



Executive Chef *Jose Urena*

STARTERS

Housemade Hummus Chickpeas, herbs, olive oil, grilled pita bread, cucumber 13

Parmesan Fries Parmesan cheese, roasted garlic, french fries 8

Classic Sliders Cheddar cheese, lettuce, tomato, onion, pickle 15

Crispy Calamari Tossed with serrano peppers and served with sweet thai chili sauce 14

Jumbo Shrimp Cocktail Zesty cocktail sauce 15

Crab Stuffed Mushrooms Hollandaise sauce 15

Spinach & Artichoke Dip Warm pita bread 14

Chicken Lettuce Wraps Asian spices, napa cabbage, carrots and hoisin sauce 13

Seared Ahi Tuna Sesame-crust, pickled cucumbers, ginger, soy 17

Popcorn Shrimp House battered, fried, sweet thai chili sauce 14

Steak Quesadilla Pepper jack, mozzarella, cheddar, sour cream, salsa 14

Combo Platter Crab stuffed mushrooms, spinach and artichoke dip and crispy calamari 27

SOUPS & SALADS

Soup of the Day 7

Beer Cheese Soup Smoked bacon bits 7

French Onion Soup 7

Add to Salad: Chicken 6 | Salmon 10 | Shrimp 12 | Filet 14

Iceberg Wedge Salad Iceberg lettuce, tomatoes, bleu cheese, bacon, shaved red onions, bleu cheese dressing 9

Roasted Beets Salad Goat cheese, candied walnuts, arugula, oranges, balsamic vinaigrette 12 | Add salmon 10

Mixed Greens Salad Local organic greens, candied walnuts, apples, bleu cheese crumbles tossed with raspberry vinaigrette Regular 7 Entrée 10

Add parmesan encrusted crispy chicken 8

The Original Caesar Salad Romaine hearts, caesar dressing, parmesan cheese, herb garlic croutons Regular 9 Entrée 13

Shrimp & Crab Louie Shrimp, lump blue crab, asparagus, egg, avocado, mixed greens, louie dressing 20

3-COURSE PRIX FIXE MENU

Available in the Dining Room and Patio

FIRST COURSE

Choose one

Soup

Mixed Greens

Caesar Salad

ENTRÉE

Choose one

Chicken Scallopine 33

Cedar Plank Salmon 36

Filet Mignon 45

DESSERT

Chef's Selection

BUTCHER'S BLOCK

All of our steaks are corn fed and aged up to 28 days | Add Garlic Butter Shrimp +12

Roast Prime Rib of Beef Au jus, creamy horseradish, baked potato, seasonal vegetables 33

Filet Mignon Crispy onion straws, baked potato, seasonal vegetables 37

Ribeye Steak 14 oz Charbroiled to perfection, caramelized onions, green peppercorn sauce, garlic mashed potatoes, seasonal vegetables 36

New York Pepper Steak Crispy bacon, onion, and peppercorn demi glaze, loaded mashed potatoes with bacon, chives, sour cream, seasonal vegetables 35

Roasted Lamb Shank Garlic mashed potatoes, seasonal vegetables, mint garlic reduction, onion rings 31

Chicken Scallopine Mushrooms, capers, lemon cream sauce, mashed potatoes, seasonal vegetables 25

Chicken Pot Pie Housemade flaky crust baked over chicken and hearty vegetables in béchamel sauce 23

SEAFOOD

Beer Battered Fish and Chips Atlantic cod, tartar sauce, french fries, malt vinegar, coleslaw 23

Cedar Plank Salmon Baked on cedar, mild chipotle bbq, basmati rice pilaf, seasonal vegetables 28

Pacific Swordfish Tomatillo chili lime cilantro, basmati rice, seasonal vegetables 29

PASTAS

Blackened Chicken Pasta Sun-dried tomatoes and basil cream sauce 25

Pasta Primavera Fettuccine, zucchini, asparagus, sundried tomatoes, fresh basil, garlic, crushed red pepper and parmesan cheese tossed in a white wine sauce (Gluten-friendly pasta available upon request) 20 Add Chicken 6 | Add Shrimp 12

Angel Hair Pasta Scampi style with white wine lemon sauce and capers or pomodoro style with classic marinara and basil 17 Add Chicken 6 | Add Shrimp 12

Add a cup of soup or mixed greens for 6

SIDES

Mac and Cheese 7

Housemade Onion Rings 7

Seasonal Vegetables 6

Mashed Potatoes 6

French Fries 6

Sweet Potato Fries 7

Grilled Asparagus 8

A special thank you to our local and regional farmers and purveyors who provide us with the finest produce, meats and more to ensure the best quality and freshest seasonal ingredients whenever available.

