

WHAT WE STAND FOR:



we use only the freshest produce, meats & seafood, & support organic, small family farms whenever possible. all of our seafood is sourced in accord with the monterey bay aquarium's seafood watch program, which emphasizes sustainable practices that are healthy for ocean wildlife & the environment. for more information visit www.mbayaq.org

we are happy to accommodate your specific dietary requests. service charge of 18% added to all parties of 7 or more.



NON~ALCOHOLIC BEVERAGES

- republic of tea 4.95
premium bottled iced teas
- ginger peach decaf
- minted iced tea 3.75
- fresh blended lemonade 4.50
- raspberry lemonade 5.50
- fever tree tonic 3.95
- fever tree gingerale 3.95
- vignette pinot noir soda 5.00
- fentiman's ginger beer 4.75
- hank's orange cream soda or old fashioned root beer 3.50

ZERO PROOF COCKTAILS...4.50

- b&b spritzer-
blueberry puree, blackberry puree, & soda water
- blackberry no-jito-
blackberry puree, mint infused simple syrup, fresh squeezed lime juice, & soda water.
- basil berry soda-
strawberry puree, basil infused simple syrup, & soda water.
- spring spritzer-
herbed water, fresh squeezed lime juice, & soda water.

STARTERS

WOOD OVEN BAKED FLATBREAD
housemade fennel sausage, shaved fennel & parmesan 13.25

FRESH MONTEREY CALAMARI
fried, housemade cocktail sauce 10.95

WOOD OVEN BAKED SPINACH AND ARTICHOKE DIP
olive oil crackers & grilled baguette 9.95

JUMBO ASPARAGUS
grilled, gribiche sauce & crispy shallots 10.95

SALT SPRING ISLAND MUSSELS
paprika dusted, spanish chorizo & leeks 10.95

TAMALE PANCAKE
shredded barbecue chicken, avocado salad & tortilla strips 12.50

SEASONAL SOUPS AND SALADS

SPRING VEGETABLE MINESTRONE SOUP (vg)
heirloom beans, broccoli romesco & grilled levain 6.75/8.75

LOCAL ASPARAGUS SOUP
smoked steelhead, capers & creme fraiche 7.95/9.95

COUNTY LINE BABY GREENS (v)
goat cheese, shaved asparagus, toasted almonds & lemon vinaigrette 6.95/8.95

CAESAR SALAD
bradley ogden's whole leaf romaine & parmesan croutons 6.95/8.95

FUJI APPLE AND ROMAINE SALAD(v)
radicchio, shafts blue cheese & spicy walnuts 7.50/9.50

add to any pasta or salad: pink prawns 8.50; chicken breast 7.95;
steelhead fillet 11.95; spicy sausage 7.50



ALL AMERICAN 3~COURSE DINNER 29.95

*minestrone soup ~ or ~ caesar salad
roasted half chicken ~ or ~ bacon wrapped meatloaf
mini white chocolate cheesecake ~ or ~ mini lemon meringue pie*

SIDES TO SHARE

5.95 each

- sauteed asparagus, red onion & garlic (v)
- fried sweet onion rings (v)
- herb & garlic roasted fingerling potatoes (v)
- sauteed button mushrooms, braised shallots (v)
- creamed spinach with bacon
- mac'n cheese (v)

(v) vegetarian (vg) vegan

other items can be prepared vegetarian or vegan. your server can assist you
many items can be prepared in gluten sensitive fashion upon request

scott wall - chef/partner jeff berretta - general manager/partner

MAIN COURSES

MARY'S FREE RANGE HALF CHICKEN
brick pressed, spring garlic-asparagus bread pudding & roasted onion jus 19.95

STEELHEAD
pan seared, fennel-green olive puree & braised escarole 24.95

BACON WRAPPED NIMAN RANCH PORK TENDERLOIN
farro ragout, sauteed spinach & sherry-shallot reduction 23.95

YANKEE POT ROAST
roasted root vegetables & garlic mashed potatoes 15.95/20.95

BACON WRAPPED MEATLOAF
horseradish mashed potatoes & sauteed asparagus 12.95/17.95

WOOD OVEN BAKED CLASSIC PAELLA
pink prawns, chorizo, clams, mussels, chicken & saffron risotto 24.95

ALASKAN HALIBUT
almond crusted, sauteed asparagus, pea tendrils & black garlic glaze 27.95

CALIFORNIA LAMB CHOP
grilled, braised lamb shoulder, herb spaetzel & asparagus 24.95

PAINTED HILLS N.Y. STEAK
grilled, garlic rosemary steak fries & porcini jus 32.95

FILET MIGNON
grilled, crispy potato-leek cake, grilled asparagus & red wine butter 33.95

PAPPARDELLE PASTA
spring onions, asparagus, warm herbed ricotta & green garlic broth 15.95

PENNE PASTA (v)
sun dried tomato sauce, kalamata olives, feta & parmesan 9.95/14.95



CHEF & JEFF'S HEALTHY 3~COURSE DINNER 29.95

*"a dinner option that helped us lose over 200lbs"
baby lettuce salad with shaved seasonal vegetables, herbs and simple vinaigrette
grilled steelhead, quinoa, steamed asparagus & pineapple salsa
seasonal fruit sorbet with sliced fruit*

NIGHTLY CLASSICS (while available)

Monday ~ MARIN SUN FARMS BABY BACK RIBS (1/2 rack)
dry rubbed & smoked, cole slaw and baked beans 21.95

Tuesday ~ CHICKEN FRIED STEAK
carrots, mashed potatoes & sweet onion-mushroom gravy 19.75

Wednesday ~ STRAUSS FARMS CALF'S LIVER STEAK
grilled, caramelized granny smith apples, onions & bacon 18.95

Thursday ~ WILLIE BIRD ORGANIC ROAST TURKEY
sage cornbread stuffing, mashed potatoes, gravy, yams & cranberry sauce 19.95

Friday ~ SHELLFISH GUMBO
prawns, salt island mussels, littleneck clams & andouille sausage 29.95

Saturday ~ CERTIFIED ANGUS PRIME RIB
slow-roasted, twice-baked potato & creamed spinach 35.50

Sunday ~ CAST-IRON SKILLET FRIED CHICKEN
garlic mashed potatoes & buttermilk biscuit 18.95



FEATURED WINES

SPARKLING

iron horse, "lark creek cuvee", rose, sonoma green valley, 2004

ok, we admit it, we're proud parents. iron horse has made this special sparkling wine for us for nearly 20 years. these bottles continually represent a great deal of work & patience while remaining a terrific value. this is a classic blend of chardonnay & pinot noir with great fruit & crisp acidity. it has enough body to be enjoyed with food & the fine mousse that is the mark of quality in sparkling wines.
10.50/50.

WHITE

kendall jackson "grand reserve" santa barbara & monterey county 2009
elegantly layered, this offering from kendall jackson shows integrated tropical flavors such as mango and papaya intertwined with grapefruit, lemon and a hint of toasted oak it provides a well rounded creamy texture and a long finish on the palette
10.50/41.

RED

trinitas zinfandel
mendocino county 2007
with hints of lavender and dark chocolate this offering from winemaker kevin mills delivers pleasing flavors of blackberry and strawberry kept alive by slight acidity then finishes with smooth ripe tannins.
10.50/41.