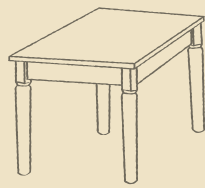


FOR THE TABLE



- Cast Iron Baked Pennsylvania Brie** 15
Penn. cheese guild certified, date chutney, candied walnuts, sliced green apple, local honeycomb artisan toast
- Baked Meatballs** 12.5
Homemade marinara, mozzarella cheese, portobello mushrooms, garlic cheese toast
- California Cauliflower** 10
Tempura battered Santa Barbara cauliflower, drizzled with lemon and chipotle aioli
- Prime Rib Nachos** 14
Shaved beef black beans, pico de gallo, jack cheese, jalapeño cheese sauce
- Truffle Tater Tots** 6.5
Tossed in truffle oil, aged parmesan, and fresh parsley

GRILL CLASSICS



- Jumbo Scallops & Spinach Salad** 19
Jumbo scallops over farm fresh spinach, portabella mushrooms, cherry tomatoes, goat cheese, red onion, crispy bacon, dijon bacon vinaigrette
- Seafood "Hot Pot"** 22
Jumbo scallops, prawns, black mussels, whitefish, chorizo-saffron broth, garlic & cheese toast
- 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** 18.5
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, crispy onion strings
- 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** 16.5
Broiled, pico de gallo, sliced avocado, red cabbage, jalapeño crème

PASTAS



- Jumbo Scallops Carbonara** 19.5
De cecco linguini, asparagus, crispy bacon, cracked pepper, parmesan cream
- Angel Hair & Prawns** 18.5
De cecco capellini, shrimp, fresh artichokes, roasted peppers, cherry tomatoes, tossed in olive oil garlic, pesto and parmesan
- Gluten Free Penne Chicken** 17.5
Banza chickpea pasta, artichokes, local spinach, roasted peppers, cherry tomatoes, lemon pepper cream
- Homemade Lasagna** 19
Sweet ground Italian sausage, ground beef, ricotta cheese, mozzarella cheese, spinach, house marinara, garlic cheese toast

Starters

- Soup Feature** cup 6 bowl 9
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
- Chopped BLT** 8
Market greens, tomato, red onion, blue cheese crumbles, bacon, avocado, blue cheese dressing
- California Caesar** 8
Chopped romaine, garlic croutons, aged parmesan, anchovies, house dressing

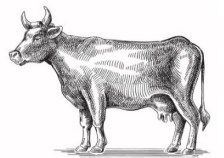
Old Town's Raw Bar



Limited Availability

- Oysters on the Half Shell 1/2 dozen** ... 16
- Oysters on the Half Shell 1 dozen** ... 26
- Steamed Black Mussels** 16
Steamed with garlic, herbs, white wine, butter, garlic toast
- Sesame Crusted Ahi Tuna** 15
Pan seared, shishito peppers, wakame, sriracha, sesame soy glaze
- Garlic Prawns** 15
Tomatillo - corn relish, sautéed in fresh garlic, lemon juice, and white wine

SPECIALTY BY LAND



- "Hotel Cut" Chicken Piccata 22**
All natural, over parmesan risotto, broccolini, lemon caper sauce
- Pan Seared Pork Chop 27**
Corn relish, baja green beans, stone ground mustard sauce
- Grilled Steak Frites 22**
7oz. flat iron, local arugula, bernaise sauce, fries
- Slow Cooked Prime Rib**
Baja california green beans, mashed potatoes, 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, natural jus
- 7 oz Petite Filet 28**
Encrusted maytag blue cheese, portabella mushrooms, peppercorn sauce, 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** 6.5
Butter, bacon, cheese, sour cream, chives
- Side of Sautéed Vegetables** 7
choice of; Asparagus, or Green Beans
- Roasted Brussels Sprouts** 7
Applewood bacon, shaved parmesan, balsamic vinegar, onion compote
- Lyonnaise Potatoes** 6.5
Fried russets, grilled onions, 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.