

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

STARTERS

FLATBREAD

wood oven-baked, goat cheese, frog hollow farms peaches & duck confit 13.75

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 IACOPI ENGLISH PEA & BUTTER LETTUCE SOUP(vg)

with mint almond pesto 6.75/8.75

CHICKEN CURRY SOUP

with fresh chickpeas & mint yogurt 7.25/9.25

COUNTY LINE BABY LETTUCE SALAD(v)

with brooks cherries, goat cheese & basil-baslamic 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

english pea & butter lettuce soup~ or ~ caesar salad

pork chop ~ or ~ king salmon

mini butterscotch pudding ~ or ~ mini chocolate-peanut butter cheesecake

SIDES TO SHARE

5.95 each

english peas & carrots with mint

fried sweet onion rings

herb & garlic roasted fingerling potatoes

sauteed button mushrooms, braised shallots

steamed broccoli florets

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

HALF CHICKEN

wood oven roasted, sunburst squash, sauteed spinach & green tomato chutney 19.95

ALASKAN KING SALMON

pan roasted, with ruby finger potatoes, braised mustard greens & leek puree 24.95

MAIN COURSES

YANKEE POT ROAST

roasted root vegetables & garlic mashed potatoes 14.95/19.95

MEATLOAF

bacon wrapped, horseradish mashed potatoes & steamed broccoli 12.50/17.50

HALIBUT

pan roasted, iacopi english pea risotto 25.95

PORK CHOP

grilled, butter bean ragout & braised escarole 23.95

N.Y. STEAK

grilled, confit potatoes, romano bean salad & black currant reduction 32.95

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;
king salmon fillet 8.95 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 broccoli florets & 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 ~ 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.