

D I N N E R

We use only the freshest produce, meats and seafood, and support organic, small family farms whenever possible. All seafood is sourced in accord with the Monterey Bay Aquarium's Seafood Watch Program, which emphasizes sustainable practices that are healthy for ocean wildlife and the environment. For more information visit www.mbayaq.org

We are happy to accommodate your specific dietary requests

ALL AMERICAN 3-COURSE DINNER \$33.95

Cauliflower Bisque ~ or ~ Caesar Salad

Pork Tenderloin ~ or ~ Grilled Salmon

Mini Butterscotch Pudding ~ or ~ Mini Pumpkin Brulee

STARTERS

CAULIFLOWER BISQUE ~ with Butter Croutons & Cumin Oil	8.75
CHICKEN SOUP ~ Iacopi Farms Cranberry Beans, Mushrooms & Scallions	6.95/8.95
FLATBREAD ~ Wood Oven Baked with Mozzarella, Artichokes, Grilled Radicchio, Pine nuts & Creamy Pesto	12.75
TAMALE PANCAKE ~ with Shredded Barbecue Chicken, Avocado Salad and Tortilla Strips	11.95
MONTEREY CALAMARI ~ Fried Fresh with Housemade Cocktail Sauce	9.95
WHITE PRAWNS ~ Peppercorn Glazed with Baked Spaghetti Squash & Crispy Sage	13.95
BABY FIELD GREENS ~ with Baked Laura Chenel Goat Cheese & Pomegranate-Tarragon Vinaigrette	9.75
CAESAR SALAD ~ Bradley Ogden's with Whole Leaf Romaine and Parmesan Croutons	8.75
SIERRA BEAUTY APPLE AND ROMAINE SALAD ~ with Radicchio, Shaft Blue Cheese, Spicy Walnuts	9.25

MAIN COURSES

YANKEE POT ROAST ~ with Roasted Root Vegetables and Garlic Mashed Potatoes	19.95
MEATLOAF ~ Hobbs Bacon Wrapped with Horseradish Mashed Potatoes and Sauteed Broccoli Rabe	17.50
FILET MIGNON ~ with Creamy Anson Mills Polenta, Braised Swiss Chard & Bell Pepper Relish	34.95
CREEKSTONE FARMS N.Y. STEAK ~ Grilled with Cheddar Potato Gratin, Steamed Cauliflower & Red Wine Butter	33.95
CHICKEN BREAST ~ Wood Oven Roasted with Garlic Mashed Potatoes & Spinach	19.95
STEELHEAD ~ Pan Roasted with Turnip Puree, Escarole, Shaved Granny Smith Apples, & Brown Butter	24.95
PORK TENDERLOIN ~ Hobbs Bacon Wrapped with Creamy Bloomsdale Spinach & Roasted Quince Salad	24.50
STRIPED BASS ~ Pan Roasted with Cipollini Onions, Sauteed Spinach & Cilantro Broth	23.95
SUGAR PUMPKIN ~ Baked with Barley Risotto, Dried Fruit, Chanterelle Mushrooms & Pumpkin Seeds	16.95
PENNE PASTA ~ with Sundried Tomato Sauce, Kalamata Olives, Feta and Parmesan	13.95

Add to any Pasta or Salad: White Prawns 8.25 Chicken Breast 7.95 Steelhead Fillet 8.95 Spicy Sausage 6.95

SIDES TO SHARE 5.95 each

Brussel Sprouts with Toasted Almonds & Parmesan ~ Fried Sweet Onion Rings
Roasted Fingerling Potatoes ~ Sauteed Broccoli Rabe with Red Onion
Sauteed Button Mushrooms with Roasted Shallots ~ Mac'n Cheese

NIGHTLY CLASSICS

(While available)

Monday ~ CATFISH ~ Blackened with Hush Puppies, Cole Slaw & Tartar Sauce	19.95
Tuesday ~ CHICKEN FRIED STEAK ~ with Carrots, Mashed Potatoes and Sweet Onion Gravy	19.75
Wednesday ~ CALVES' LIVER STEAK ~ Grilled with Caramelized Granny Smith Apples, Onions and Bacon	18.95
Thursday ~ SALISBURY STEAK ~ with Whipped Potatoes, Steamed Broccoli Rabe & Crumbled Hobbs Bacon	18.95
Friday ~ SHELLFISH GUMBO ~ with Prawns, Snug Harbor Mussels, Littleneck Clams & Andouille Sausage	29.95
Saturday ~ CERTIFIED ANGUS PRIME RIB ~ Slow Roasted with Twice Baked Potato and Creamed Spinach	35.50
Sunday ~ CAST-IRON SKILLET FRIED CHICKEN ~ with Garlic Mashed Potatoes and Buttermilk Biscuit	17.95

*18% Service charge for parties of 7 or more
Scott Wall - Chef/Partner*

*All menu items available for take out
Jeff Berretta - General Manager*

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