



FROM THE START

Deep Fried Avocado

Sliced California Avocado Battered in our Tempura Beer Batter, Served with Sweet Chili Aioli. 11

Calamari

Hand Cut Calamari Strips, Battered and Served with Garlic Aioli, or Cocktail Sauce and Lemon Wedges. 16 Or Spice it up Sweet Chili Style. 17

Garlic Bread Basket

Broiled French Baguette Brushed with House-Made Garlic Butter. 10

Tempura Prawns

Five Beer Battered Jumbo Prawns Served with Garlic Aioli or Cocktail Sauce. 18

Truffle Fries

Basket of Golden Fries Tossed with Fresh Garlic, Aromatic Truffle Oil, Grated Parmesan and Fresh Herbs. 10

Pork Belly

Crispy, Tender Pork Belly, Marionberry Sauce, Served Atop Creamy Goat Cheese Grits. 15

Fried Mozzarella

Three Classic Italian Breaded Mozzarella Moons, Deep Fried and Served with a Side of Marinara or Ranch. 10

FROM THE GARDEN

House Salad

Mixed Field Greens, Grape Tomatoes, Marinated Garbanzo Beans, Carrot Curls. Served with your Choice of Dressing. 8

Cobb

Grilled Marinated Chicken Breast, Mixed Field Greens, Avocado, Tomato, Bleu Cheese Crumbles, Cucumber, Boiled Egg, Diced Bacon. Served with a Dijon Vinaigrette. 18

Classic Caesar

Chopped Romaine Lettuce, Croutons, Grated Parmesan Cheese. Tossed in our Rich Caesar Dressing. 16 Add Grilled Chicken. 5 Add Shrimp Skewer. 6

Wedge Salad

A Classic Iceberg Wedge, Topped with Gorgonzola Cheese Crumbles, Crispy Bacon, Grape Tomatoes, Diced Egg and Crunchy Onion Strings. Served with Choice of Dressing. 16

** Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*** All parties of seven or more will be charged an 18% gratuity. Parties of ten or more may only split check three ways.*



Entrées

ALL ENTRÉES SERVED WITH CHOICE OF SOUP OR SALAD UNLESS NOTED

FROM THE GRILL

Grilled Pork Chop

12oz Bone in Pork Chop Brined Overnight. Topped with a Whiskey Apple Glaze. Served with Garlic Mashed Potatoes and a Side of Corn in a Rich Cream Sauce Topped with Bacon and Tempura Jalapeno Slices. 35

Ribeye

Choice of 12oz or 16oz Hand Cut Steak. Topped with Garlic Compound Butter. Served with Garlic Mashed Potatoes and Oven-Roasted Seasonal Vegetables. 35/47

New York Strip

Choice of 8oz or 12oz Hand Cut Steak. Topped with Garlic Compound Butter. Served with Garlic Mashed Potatoes and Oven-Roasted Seasonal Vegetables. 23/29

Steak Diane

Bistro Medallions Served on Top Garlic Mashed Potatoes with a Cognac Mushroom Cream Sauce and Oven-Roasted Seasonal Vegetables. 34

FROM THE SEA

Pan Seared Scallops

Four Jumbo Bacon Wrapped Scallops, Perfectly Seared and Finished with Lemon Butter. Served with Parmesan Risotto and Oven-Roasted Seasonal Vegetables. 40

Fish 'n' Chips

Choice of 2 or 3 pc Golden Beer Battered Pacific Cod. Served with Seasoned Potato Rounds and Coleslaw. 16/21

NOT SERVED WITH SOUP OR SALAD

Fish Tacos

Grilled Pacific Cod, Shredded Cabbage, Cotija Cheese, Pickled Fresno Chilis and a Creamy Chipotle Sauce. Served on Corn Tortillas with Chips and Pico de Gallo. 21

NOT SERVED WITH SOUP OR SALAD

Seared Salmon

Delicately Seared, Served on Marionberry Sauce with Parmesan Risotto and Oven-Roasted Seasonal Vegetables. 28

Substitute Oven-Roasted Seasonal Vegetables for Grilled Asparagus. 2

* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** All parties of seven or more will be charged an 18% gratuity. Parties of ten or more may only split check three ways.



