

PUB APPETIZERS

CHICKEN TENDERS 5 pieces with BBQ sauce \$10

SEAFOOD CHOWDER Cup \$5 / Bowl \$7

FRENCH ONION GRATIN Cup \$6

SOUP DU JOUR Cup \$4 / Bowl \$6

MOZZARELLA STICKS 5 pieces with Marinara sauce \$9

POTATO SKINS Bacon, Scallions and Sour Cream \$10

CHIPS AND DIP House Made Chips and French Onion Dip \$9

DILL PICKLE FLATBREAD Mozzarella, Bacon, Garlic Cream, Pickle, Dill, Ranch \$12

FAMOUS QUESADILLA Grilled Chicken, Cheddar Cheese, Peppers, Onions and Bacon (Sides of Salsa and Sour Cream) \$14

FLAMING CHEETO CHEESE BITES Crispy Flaming Cheeto Breaded Curds with Yum Yum Dipping Sauce \$11

SLOPPY JOE SLIDERS (3) Slow Braised Beef Brisket, Sloppy Joe Sauce, Aged Cheddar, Smoked Slaw and Brioche Buns \$18

ALL DAY OFFERINGS

Available for Lunch and Dinner

AHI POKE BOWL \$19

Spicy Sesame Soy Marinated Sashimi Grade Tuna, Macadamia Nut Jasmine Rice, Pickled Radish, Cucumber, Avocado, Edamame, Cilantro, Scallion and Crisp Winton.

STEAK FRITES \$25

8 oz Ranch Club Sirloin, Arugula, Mushroom Vinaigrette, Gorgonzola, Shoestring Potatoes and Spicy Aioli

LEMON PARMESAN CHICKEN \$23

Parmesan Crusted Chicken Cutlet, Bucatini Pasta, Artichoke, Asparagus, Sundried Tomato, Olive and Lemon Basil Cream.

SEAFOOD CIOPPINO \$24

A San Francisco Seafood Stew of Shrimp, Scallops, Clams and Mussels Tossed with Fennel, White Wine and Tomato Sauce. Served over Linguini.

WINGS

**MILD • MEDIUM • HOT • CHAR-BQ
HONEY COUNTRY • HOUSE DRY RUB
GOCHUJANG**

Served with carrots, celery & bleu cheese

BONE-IN JUMBO ROASTERS

6 of \$11 12 for \$18

BONELESS WINGS

1/2 LB of \$11 1LB for \$18

ENTRÉE SALADS

GRANNY APPLE \$16

Mixed Greens, Candied Walnuts, Bleu Cheese, Cider Vinaigrette and Grilled Chicken Breast

SALMON CAESAR \$17

Mixed Crisp Romaine, Asiago, Garlic Croutons, House Caesar Dressing. 4 oz. Grilled Salmon

GREEK SALAD \$12

Icicle Lettuce, Grape Tomato, Kalamata Olive, Feta, Peppercornini, Cucumber and House Made Greek Dressing

GRILLED ROMAINE WEDGE WITH TENDERLOIN \$19

Grape Tomatoes, Crumbly Bleu, BBQ Bacon, Balsamic and 4 oz Local Grilled Tenderloin

SANDWICHES

- *Includes Our Crispy Battered French Fries*
Substitute Onion Rings, or Sweet Potato Fries for \$2.00 more

BUILD YOUR OWN BURGER OR CHICKEN \$15

8oz Angus Beef or Chiavetta's chicken with Lettuce, Sliced Onion and Tomato Served on a Twist Roll

ADDITIONAL TOPPINGS .50 EACH
Add Bacon \$2

Cheddar, Swiss, American, Havarti, Smoked Cheddar, Grilled Onions, Peppers, Sautéed Mushrooms, Meat Hot Sauce

CALIFORNIA REUBEN \$15

Roast Turkey, Swiss, 1000 Island Dressing, Coleslaw, Guacamole and Seeded Rye.

PASTRAMI REUBEN \$16

Pastrami, Dill Havarti, Pickled Onions, Kraut, 1000 Island, Honey Mustard and Marble Rye.

CLUB SANDWICH \$15

Choose Ham, Turkey or Both with a Selection of Toasted Bread

GYRO \$18

Roasted Leg of Lamb, Tzatziki, Shaved Onion, Cucumber, Kalamata Olive, Lettuce, Tomato and Feta

BEEF ON WECK \$17

Shaved Prime Rib on a Kimmelweck Roll with Crispy Onions Served with Au Jus and Horseradish Cream

SANTA FE CHICKEN WRAP \$15

Herbed Wrap, Grilled Chicken, Roasted Corn-Green Olive Salsa, Black Bean Hummus, Lettuce, Tomato, Jalapeno Ranch and Jack Cheese

DINNER SELECTIONS

AVAILABLE BEGINNING AT 5 PM
TUESDAY THROUGH FRIDAY

APPETIZERS

OYSTERS AND SHRIMP \$20

4 Oysters on the Half Shell, 4 Jumbo Shrimp Cocktail, Soy Mignonette and Traditional Cocktail Sauce.

CAPRESE BRUSCHETTA \$12

Lightly Toasted Baguette, Tomato Bruschetta, Fresh Basil, Fresh Mozzarella, Aged Balsamic and Olive Oil

ENTREES

NEW YORK STRIP STEAK \$35

14 oz Autumn's Harvest Strip Steak, Potato Pave, Sauteed Spinach, Portabello and Roasted Red Pepper Demi.

PRIME RIB \$32

Available on Fridays. Slow Cooked and Served with Mashed Potatoes and the Vegetable of the Day

SHRIMP AND STEAK DIANE \$38

2 Jumbo Prawns and Twin Local Tenderloin Medallions, Dijon Brandy Sauce, Scallions, Whipped Potato and Seasonal Vegetable.

EGGPLANT LASAGNA \$20

Layers of Roasted Eggplant, Pasta, Spinach Ricotta, House Marinara, Parmesan, Mozzarella and Arugula-Almond Pesto

SCOTTISH SALMON \$27

Grilled and Brown Sugar Glazed, Orzo Salad, Grilled Asparagus and Tomato Leek Butter

LAKE FRENCH \$25

Egg Battered and Pan Fried Alaskan Cod, Wild Rice Pilaf, Seasonal Vegetable and a Lemon Sherry Butter Sauce.

FISH FRY \$17

Available on Fridays. Served Beer Battered or Broiled with French Fries, Cole Slaw, Lemon and Tartar Sauce