

L U N C H

We use only the freshest produce, meats and seafood, and support organic, small family farms whenever possible. All 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

We are happy to accommodate your specific dietary requests

ALL AMERICAN 2-COURSE LUNCH \$17.95

Cauliflower Bisque ~ or ~ Caesar Salad

Grilled Chicken Sandwich ~ or ~ Penne Pasta

Lemon Cheesecake Shooter ~ or ~ Butterscotch Pudding add \$2.95

STARTERS

CAULIFLOWER BISQUE ~ with Butter Croutons & Cumin Oil	6.75/8.75
CHICKEN SOUP ~ Jacopi Farms Cranberry Beans, Mushrooms & Scallions	6.95/8.95
FLATBREAD ~ Wood Oven Baked with Mozzarella, Artichokes, Grilled Radicchio, Pine nuts & Creamy Pesto	12.75
MONTEREY CALAMARI ~ Fried Fresh with Housemade Cocktail Sauce	9.95
WHITE PRAWNS ~ Peppercorn Glazed with Baked Spaghetti Squash & Crispy Sage	13.95
BABY FIELD GREENS ~ with Baked Laura Chenel Goat Cheese & Pomegranate-Tarragon Vinaigrette	9.75
CAESAR SALAD ~ Bradley Ogden's with Whole Leaf Romaine and Parmesan Croutons	8.75
SIERRA BEAUTY APPLE AND ROMAINE SALAD ~ with Radicchio, Shaft Blue Cheese, Spicy Walnuts	9.25
<i>Add to any Pasta or Salad: White Prawns 8.25 Chicken Breast 7.95 Steelhead Fillet 8.95 Spicy Sausage 6.95</i>	

SANDWICHES

LARK CREEK CHUCK BURGER ~ "Ground Fresh Here Everyday" with French Fries	11.95
<i>Sharp Cheddar, Jack, Swiss or Blue Cheese 1.25</i>	
OPEN FACED MEATLOAF ~ with Hobbs Bacon, Mushroom Gravy on Soft White Bread	10.95
TOMBO TUNA SALAD MELT ~ with Sonoma Jack Cheese	12.50
CHICKEN ~ Grilled on Wheat with Chipotle Aioli, Roasted Poblano Peppers, Hobbs Bacon & Jack Cheese	11.75
STEELHEAD ~ Grilled with Sorrel Cream Cheese, Cucumber, Watercress & Pickled Onion Spread	12.75
N.Y. STYLE ITALIAN SAUSAGE PATTY MELT ~ Housemade with White Cheddar, Sautéed Bell Peppers & Onions	12.25
DAVID'S "OLD WORLD" PASTRAMI & SWISS ~ on Rye with Sauerkraut and 1000 Island Dressing	13.95
NAPOLEON ~ Grilled Vegetables with Mozzarella, Arugula Pesto & Red Onion Jam	9.95
<i>Side Order of Waffle Chips or French Fries 4.95 Whole Wheat Available by Request</i>	

SIDES TO SHARE 5.95 each

Brussel Sprouts with Toasted Almonds & Parmesan ~ Fried Sweet Onion Rings
Roasted Fingerling Potatoes ~ Sautéed Broccoli Rabe with Red Onion
Sautéed Button Mushrooms with Roasted Shallots ~ Mac'n Cheese

MAIN COURSES

HOBBS BACON WRAPPED MEATLOAF ~ with Whipped Yukon Gold Potatoes and Sautéed Broccoli Rabe	17.50
DIESTEL FARMS TURKEY COBB SALAD ~ Griddled with Buttermilk-Blue Cheese Dressing	13.95
STEELHEAD ~ Pan Roasted with Turnip Puree, Escarole, Shaved Granny Smith Apples, & Brown Butter	24.95
SOUTHERN FRIED CHICKEN SALAD ~ with Pickled Beets and Shaft Blue Cheese	13.95
TAMALE PANCAKE ~ with Shredded Barbecue Chicken, Avocado Salad and Tortilla Strips	11.95
STRIPED BASS ~ Pan Roasted with Cipollini Onions, Sautéed Spinach & Cilantro Broth	23.95
NIMAN RANCH FLAT IRON STEAK ~ Grilled with Cheddar Potatoe Gratin, Steamed Cauliflower & Red Wine Butter	21.95
SUGAR PUMPKIN ~ Baked with Barley Risotto, Dried Fruit, Chanterelle Mushrooms & Pumpkin Seeds	16.95
PENNE PASTA ~ with Sundried Tomato Sauce, Kalamata Olives, Feta and Parmesan	13.95

18% Service charge for parties of 7 or more

All menu items available for take out

Scott Wall- Chef/Partner

Jeff Berretta General Manager