

BITES

Shaved Brussels Sprouts bacon, parmesan	6.5
Assorted Marinated Olives	5
House Made Onion Rings	5
House Made Beet Chips	5
Roasted Tomato & Black Bean Guacamole flour tortilla chips	6

STARTERS

Monterey Bay Crispy Calamari caper tartar sauce fresh horseradish cocktail sauce	13.5
Grits n Greens creamy polenta, sautéed greens Pt. Reyes blue cheese	8
Applewood Smoked Buffalo Wings cilantro gorgonzola port dipping sauce	11
Grilled Broccolini Sesame hoisin vinaigrette	8
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

LARGE SALADS

Chop Salad pulled rotisserie chicken, dried cranberry, romaine apple, toasted sunflower seeds Applewood smoked bacon gorgonzola cheese, creamy lemon basil vinaigrette	17
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:		
Fresh cut fries	Harris Ranch Filet Mignon *	33
Flavored mashed potatoes	applewood smoked bacon,	
Creamy polenta	gorgonzola reduction sauce	
Fresh seasonal vegetable	Applewood Smoked	
Smoked Black Beans	Boneless Pork Chops	23
Napa Slaw	molasses cured,	
Side of the day	house made applesauce	
	Hickory Smoked Baby Back Ribs	24
	apricot glaze	
	Harris Ranch Pepper Steak *	AQ
	Chef's cut	
	Kentucky bourbon Sauce	

PASTA

Linguini & Prawns roasted tomato, Kalamata olive tapenade fresh fennel, fresh basil, artichoke hearts, garlic saffron butter sauce crostini crumbles	22
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
Polenta La Selva	
Shaved Brussels Sprouts, artichoke hearts, tomato, capers, garlic Lemon, butter white wine sauce	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*

