditional Salad Chopped egg, smokehouse bacon, croutons, choice of dressing	10
<i>Thousand Island • Mustard-Honey • Buttermilk Garlic • Blue Cheese • Vinaigrette</i>	
Whole Leaf Caesar Salad Romaine lettuce hearts, grated Reggiano, cornbread croutons, With our signature Caesar dressing (<i>add crispy rock shrimp +5</i>).....	15
Iceberg Wedge With vine-ripe tomatoes, warm pickled beets, Thousand Island dressing and blue cheese crumbles (<i>add bacon, no charge</i>)	17
Grilled Chicken Salad Tortilla strips, local greens, sliced grilled chicken, With honey-lime vinaigrette and peanut sauce	19
Flying Tuna Platter Seared #1 ahi with mixed greens, avocado, mango, Served with firecracker sauce and honey lime vinaigrette.....	28
Kale & Rotisserie Chicken Salad Emerald kale, slow roasted chicken, With roasted peanut vinaigrette and grated Reggiano	19
Tri-Tip and Caesar Wood roasted tri-tip, with our own Worcestershire sauce, Served with our whole leaf Caesar salad	26

ENTRÉES

Rotisserie Chicken Amarillo Wood-fire roasted, Served with black beans & rice, and a small tomato vinaigrette salad.....	24
Traditional Roast Chicken Slow cooked in our rotisserie, Served with seasonal green vegetable.....	23
Seattle-Style Barbecue Salmon Filleted in-house, Served with cucumber salad and coconut rice.....	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>)	32
The Hawaiian Rib-eye steak with pineapple-soy-ginger marinade, Served with French fries	39
USDA Prime Filet Aged center-cut beef tenderloin, Served with a field greens salad.....	45

This & That...

Seasonal Vegetable	6
Braised Red Cabbage	6
Cucumber Salad	6
Very Wild Rice	6
Coleslaw	6
French Fries	6

Starters...

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

Seafood Cocktail

Jumbo lump blue crab meat, shrimp and avocado in our own cocktail sauce. Served with saltine crackers..... 18

*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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