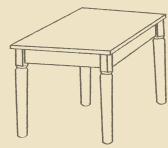


FOR THE TABLE



- Cast Iron Baked Pennsylvania Brie** 16
Penn. cheese guild certified, date chutney, candied walnuts, sliced green apple, local honeycomb artisan toast
- Baked Meatballs** 13
Homemade marinara, mozzarella cheese, portobello mushrooms, garlic cheese toast
- California Cauliflower** 10.5
Tempura battered Santa Barbara cauliflower, drizzled with lemon and chipotle aioli
- Truffle Tater Tots** 7
Tossed in truffle oil, aged parmesan, and fresh parsley
- Crispy Chicken Wings** 12
Jalapeño ranch, celery, blue cheese crumbles, buffalo sauce
- House Chips** 8
Russet potato chips, maytag blue cheese crumbles, blue cheese dipping sauce

GRILL CLASSICS



- Jumbo Scallops & Spinach Salad** 20
Jumbo scallops over farm fresh spinach, portabella mushrooms, cherry tomatoes, goat cheese, red onion, crispy bacon, dijon bacon vinaigrette
- Ahi Poke Salad** 16.5
Coachella greens, wakame, avocado, cucumber, radish, sesame dressing
- Idaho Trout** 18
Pan seared, over spinach and artichoke risotto, diced tomatoes, lemon butter caper sauce strings
- Maple Glazed Salmon** 22
Local kale, quinoa, feta cheese, glazed baby carrots
- Fish & Chips** 16.5
House red ale battered, french fries, slaw, house tarter
- All-Natural Chicken Parmigiana** 18.5
Pounded thin, lightly breaded over linguini pasta with broccolini
- California Turkey Burger** 16
Imported swiss, house guacamole, pickled red onions, chipotle aioli
- Whitefish Tacos** 16.5
Broiled, pico de gallo, sliced avocado, red cabbage, jalapeño crème, flour tortilla

PASTAS



- Jumbo Scallops Carbonara** 20
De cecco linguini, asparagus, crispy bacon, cracked pepper, parmesan cream
- Angel Hair & Prawns** 19
De cecco capellini, shrimp, fresh artichokes, roasted peppers, cherry tomatoes, tossed in olive oil garlic, pesto and parmesan
- Gluten Free Penne Chicken** 18
Banza chickpea pasta, artichokes, local spinach, roasted peppers, cherry tomatoes, lemon pepper cream
- Spaghetti and Meatballs** 18
De cecco linguini, homemade marinara, meatballs

Soup & Salads

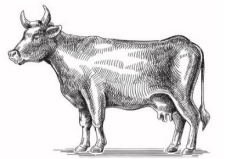
- Soup Feature** cup 6.5 bowl 9.5
Please ask us for today's offering
- The Israeli** 10.5
Chopped cherry tomatoes, cucumbers, kalamata olives, red peppers, Feta cheese, cilantro, citrus vinaigrette
- Chopped BLT** 10.5
Market greens, tomato, red onion, blue cheese crumbles, bacon, avocado, blue cheese dressing
- California Caesar** 10.5
Chopped romaine, garlic croutons, aged parmesan, anchovies, house dressing

Add chicken or shrimp 5.5

Starters

- Bacon & Deviled Eggs** 7.5
Farm fresh eggs, whipped egg salad, dijon mustard, applewood bacon, pickled red onions, local chives
- Sesame Crusted Ahi Tuna** 15.5
Pan seared, shishito peppers, wakame, roasted red peppers, sriracha, sesame soy glaze
- Fried Calamari** 10.5
Lightly fried, red peper flakes, fresh lemon, traditional Italian dipping sauce
- Chickpea Humus** 11
Kalamata olives, artichokes, roasted peppers, olive oil, pita

SPECIALTY BY LAND



- Chicken Piccata 18.5**
De cecco cappellini, broccolini, diced tomatoes, lemon caper sauce
- Grilled Steak Frites 22.5**
7oz. flat iron, local arugula, peppercorn and bernaïse sauce, house fries
- Slow Cooked Prime Rib 27**
12 oz cut, baja california green beans, mashed potatoes, au jus, horseradish crème
Available Friday, Saturday, Sunday
- Bourbon Braised Short Ribs 21**
Slow cooked, mashed potatoes, baby carrots, natural jus
- Prime Rib French Dip 16.5**
Shaved house cooked ribeye, imported swiss, grilled onions, au jus, horseradish crème, house fries or pesto mixed greens
- The Grill Burger 14.5 avocado +2**
Cheddar, applewood bacon, lettuce, tomato, caramelized onions, house aioli, , house fries or pesto mixed greens



Accompaniments



- Bacon Macaroni & Cheese** 9
Smoked Applewood bacon, three cheese sauce, black pepper, parmesan dust
- Side of Sautéed Vegetables** 8
choice of; Asparagus, or Green Beans
- Roasted Brussels Sprouts** 8
Applewood bacon, shaved parmesan, balsamic vinegar, onion compote

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.