

# LUNCH

*Café Cruz uses local, organic, sustainable and natural products whenever possible*

## STARTERS

- Cajun Fried Artichokes**  
*house made BBQ ranch dipping sauce*  
11
- Maryland Crab Cakes** *Lemon beurre blanc*  
11
- Corn & Black Bean Guacamole** flour tortilla  
chips  
6
- Buffalo Wings** *cilantro, gorgonzola port  
dipping sauce*  
10
- Monterey Bay Calamari** *tartar & cocktail  
sauce*  
11

## SMALL SALADS & SOUPS

- Daily House Made Soup**  
Cup 4.5  
Bowl 6.5
- Caesar Salad**  
7
- Organic Baby Green Salad**  
*balsamic vinaigrette or creamy gorgonzola  
port dressing*  
6.5

## SIDES N BITES

- Fresh Cut Garlic Fries** 5  
**Sautéed Greens** 5.5  
**Onion Rings** 5  
**Beet Chips** 5  
**Mixed Olives** 5

## LARGE SALADS

- Chop Salad** 16.5  
*Pulled rotisserie chicken, heirloom tomato, romaine, watermelon, toasted sunflower  
applewood smoked bacon, gorgonzola cheese, creamy lemon basil vinaigrette* seeds
- Blackened Fish BBQ Ranch Salad\*** 17.5  
*sustainable fish of the day, roasted corn and smoked black bean salsa, avocado  
house made flour tortilla chips, Napa cabbage, romaine, Vermont sharp cheddar  
BBQ ranch dressing*
- Grilled Harris Ranch Bistro Steak Salad\*** 19  
*mixed baby greens, crumbled gorgonzola, roasted beets, shaved red onions &  
creamy gorgonzola port dressing*
- Chinese Shrimp Salad** 17.5  
*toasted almonds, cabbage, romaine, red bell pepper, celery, carrots, cilantro, mint  
grilled pineapple, crispy noodles, hoisin sesame vinaigrette*
- Monterey Caesar** 17.5  
*romaine, local fried calamari, guacamole, parmesan cheese, classic caesar dressing*
- Blackened Prawn & 3 Beet Salad** 17  
*roasted beets, raw beets & beet chips, wild arugula, glazed walnuts,  
Laura Chenel goat cheese, champagne vinaigrette.*

## SANDWICHES

*Served With Choice of Napa Cole Slaw, Fresh Fruit, Fresh Vegetable or Fresh Cut Fries*

<b>Club "Cruz"</b>	<i>applewood smoked natural bacon, pulled rotisserie chicken, baby greens, tomato red onions, swiss cheese, mayo, Gayle's onion roll</i>	<b>13</b>
<b>House Smoked Turkey &amp; Vermont Sharp Cheddar Melt</b>	<i>baby greens, whole grain mustard aioli, Gayle's francesi roll</i>	<b>12</b>
<b>Grilled Fish Sandwich</b>	<i>selected sustainable fish, caper tartar sauce, baby greens tomato, red onion, Gayle's francesi roll</i>	<b>14</b>
<b>Calamari Steak Sandwich</b>	<i>avocado, tomato, shaved romaine, red onions, chipotle tartar sauce, Gayle's onion roll</i>	<b>13</b>
<b>Blackened Chicken &amp; Green Chili Sandwich</b>	<i>Vermont sharp cheddar cheese shaved romaine, cilantro aioli, crispy onions, Gayle's onion roll</i>	<b>12.5</b>
<b>Prawn Club</b>	<i>chipotle aioli, applewood smoked bacon, tomatoes, lettuce, red onion Gayle's francesi roll</i>	<b>14</b>
<b>Roasted Mushroom &amp; Avocado Melt</b>	<i>tomatoes, artichoke hearts, Vermont sharp cheddar baby greens, whole grain mustard aioli, Gayle's francesi roll</i>	<b>13.5</b>
<b>Half Sandwich of the Day with Soup or Salad</b>		<b>11.5</b>

## BURGERS

Hand-formed and made with grass fed beef and served with shaved romaine, tomatoes and red onion

**Café Cruz Burger\* (1/3 lb) 9.5**  
**Half Pound Burger\* 11.5**

**Guacamole 3 Bacon 2**  
**Swiss or Cheddar Cheese 1 Sautéed Mushrooms 1.5**

**Vegetarian Burger 10**  
*Shaved Romaine, Tomato, Onion*

## CRUZ SPECIALTIES

<b>Fettuccine &amp; Harris Ranch Bistro Steak*</b>	<i>fresh basil gorgonzola alfredo sauce</i>	<b>20</b>
<b>Applewood Smoked Boneless Pork Chop*</b>	<i>molasses-cured, with house applesauce</i>	<b>14</b>
<b>Harris Ranch Bistro Steak Sandwich*</b>	<i>open faced, garlic cheese toast house made onion rings, caesar salad</i>	<b>20</b>

**Café Cruz celebrates 22 years serving our local community!**

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