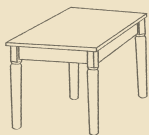
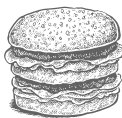


FOR THE TABLE



- 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 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
- Crispy Chicken Wings** 12
Jalapeño ranch, celery, blue cheese crumbles, buffalo 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, imported swiss
- 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** 16
Shaved house cooked ribeye, imported swiss, grilled onions, au jus, horseradish crème
- Albacore Tuna Melt** 14.5
White tuna salad, aged cheddar, sliced tomato, capers, toasted sourdough

GRILL CLASSICS



- Avocado Toast** 14
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
- Spaghetti and Meatballs** 17
De cecco linguini, homemade marinara, meatballs
- 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** 7
Tossed in truffle oil, aged parmesan, and fresh parsley
- Roasted Brussels Sprouts** 8
Applewood bacon, shaved parmesan, balsamic vinegar, onion compote
- Bacon & Deviled Eggs** 7.5
Farm fresh eggs, whipped egg salad, dijon mustard, applewood bacon, local chives
- Chickpea Humus** 11
Kalamata olives, artichokes, roasted peppers, olive oil, pita
- Sesame Crusted Ahi Tuna** 15
Pan seared, shishito peppers, wakame, roasted peppers, sriracha, sesame soy glaze
- Fried Calamari** 10.5
Lightly fried, red peper flakes, fresh lemon, traditional marinara dipping sauce

SEAFOOD SPECIALTIES



Fish & Chips 16.5
Beer battered, french fries, slaw, house tarter

Maple Glazed Salmon 19
Local kale, quinoa, feta cheese, glazed baby carrots

Angel Hair & Prawns 17.5
De cecco capellini, shrimp, fresh artichokes, roasted peppers, cherry tomatoes, tossed in olive oil garlic, pesto and parmesan

Idaho Trout 17.5
Pan seared, over spinach and artichoke risotto, diced tomatoes, lemon butter caper sauce



SALADS



- Ahi Poke** 16.5
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
- Coachella Spinach - add Grilled Natural Chicken or Shrimp +5.5** 11
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
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.