SALADS
Classic. 8.5
Classic Caesar Salad, Romaine,
Parmesan, Croutons, Dressing
Vegetables. 8.75
Asparagus, Radishes, Heirloom Tomatoes,
Green Beans, Carrots, Sherry Vinaigrette
Orchard. 10.5
Romaine, Apples, Cucumbers, Walnuts,
Blue Cheese, Strawberries, Cranberries,
Blueberries, Grapes, Pomegranate Dressing
ITALIAN. 9.25
Chopped Romaine, Salami, Turkey, Tomatoes, Chickpeas, Pepperoncini, Green Beans, Red Wine Vinaigrette

## Cobb. 10

Romaine, Turkey, Avocado, Bacon, Tomatoes,
Apples, Blue Cheese, Egg, Bacon Vinaigrette
Beets. 9.5
Roasted Beets, Arugula, Feta Cheese
Albacore. 10.75
Albacore, Mixed Greens, Cucumbers, Avocado, Radishes, Mustard Soy Dressing

Steak. 11
Roasted Beef, Sesame Glass Noodles, Baby Spinach, Bell Peppers, Lemongrass, Dressing

PLATES - Available Starting June 17th
Served with Daily Grilled Vegetables \& House Fries (with Parmesan \& Parsley). No substitutions please.

Rainbow Trout. 14
Pan-Seared with Tomato Caper Sauce
SALMON. 15
Pan-Seared with Basil Garlic Sauce
Chicken. 12
Pan-Seared Chicken Breast, Italian
Parsley, Brown Garlic Sauce
Fried Chicken. 12
Buttermilk Fried Chicken, Coleslaw
Short Rib. 16
Boneless Braised Beef Short Rib, Red Wine Sauce
Steak. 16
Herb Crusted Grilled Tenderloin, Miso Garlic Sauce

## PASTA

Seafood Spaghetti. 16
Sautéed Calamari, Shrimp, Clams, Mussels
Mushroom Cream Spaghetti. 12
Bacon, Mushrooms, Cream
Chicken \& EgG Spaghetti. 12
Asparagus, Marinated Chicken,
Fried Egg, Red Shallot Sauce
Parpadelle. 12
Sautéed Shrimp, Spinach, Pine Nuts, Garlic

## DESSERTS

Chocolate Bread Pudding. 5
Strawberry Shortcake. 5
Yogurt Panna Cotta. 5
Ice Cream Sandwich. 4

## SANDWICHES

House Burger. 11
Grass Fed Ground Beef, Cheddar Cheese, Sautéed
Tomatoes, Mushrooms, Chives, Garlic Aioli
Bacon Burger. 11
Grass Fed Ground Beef, Tomatoes, Smoked Bacon, Lettuce, Pepperjack, Mushrooms, Garlic Aioli

The Dog. 9
Smoked Cheddar Bratwurst, Roasted
Peppers, Pickled Red Onions
California Wrap. 8.75
Chicken, Avocado, Lettuce, Tomatoes, Chipotle Aioli, Spinch Tortilla

Roast Beef Wrap. 9.5
Roasted Beef, Avocado, Lettuce, Tomatoes, Chipotle Aioli
Beef Pastrami. 9.75
Rye Bread, Swiss, Grainy Mustard,
Coleslaw, Russian Dressing
Club. 8.75
Roasted Chicken, Bacon, Tomatoes, Avocado, Garlic Aioli
Brie \& PEAR. 8
Turkey, Brie, Sliced Pears, Basil Pesto, Walnuts
Fried Chicken. 8.75
Jalapeño Sauce, Coleslaw, Brioche Bun
Short Rib. 9.75
Arugula, Caramelized Onions,
Mushrooms, Munster, Country Bread
BBQ Pork. 9.75
Braised Pork, BBQ Sauce, Coleslaw, Pickled Vegetables
Steak. 11
Provolone, Onions, Bell Peppers, Garlic Aioli
The Melt. 9.5
Albacore Tuna, Capers, Tomatoes, Avocado, Munster

## SIDES

Fries. 6
Parmesan, Parsley, Truffle Mushroom Aioli
Roasted CaUliflower. 6
Sautéed Spinach. 6
Sautéed Brussels Sprouts. 6
Asparagus. 6
Coleslaw. 4
Wedge. 6
Iceberg Lettuce, Bacon, Avocado, Blue Cheese

## Temporary Hours: <br> Monday-Friday 11am-3pm

Hours to Come:
Daily 11am-2am

We will be fully open in July once we receive our full liquor license. Dinner menu will include seafood, steak, ribs, \& wings.
Vegetarian menu available upon request.