Entrées

ALL ENTRÉES SERVED WITH CHOICE OF SOUP OR SALAD UNLESS NOTED

FROM THE COOP

Chicken Marsala

Lightly Breaded Chicken Breast in a Rich Marsala Wine and Mushroom Sauce atop of a Bed of Pasta. Served with Garlic Bread. 27

Chicken Oscar

Seasoned and Grilled Chicken Breast Topped with Asparagus, Dungeness Crab and a Bearnaise Sauce. Served with Garlic Mashed Potatoes and Oven-Roasted Seasonal Vegetables. 24

Fried Chicken

Four Pieces of Bone in Honey Stung Chicken Served with Garlic Mashed Potatoes, Country Gravy and a Side of Corn in a Rich Cream Sauce Topped with Bacon and Tempura Jalapeno Slices. 27

Chicken Parmesan

Crispy Breaded Chicken Breast, on a Bed of Spaghetti with our House Marinara Sauce. Served with Garlic Bread. 25

FROM THE CHEF

Prime Rib

Choice of 10oz or 16oz Hand Carved Herb and Garlic Crusted Prime Rib. Served Au Jus, Horseradish Sauce, Garlic Mashed Potatoes and Oven-Roasted Seasonal Vegetables. 30/45

AVAILABLE WED/FRI/SAT NIGHTS

Bacon Wrapped Meatloaf

Made with our Signature House Recipe Brushed with a Tomato Glaze. Served with Garlic Mashed Potatoes and Oven-Roasted Seasonal Vegetables. 26

Chicken Fried Steak

Hand Breaded and Deep Fried to Perfection. Served on Garlic Mashed Potatoes, Topped with Country Gravy. 20

Add Two Eggs. 5

Fettuccini Alfredo

Fettuccini Tossed in a Rich Cream Sauce. Served with Garlic Bread. 20
Add Grilled Chicken Breast. 5
Add Three Jumbo Shrimp. 6

* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** All parties of seven or more will be charged an 18% gratuity. Parties of ten or more may only split check three ways.



FROM THE DELI

Build Your Own Burger

Half Pound USDA Choice California Grown Beef Patty, Golden French Fries and Your Choice of Toppings. 18
Cheese: Cheddar, Pepper Jack, Swiss, Provolone
Sauce: BBQ, Garlic Aioli, Sweet Chili Aioli
Add Bacon. 3
Add Avocado. 2

French Dip

Sliced Prime Rib on a French Baguette served Au Jus with a Choice of Side. 16
Add Cheese. 2

California Chicken

Marinated Grilled Chicken Breast, Bacon, Lettuce, Tomato, Avocado, and Garlic Aioli on a Grilled Croissant. Served with a Choice of Side. 18
Add a Slice of Cheese. 1

Nashville Hot

House Marinated Fried Chicken Breast Tossed in our Signature Hot Oil, Topped with Dill Pickles and Served on a French Baguette. Served with a Choice of Side. 17

*Sides: French Fries, Potato Rounds, Cole Slaw, Soup or Salad

**Upgrade to Chili or Onion Rings- 2

BEVERAGES

Soda

Pepsi, Diet Pepsi, Starry, Mountain Dew, Dr. Pepper, Mug Root Beer, Brisk Raspberry Iced Tea 3

Juice

Cranberry, Apple, Pineapple, Orange, Grapefruit 3.50

Coffee 3

Hot Tea 3

Hot Chocolate 3

Milk 3

San Pellegrino (500mL) 3.50

* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**All parties of seven or more will be charged an 18% gratuity. Parties of ten or more may only split check three ways.