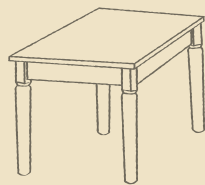


FOR THE TABLE



- Cast Iron Baked Pennsylvania Brie** 14
Penn. cheese guild certified, fig chutney, candied walnuts, dried fruit, artisan toast
- Baked Meatballs** 12.5
Homemade marinara, mozzarella cheese, portobello mushrooms, garlic cheese toast
- California Cauliflower** 9.5
Tempura battered Santa Barbara cauliflower, drizzled with lemon and chipotle aioli, or steamed then tossed in buffalo sauce
- Ale House Onion Rings** 9.5
Brown ale battered, lightly fried, chipotle-barbeque dip
- Prime Rib Nachos** 14
Shaved beef black beans, pico de gallo, jack cheese, jalapeño cheese sauce

GRILL CLASSICS



- Bronzed Swordfish** 24
Line caught, spinach risotto, tomato lemon caper sauce
- Maple Glazed Salmon** 21
Local kale, quinoa, feta cheese, glazed baby carrots
- All-Natural Chicken Parmigiana** 18
Pounded thin, lightly breaded over linguini pasta with broccolini
- Slow Roasted Meatloaf** 17.5
Chef Brett's secret recipe, baja california green beans, mashed potatoes, house peppercorn gravy
- California Turkey Burger** 16
Imported swiss, house guacamole, pickled red onions, chipotle aioli
- Fish & Chips** 16.5
Brown ale battered, french fries, slaw, house tarter
- Whitefish Tacos** 15.5
Pan seared, pico de gallo, fresh avocado, red cabbage, jalapeño crème

PASTAS & SALADS



- Jumbo Scallops Carbonara** 19
De cecco linguini, asparagus, crispy bacon, cracked pepper, parmesan cream
- Angel Hair & Prawns** 18.5
De cecco capellini, fresh artichokes, roasted peppers, cherry tomatoes, tossed in olive oil garlic, pesto and parmesan
- Gluten Free Penne Chicken** 17
Banza chickpea pasta, artichokes, local spinach, roasted peppers, cherry tomatoes, lemon pepper cream
- Caprese & Garlicked Prawns** 17.5
Garlic shrimp over buffalo mozzarella, heirloom tomatoes, pesto balsamic vinaigrette
- Jumbo Scallops & Spinach Salad** 19
Jumbo scallops over farm fresh spinach, portabella mushrooms, cherry tomatoes, goat cheese, red onion, crispy bacon, dijon bacon vinaigrette
- The Israeli Salad with Shrimp or Chicken** 17
Chopped cherry tomatoes, cucumbers, kalamata olives, red peppers, feta cilantro, citrus vinaigrette

Starters

- Soup Feature cup** 6
Please ask us for today's offering
- Bacon & Deviled Eggs** 7
Farm fresh eggs, whipped egg salad, dijon mustard, applewood bacon, local chives
- Scallop Carpaccio** 13.5
Pan seared, shaved radish and cucumber, pickled red onions, truffle ponzu jus
- Mini Chopped BLT** 8
Market greens, tomato, red onion, blue cheese crumbles, bacon, avocado, blue cheese dressing
- Mini Caesar** 8
Chopped romaine, garlic croutons, aged parmesan, anchovies, house dressing

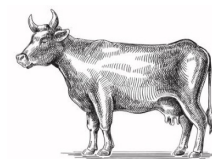
Old Town's Raw Bar



Limited Availability

- Oysters on the Half Shell ½ dozen** .. 16
- Oysters on the Half Shell 1 dozen** .. 26
- Oysters Rockefeller 4 pc.** 17
Baked, herb panko, cheese, local spinach
- Sesame Crusted Ahi Tuna** 15
Pan seared, shishito peppers, wakame, sriracha, sesame soy glaze
- Jumbo Shrimp Cocktail 4pc.** 15
Cocktail sauce, chipotle aioli
- Fresh Catch of the Day** market price
Available Friday, Saturday, Sunday

SPECIALTY BY LAND



"Hotel Cut" Chicken Piccata 22

All natural, over parmesan risotto, broccolini, lemon caper sauce

Pan Seared Pork Chop 26

Salmon creek farms natural pork, chipotle mashed, apple brandy

Grilled Steak Frites 22

7oz. flat iron, portabella mushroom peppercorn sauce, fries

Slow Cooked Prime Rib

Baja california green beans, mashed, au jus, horseradish crème

Queen Cut 12oz **26** King Cut 22oz **38**

Available Friday, Saturday, Sunday

Bourbon Braised Short Ribs 21

Slow cooked, mashed potatoes, baby carrots, house gravy

12 oz New York Strip 28

Maytag blue crumbles, glazed seasonal vegetables, mushroom peppercorn reduction, lyonnaise potatoes

Prime Rib French Dip 15.5

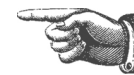
Shaved house cooked ribeye, imported swiss, grilled onions, au jus, horseradish crème

The Grill Burger 14.5 avocado +2

Cheddar, applewood bacon, lettuce, tomato, caramelized onions, house aioli



Accompaniments



- Bacon Macaroni & Cheese** 9
Smoked Applewood bacon, three cheese sauce, black pepper, parmesan dust
- Loaded Baked Potato** 6
Butter, bacon, cheese, sour cream, chives
- Side of Sautéed Vegetables** 7
choice of; Broccolini, Asparagus, or Green Beans
- Roasted Brussels Sprouts** 6
Applewood bacon, shaved parmesan, balsamic vinaigrette
- Truffle Tater Tots** 6
Tossed in truffle oil, aged parmesan, and fresh parsley

SPLIT CHARGE \$3.00

Corkage \$15, limit two 750ml bottles

WE HAVE EXPANDED! RESERVE OUR "BACKROOM" FOR YOUR NEXT EVENT! PLEASE ASK US FOR DETAILS!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.