Due to the California drought and to protect our planet, we serve water only upon request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SPECIALTY COCKTAILS

LOCAL FAVORITES

Aviation Cocktail Hendricks Gin, Luxardo Maraschino, Crème De Violette and Lemon 10

French 75 Hennessy Cognac, Lemon and Champagne, Agave Nectar 12

Mint Julep Woodford Reserve Whiskey, Mint, Soda, Simple Syrup 10

Sazerac Bulleit Rye Bourbon, Absinthe, Simple Syrup, Peychaud's Bitters, Lemon 12

Milk Punch Captain Morgan Rum, E&J Brandy, Milk, Nutmeg 10

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

Lemon & Basil G&T Bombay Sapphire Gin, Fresh Lemon Juice, Tonic, Basil 12

MARGARITAS

Dave's Our founder's signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13

Prickly Pear Paloma Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

TROPICAL & FRUITY

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

Seasonal Mule Tito's Handmade Vodka, muddled seasonal Fruit, Lime, Ginger Beer 11

Wild Berry Mojito Bacardi, Agave, Mint, Seasonal Berries 11

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

Sunset Cooler Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

WINE

Glass Btl

SPARKLING / CHAMPAGNE

William Wycliff Brut, California 9 34

Zonin Split, Prosecco Brut, Veneto, Italy 10

Korbel Split, Brut, California 11

Domaine Chandon Brut Rosé Split, California 12

La Marca Prosecco, Italy 32

Piper-Heidsieck Cuvee 1785 Brut, Champagne France 70

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy 9 34

Notes, Buelton, California 9 34

J Vineyards, California 46

SAUVIGNON BLANC

Canyon Road, California 8 30

Gainey, Santa Ynez, California 9 34

Oyster Bay, Marlborough New Zealand 38

CHARDONNAY

Canyon Road, California 8 30

Kendall Jackson 'Vintner's Reserve', California 10 38

La Crema, Monterey, California 12 46

Mer Soleil Reserve, Santa Lucia Highlands 58

OTHER WHITE VARIETALS

Canyon Road, White Zinfandel, California 9 34

Chateau Ste. Michelle Riesling, Washington 9 34

Mirassou Moscato, California 9 34

Conundrum White Blend, California 46

Schloss Vollrads Riesling, Germany 68

ROSÉ

Sophia Coppola Rosé, Monterey 10 38

PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma 10 38

MacMurray Ranch, Central Coast, California 12 46

Siduri, Willamette Valley, Oregon 60

MERLOT

Canyon Road, California 8 30

Silver Palm, Sonoma 10 38

CABERNET

Canyon Road, California 8 30

Louis Martini, California 10 38

Murphy-Goode, California 11 42

Justin, Paso Robles, California 58

OTHER RED VARIETALS

Apothic Wines 'Winemaker's Blend', California 9 34

Gascon Malbec, Mendoza, Argentina 9 34

Exitus Bourbon Barrel, Red Blend 12 46

Edmeades Zinfandel, Mendocino 42

Coppola Claret 'Black Label Diamond Collection', California 42

Yangarra Shiraz, McLaren Vale Australia 46

BEER

Beck's Non-alcoholic 5.50

Blue Moon 5.50

Bud Light 5

Budweiser 5

Coors Light 5

Corona 5.50

Dos Equis 5.50

Guinness Stout 5.50

Heineken 5.50

Michelob Ultra 5.50

Modelo Especial 5.50

Newcastle 5.50

Samuel Adams 5.50

Stella Artois 5.50

CRAFT

Abita Wrought Iron IPA 6.9% ABV 8

Boomtown Nosejob IPA 7% ABV 8

Erdinger Weissbier-Hefeweizen 5.6% ABV 7

Fireman's Brew Brunette Lager 8% ABV 8

Hanger 24 Betty IPA 7% ABV 7

Mission Dark Seas Imperial Stout 9.8% ABV 8

MacLeod Van Ice Lager 4.1% ABV 6

North Coast PranQster Belgian Golden Ale 7.8% ABV 8

Santa Monica Brew Works PCH Golden Milk Porter (Pale Chocolate Heaven) 6.0% ABV 7

Stone Delicious IPA 8.3% ABV 8

Strand Beach House Amber 16.9 oz 5.10% ABV 10