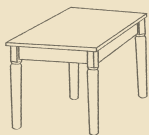


FOR THE TABLE



- Cast Iron Baked Pennsylvania Brie** 14.5
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 toast
- California Cauliflower** 10
Tempura battered Santa Barbara cauliflower, drizzled with lemon & chipotle aioli
- Prime Rib Nachos** 14
Shaved beef black beans, pico de gallo, jack cheese, jalapeño cheese sauce

BURGERS & SANDWICHES



- Choice of french fries or mixed greens with house pesto vinaigrette*
- Rueben Sandwich** 15
Shaved pastrami, toasted rye, sauerkraut, thousand island dressing
- The Grill Burger** 14.5
Cheddar, applewood bacon, lettuce, tomato, caramelized onions, house aioli - *add avocado +2*
- California Turkey Burger** 14.5
Imported swiss, house guacamole, pickled red onions, chipotle aioli
- Prime Rib French Dip** 15.5
Shaved house cooked ribeye, imported swiss, grilled onions, au jus, horseradish crème
- Albacore Tuna Melt** 14
White tuna salad, aged cheddar, sliced tomato, capers, toasted sourdough
- Chicken & Brie Grilled Cheese** 14
All natural chicken breast, pennsylvania brie, busseto prosciutto, granny smith apple, arugula, sweet mustard

GRILL CLASSICS



- Avocado Toast** 13.5
House made guacamole, fresh arugula, pickled onions, whole grain toast, farm fresh sunny side up eggs
- Grilled Steak Frites** 19
7oz. flat iron, local arugula, bernaise sauce, fries
- Gluten Free Penne Chicken** 16
Banza chickpea pasta, artichokes, local spinach, roasted peppers, cherry tomatoes, lemon pepper cream
- Braised Short Rib Tacos** 15.5
Smoked gouda, avocado salsa verde, red onions, fresh cilantro, horseradish cream, flour tortilla
- Whitefish Tacos** 15.5
Broiled, pico de gallo, sliced avocado, red cabbage, jalapeño crème, flour tortilla

THE GRILL ON MAIN

American Fare * Craft Brews

Starters

- Soup Feature** cup 6 bowl 9
Created daily by our chef
please ask us for today's offering
- Truffle Tater Tots** 6.5
Tossed in truffle oil, aged parmesan, and fresh parsley
- Roasted Brussels Sprouts** 7
Applewood bacon, shaved parmesan, balsamic vinegar, onion compote
- Bacon & Deviled Eggs** 7
Farm fresh eggs, whipped egg salad, dijon mustard, applewood bacon, local chives
- Steamed Black Mussels** 14
Steamed with garlic, herbs, white wine, butter, garlic toast
- Oysters on the Half Shell ½ dozen** 16
- Oysters on the Half Shell 1 dozen** 26
- Sesame Crusted Ahi Tuna** 15
Pan seared, shishito peppers, wakame, sriracha, sesame soy glaze

SEAFOOD SPECIALTIES



- Fish & Chips 16.5**
Beer battered, french fries, slaw, house tarter
- Maple Glazed Salmon 18**
Local kale, quinoa, feta cheese, glazed baby carrots
- Line Caught Bronzed Swordfish 19**
Pan seared, asparagus, broccolini, tomato, lemon caper sauce
- Seafood "Hot Pot" 19**
Jumbo scallops, prawns, black mussels, whitefish, chorizo-saffron broth, garlic & cheese toast
- Angel Hair & Prawns 17**
De cecco capellini, shrimp, fresh artichokes, roasted peppers, cherry tomatoes, tossed in olive oil garlic, pesto and parmesan



SALADS



- Ahi Poke** 16
Coachella Greens, wakame, avocado, cucumber, radish, sesame dressing, chipotle aioli
- Jumbo Scallops & Spinach Salad** 19
Portabella mushrooms, cherry tomatoes, goat cheese, red onion, crispy bacon, Dijon bacon vinaigrette
- Steak Salad** 19
7 oz. flat iron, local arugula, red cabbage, mushrooms, roasted bellpeppers, lyonnaise potatoes, balsamic, chimichurri sauce
- Coachella Spinach - add Grilled Natural Chicken or Shrimp +5.5** 11.5
Fresh berries, local dates, candied walnuts, garlic and herb cheese, strawberry balsamic vinaigrette
- Healthy Chef's Salad - add Grilled Natural Chicken or Shrimp +5.5** 11.5
Chopped kale, quinoa, roasted corn, crispy chickpeas, cucumber, mozzarella, basil, balsamic vinaigrette
- Southwest Chop Salad - add Grilled Natural Chicken or Shrimp +5.5** 10.5
Chopped romaine, black beans, spiced tortillas, avocado, corn salsa, queso fresco, jalapeño vinaigrette
- The Israeli - add Grilled Natural Chicken or Shrimp +5.5** 10.5
Chopped cherry tomatoes, cucumbers, kalamata olives, red peppers, Feta cheese, cilantro, citrus vinaigrette
- Chopped BLT Salad - add Grilled Natural Chicken or Shrimp +5.5** 10.5
Market greens, tomato, red onion, blue cheese crumbles, bacon, avocado, blue cheese dressing
- California Caesar - add Grilled Natural Chicken or Shrimp +5.5** 10.5
Chopped romaine, garlic croutons, aged parmesan, anchovies, house made caesar dressing

Add pan roasted atlantic salmon to any salad for 7

Split charge \$3.00 * Corkage \$15, limit two 750ml bottles per table

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