

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
- mango ceylon
- raspberry quince
- ginger peach
- ginger peach decaf
- minted iced tea 3.00
- fresh blended lemonade 3.50
- raspberry lemonade 4.50
- q tonic 3.95
- vignette pinot noir soda 4.75
- fentiman's ginger beer 4.75
- hank's orange cream soda or old fashioned root beer 3.50

HEIRLOOM TOMATO FESTIVAL AUGUST 2010

STARTERS

- FLATBREAD(v)
wood oven-baked, vine ripened tomatoes, fresh mozzarella & baby arugula 12.75
- WILD PINK PRAWNS
ancho chile glazed, melon & avocado salad 12.95
- MONTEREY CALAMARI
fried fresh, housemade cocktail sauce 9.95

- TAMALE PANCAKE
shredded barbecue chicken, avocado salad & tortilla strips 11.95

SEASONAL SOUPS AND SALADS

- VEGAN BRENTWOOD CORN SOUP(vg)
with cumin oil 6.75/8.75
- HEIRLOOM TOMATO GAZPACHO
with avocado mousse & oregon bay shrimp 7.75/9.75
- HEIRLOOM TOMATO SALAD(v)
with housemade mozzarella & basil-balsamic vinaigrette 8.95/11.95
- COUNTY LINE BABY GREENS(v)
with goat cheese, crisp summer vegetables & champagne vinaigrette 5.95/7.95
- CAESAR SALAD
bradley ogden's whole leaf romaine & parmesan croutons 6.75/8.75
- FUJI APPLE AND ROMAINE SALAD(v)
radicchio, shafts blue cheese & spicy walnuts 7.25/9.25

ALL AMERICAN 3~COURSE DINNER 29.95

*vegan corn soup~ or ~ caesar salad
wood oven roasted half chicken ~ or ~ bacon wrapped meatloaf
mini butterscotch pudding ~ or ~ mini chocolate-peanut butter cheesecake*

SIDES TO SHARE

5.95 each

- yellow wax beans with basil pesto
- fried sweet onion rings
- herb & garlic roasted fingerling potatoes
- sauteed button mushrooms, braised shallots
- sweet corn kernels with red pepper butter
- sauteed spinach with golden raisins & almonds
- mac'n cheese

(v) vegetarian (vg) vegan

other items can be prepared vegetarian, vegan or gluten-free, your server can assist you

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

FROM THE WOOD OVEN

- FULTON VALLEY FARMS HALF CHICKEN
wood oven roasted, globe squash, spinach & heirloom green tomato chutney 19.95

- WILD COHO SALMON
pan roasted, yellow wax beans, watercress & charred corn & cherry tomato relish 27.95

- NIMAN RANCH PORK TENDERLOIN
bacon wrapped, roasted black mission figs with baby arugula & chevre goat cheese cream 23.95

MAIN COURSES

- YANKEE POT ROAST
roasted root vegetables & garlic mashed potatoes 14.95/19.95
- MEATLOAF
bacon wrapped, horseradish mashed potatoes & yellow wax beans 12.95/17.95

- CALIFORNIA WHITE SEA BASS
pan roasted, sweet corn "polenta", sauteed spinach & sherry reduction 25.95

- N.Y. STEAK
grilled, with chopped heirloom tomatoes, garlic croutons & blue cheese butter 32.95

- EGGPLANT & SUMMER SQUASH(v)
roasted, layered with fresh mozzarella, ricotta & tomato vinaigrette 15.95

- PENNE PASTA(v)
vine ripened tomato sauce, kalamata olives, feta & parmesan 8.95/13.95

add to any pasta or salad: pink prawns 8.25; chicken breast 7.95;
wild coho salmon fillet 11.95 spicy sausage 6.95

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 salmon, basmati rice, steamed yellow wax beans & grilled pineapple salsa
seasonal fruit sorbet with sliced fruit*

NIGHTLY CLASSICS (while available)

- Monday ~ COLORADO LAMB SHANK
braised, buttered turnips & braised swiss chard 19.95
- Tuesday ~ CHICKEN FRIED STEAK
carrots, mashed potatoes & sweet onion 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 17.95



FEATURED WINES

SPARKLING

iron horse, "lark creek cuvee", brut, 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

pine ridge chenin blanc/viognier, california 2008
The fruity, floral signature of chenin blanc & the fragrant bouquet of viognier make up this unique bottling from pine ridge. Lively citrus & bright tropical fruit flavors are offered up alongside a supple texture. The slightly off-dry finish is clean & crisp, perfect as an aperitif.
8.00/30.

RED

old press syrah
paso robles 2006
we eagerly await each release of old press syrah as this wine has continued to get better with each new vintage. vintner bob lindquist (of qupe fame) focuses on fruit from the carriage vineyard in northern paso robles combining it with a healthy dose of highly sought after bien nacido fruit. this is a real red with gutsy intensity, rich fruit & a touch of the pepper syrah is known for, while still maintaining a softness that makes it broadly appealing.
8.75 / 33.