



Your complimentary use period has ended.  
Thank you for using PDF Complete.

[Click Here to upgrade to Unlimited Pages and Expanded Features](#)



## LUNCH

we use only the freshest produce, meats and seafood, and 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 and the environment. for more information visit [www.mbayaq.org](http://www.mbayaq.org). we are happy to accommodate your specific dietary requests



### ALL AMERICAN 2~COURSE LUNCH

small minestrone soup  
or small caesar salad

grilled chicken sandwich  
or penne pasta 16.95

add mini lemon merengue pie  
or mini white chocolate cheesecake 3.95

### CHEF & JEFF'S HEALTHY LUNCH

"our all at once lunch that helped us lose over 200 lbs"

baby lettuce salad with shaved seasonal vegetables,  
fresh herbs and simple vinaigrette

grilled chicken sandwich, cranberry mustard,  
butter lettuce on wheat  
& sliced fruit 15.95

## STARTERS (village bakery sourdough rolls available upon request)

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

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

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

## SANDWICHES

MARIN SUN FARMS GRASS FED BEEF BURGER french fries 12.50  
add sharp cheddar, jack, swiss or blue cheese 1.25

OPEN FACED MEATLOAF hobbs bacon, mushroom gravy, soft white bread 10.95

GRILLED CHICKEN BREAST bacon & granny smith apple relish, almonds & swiss cheese 12.50

ROASTED CALIFORNIA LEG OF LAMB baby arugula & sun dried tomato-mint relish 12.95

STEELHEAD SANDWICH grilled, sesame aioli, pickled ginger & shaved red onion 14.50

"DAVID'S OLD WORLD" PASTRAMI REUBEN thousand island, sauerkraut & swiss on rye 12.95

NAPOLEON(v) grilled vegetables, mozzarella, arugula pesto & red onion jam 10.50  
whole wheat available by request

**SIDES** sauteed local asparagus, red onion & garlic (v) mac'n cheese (v)

**TO SHARE** roasted fingerling potatoes (v) sauteed button mushrooms & roasted shallots (v)  
creamed spinach with bacon fried sweet onion rings (v)  
5.95 each waffle chips (v) or french fries (v) (3.95)

## MAIN COURSES

HANGER STEAK grilled, confit potatoes, artichokes & shallot-sherry butter 19.95

STEELHEAD pan seared, fennel-green olive puree & braised escarole 20.95

SOUTHERN FRIED CHICKEN SALAD pickled beets & shafts blue cheese 10.95/14.95

HOBBS BACON WRAPPED MEATLOAF whipped potatoes & sauteed asparagus 12.95/17.95

DIESTEL FARMS TURKEY COBB SALAD griddled, buttermilk-blue cheese dressing 10.95/14.95

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

WOOD OVEN BAKED CLASSIC PAELLA pink prawns, chorizo, clams, mussels, chicken & saffron risotto 19.95

ALASKAN HALIBUT almond crusted, sauteed asparagus, pea tendrils & black garlic glaze 22.95

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

(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  
18% service charge for parties of 7 or more all menu items available for take out  
scott wall - chef/partner jeff berretta - general manager/partner