

BITES

Shaved Brussels Sprouts	bacon, parmesan	7
Assorted Marinated Olives		5
House Made Onion Rings		5
House Made Beet Chips		5

STARTERS

Monterey Bay Crispy Calamari	caper tartar sauce fresh horseradish cocktail sauce	13.5
“Everything” Avocado Toast	roasted tomato pesto toasted onion, poppy & sesame seeds, sea salt, garlic, crostini wild arugula w/black truffle oil	8
Grits n Greens	creamy polenta, sautéed greens Pt. Reyes blue cheese	8
Applewood Smoked Buffalo Wings	cilantro gorgonzola port dipping sauce	11
Heirloom Tomato Stack	mozzarella, pesto coulis, pea shoots red onion, crostini crumbles, balsamic syrup	12
Maryland Crab Cakes	organic greens, lemon beurre blanc	13.5
Cajun Fried Artichoke Hearts	bbq house ranch dipping sauce	11
Artisan Cheese Plate	three craft cheeses, candied walnuts dates, spicy mango compote, dark chocolate, fresh seasonal fruit house made garlic crostini	15

SMALL SALADS

Organic Baby Green Salad	balsamic vinaigrette or creamy gorgonzola port dressing	7.5
Caesar Salad *	house made francesi garlic crostini fresh grated parmesan	9
Heart of Romaine Salad	balsamic roasted beets, avocado crostini crumbles, creamy Pt. Reyes blue cheese dressing	10
3 Beet Salad	roasted beets, raw beets, beet chips wild arugula, glazed walnuts, Laura Chenel goat cheese champagne vinaigrette	9.5

SANDWICHES

Grass Fed Burger	roasted mushrooms, Vermont sharp cheddar tomato, shaved romaine, red onion, fresh cut fries	14.5
Tacos of the Day	– see specials menu	AQ
Blackened Chicken Sandwich	cheddar cheese, green chiles cilantro aioli, house onion rings, Gayle’s onion roll, fresh cut fries	14
Black and Blue Ahi Tuna Club *	(rare) Applewood smoked bacon, baby greens, sliced tomato, red onion, chipotle aioli, Gayle’s onion roll, fresh cut fries	15.5

Vegan, Vegetarian & Gluten Free Menus Available

LARGE SALADS

Chop Salad pulled rotisserie chicken, watermelon, shaved romaine
roasted corn, toasted sunflower seeds, Applewood smoked bacon
fresh mint, gorgonzola cheese, creamy lemon basil vinaigrette 18

Grilled Natural Skirt Steak Salad * baby greens
roasted beets, shaved red onion, crumbled gorgonzola
creamy gorgonzola port dressing 23

Blackened Fish BBQ Ranch Salad sustainable fish of the day
Napa cabbage, romaine, smoked black bean & roasted tomato salsa
Vermont sharp cheddar cheese, house made flour tortilla chips
avocado, BBQ ranch dressing 19

ROTISSERIE AND GRILL

	Rotisserie Chicken	20
	Free range air chilled ½ chicken Garlic Herb (aioli) or Smoked Honey Cured (Dijon aioli)	
Choose 2 sides:	Harris Ranch Filet Mignon *	33
Fresh cut fries	applewood smoked bacon gorgonzola reduction sauce	
Flavored mashed potatoes	Applewood Smoked	
Creamy polenta	Boneless Pork Chops	23
Fresh seasonal vegetable	molasses cured	
Smoked Black Beans	house made applesauce	
Napa Slaw		
Side of the day		
	Hickory Smoked Baby Back Ribs	24
	apricot glaze	
	Harris Ranch Pepper Steak *	AQ
	Chef's cut Kentucky bourbon Sauce	

PASTA

Linguini Cruz roasted tomato, Kalamata olive tapenade
fresh fennel, fresh basil, artichoke hearts, garlic saffron butter sauce
crostini crumbles 17

Grilled Skirt Steak * & Fettuccine
fresh basil, gorgonzola alfredo sauce, parmesan cheese 26

Gnocchi Gratin Pulled rotisserie chicken
pesto cream sauce, Reggiano cheese, tomato concassé 19

Add to pasta/grain: Prawns-7 Skirt Steak-10 Chicken Breast -5

All seafood served is sustainable in accordance with the
Monterey Bay Seafood Watch Program

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions*