

## STARTERS

### CRISPY FRENCH FRIES

Your choice of garlic, parmesan or plain \$8.00

### BAKED MINI BRIE CHEESE

Local honey, candied almonds, brioche croutons \$9.00

### BAKED CRAB AND FOUR CHEESE DIP

Brie, boursin, parmesan and cream cheeses, spicy cracked pepper lavosh, crisp ciabatta \$15.00

### BUFFALO WINGS

Tossed in mild sauce or devil fire sauce served with Crisp celery sticks and blue cheese dressing \$9.50

### CHIP AND DIP

Our version of a seven layer dip, refried beans, chunky picante salsa, seasoned beef, cheddar cheese, guacamole sour cream and cilantro served with tortilla chips \$8.00

### GRANDE NACHOS

Corn tortilla chips smothered in refried beans, cheddar cheese, diced onions, jalapenos and black olives, topped with guacamole, sour cream and salsa on the side \$9.50  
Add chicken \$12.00

### PEEL AND EAT CAJUN BOILED SHRIMP

Meyer lemon, spicy rémoulade, tomato horseradish Cocktail sauce, mini Tabasco hot sauce \$14.00

## SALADS

### CLASSIC SHRIMP LOUIE SALAD

Tomato, hardboiled egg, kalamata olives, Meyer lemon  
And classic Louie dressing \$15.00

### CAESAR SALAD

Hearts of romaine, creamy Caesar dressing shaved parmesan and garlic crouton \$9.00

### DOUBLE CAESAR SALAD WITH CHICKEN

Hearts of romaine, with sliced roasted chicken  
Creamy Caesar dressing shaved parmesan \$12.00

## PIZZA!

### PIZZA 10"

Individual margherita or pepperoni and sausage \$ 12.00  
Additional topping \$1.00 extra

## SANDWICHES

### CHARBOILED ANGUS BEEF BURGER

Cheddar, Swiss or blue cheese, butter lettuce, heirloom tomato and crispy fries \$12.00

### ROASTED CHICKEN ON BRIOCHE BUN

Cheddar, Swiss or blue cheese, butter lettuce, vine ripened tomato, onion and crispy fries \$14.00

### GRILLED HANGER STEAK ON CIABATTA ROLL

Cheddar, Swiss or blue cheese, butter lettuce, vine ripened tomato, onion and crispy fries \$14.00

All above sandwiches additional  
topping \$1.00 extra

## FROM LA PRIME

Served with rustic rolls with unsalted butter

### CEDAR PLANK FRESH SALMON

Tomato fennel compote, pearl onions, fennel salad citrus emulsion \$40.00

### PRIME FILET MIGNON

Ten ounce, center cut served with jumbo asparagus mashed potatoes \$46.00

### ROASTED ORGANIC PETALUMA CHICKEN BREAST

Celeriac puree, sauté Italian onion, Washington chanterelle mushrooms, pan jus \$34.00

## DESSERT

### BANANA CREAM PIE CRÈME BRULEE

Home made caramel, tuiilé \$9.00

### MAPLE BOURBON CHEESECAKE

Dragee walnuts micro chocolate mint \$9.00

### DAILY ICE CREAM OR YOGURT \$8.00

### FRESH FRUIT BOWL

Cubed fruit with honey drizzled with toasted coconut \$8.00

\*Consumer advisory: these items are served, undercooked or may have raw products as parts of its preparation. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*Please note: 18% gratuity will be added to your check for parties of six and above.

## CLASSIC STYLE COCKTAILS

### STRAIGHT UP

Bombay Sapphire Gin, vermouth sweet or dry \$10.00

### TOM COLLINS

Bombay Sapphire Gin, simple syrup, lemon juice  
Splash of club soda \$11.00

### MANHATTAN

Old Overholt Straight Rye Whiskey, sweet vermouth  
Dash of bitters \$11.00

### COSMOPOLITAN

Absolute Mandarin Vodka, triple sec, lime juice  
Cranberry juice \$11.00

### GIBSON

Beefeater gin, dry vermouth, cocktail onion \$11.00

### STINGER

E & J Brandy, White Crème de Menthe, mint leaf \$12.00

### WHITE RUSSIAN

Grey Goose Vodka, Kahlua and cream \$12.00

### MAI TAI

Bacardi Rum, splash of Myers Rum, orange juice, pineapple  
juice, grenadine \$13.00

### SIDECAR

Courvoisier, Cointreau, lemon juice \$14.00

## TOP SHELF SPIRITS

JACK DANIELS, JIM BEAM BOURBON \$11.00

SEAGRAMS 7 CROWN \$10.00

JOHNNIE WALKER RED, GRANTS \$10.00

BEEFEATER GIN \$11.00

SMIRNOFF, SKY VODKA \$12.00

BACARDI RUM \$10.00

CUERVO GOLD ESPECIAL \$10.00

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