

## STARTERS

### SEASONAL SOUP OF DAY 6.5

Chef's daily creation

### CREAMY CLAM CHOWDER 7

San Francisco sourdough bowl

### ROASTED CHICKEN TORTILLA SOUP 8

Avocado and pico de gallo

### HOME STYLE CHICKEN NOODLE SOUP 7

Shredded chicken, egg noodles and matzo ball

### AVOCADO AND TOMATO SALAD 9

Red onion, bell pepper, and cumin dressing

### CHICKEN AL PASTOR QUESADILLA 11

Corn and flour tortillas filled with pulled chicken, Oaxaca cheese and roasted tomato salsa. Served with sour cream

### CRAB BRUSCHETTA 14

Dungeness and rock crab, shaved fennel, fresh dill, lemon, citrus aioli, grilled rosemary foccacia

## ENTREE SALADS

### CLASSIC CAESAR 11

Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton

add grilled chicken 14      add grilled shrimp 17

### TRADITIONAL COBB SALAD 13

Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomato, tossed with lemon - Dijon dressing

### OVEN ROASTED SALMON SALAD 17

Watsonville baby green, grilled farm vegetable tower, fresh mozzarella cheese, balsamic vinaigrette

### CALAMARI CHOPPED SALAD 14

Crispy Monterey Bay calamari, Bibb and radicchio lettuce, tossed cucumber, baby tomato, with citrus remoulade dressing

### STEAK HOUSE WEDGE 18

Grilled New York sirloin, Salinas baby iceberg wedge, crumbled Point Reyes blue, candied pecan, tomato, crispy onion ring, pepper cream dressing

**NATURA WATER** 2 per bottle (sparkling or still)  
the greenest way to enjoy water

## SANDWICHES

### ANGUS BURGER 14

8oz. grilled burger, crisp lettuce, sliced tomato and red onion garnishes. French fries and mustard herb dip

### KOBE BLUE BURGER 15

Grilled Kobe beef stuffed with Point Reyes blue, caramelized onion, Bibb lettuce, tomato, toasted brioche roll and French fries

### SALMON BURGER 15

Pan seared Atlantic salmon, Watsonville baby greens, cucumber, tomato, red onion, roasted garlic schmear, toasted brioche roll and housemade potato chips

### CHICKEN SANDWICH 14

Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread. Served with cucumber salad

### ENGLISH - STYLE CLUB SANDWICH 14

Shaved turkey, smoked bacon, fried egg, and Dijon spread

### TOMATO BRUSCHETTA PANINI 13

Confit of Salinas artichoke, fresh mozzarella, basil pesto, oven roasted tomato on grilled ciabatta and baby green salad

### CHICKEN AVOCADO SANDWICH 14

Shaved chicken, Bloomsdale spinach, spiced apple chutney, honey mustard, toasted multi-grain and housemade potato chips

### SHRIMP PO' BOY 17

Tempura shrimp, spicy - sweet chili slaw, Dijon mustard, hoagie roll and housemade potato chips.

## ENTREES

### PAN SEARED HALIBUT 19

Angel hair, baby bok choy, Manila clam, memi broth

### GRILLED NEW YORK STEAK 19

Fingerling potato, asparagus, red wine herb butter

### VEGETABLE RIGATONI 12

Tossed with mushroom, roasted Gilroy garlic, brocolini, Pomodoro sauce  
add chicken 15

Consuming raw or undercooked meat, poultry, seafood, shellfish or egg  
may increase your risk of food borne illness

Parties of 8 or more guests includes a large party 18% service charge