

BITES

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

STARTERS

Monterey Bay Crispy Calamari	capier tartar sauce fresh horseradish cocktail sauce	12.5
Heirloom Tomato Stack	fresh mozzarella, red onion, pesto coulis Crostini crumbles. Balsamic syrup, pea shoots	13
Grits n Greens	creamy polenta, sautéed greens Pt. Reyes blue cheese	8
Applewood Smoked Buffalo Wings	cilantro gorgonzola port dipping sauce	11
Maryland Crab Cakes	organic greens, lemon beurre blanc	12.5
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

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 aioli, house onion rings, cilantro, 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

Vegan, Vegetarian & Gluten Free Menus Available

LARGE SALADS

Chinese Shrimp Salad	toasted almonds, cabbage, romaine red bell pepper, celery, carrots, cilantro, mint, crispy noodles grilled pineapple, hoisin sesame vinaigrette	18
Chop Salad	pulled rotisserie chicken, heirloom tomatoes, romaine watermelon, 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	22
Blackened Fish BBQ Ranch Salad	sustainable fish of the day Napa cabbage, romaine, smoked black bean & roasted corn 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	32
Flavored mashed potatoes	applewood smoked bacon, gorgonzola reduction sauce	
Creamy polenta	Applewood Smoked	
Fresh seasonal vegetable	Boneless Pork Chops	22
Smoked Black Beans	molasses cured, house made applesauce	
Napa Slaw		
Side of the day		
	Hickory Smoked Baby Back Ribs	23
	apricot glaze	
	Harris Ranch Pepper Steak	AQ
	Chef's cut Kentucky bourbon Sauce	

PASTA & GRAINS

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	25
Gnocchi Gratin	pulled rotisserie chicken, pesto cream sauce, Reggiano cheese, tomato concassé	21
Creamy Polenta & Succotash	fava beans, brussels sprouts white corn, tomato, fresh thyme, butter white wine sauce	18
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