



General Manager *Kelly Paige* | Executive Chef *Jose Urena*

STARTERS

Parmesan Fries Parmesan cheese, roasted garlic, french fries 7.95

Classic Sliders Cheddar cheese, lettuce, tomato, onion, pickle 14.95

Crispy Calamari Tossed with serrano peppers and served with sweet thai chili sauce 13.95

Jumbo Shrimp Cocktail Zesty cocktail sauce 14.95

Crab Stuffed Mushrooms Hollandaise sauce 12.95

Spinach & Artichoke Dip Warm pita bread 12.95

Chicken Lettuce Wraps Asian spices, iceberg lettuce, carrots and hoisin sauce 12.95

Seared Ahi Tuna Sesame-crusted, pickled cucumbers, ginger, soy 16.95

Combo Platter Crab stuffed mushrooms, spinach and artichoke dip and crispy calamari 25.95

SOUPS & SALADS

Beer Cheese Soup Smoked bacon bits 5.95

French Onion Soup 6.95

Add to Salad: Chicken 6 | Salmon 9 | Shrimp 12 | Filet 14

Iceberg Wedge Salad Iceberg lettuce, tomatoes, bleu cheese, bacon, shaved red onions, bleu cheese dressing 8.95

Mixed Greens Salad Local organic greens, candied walnuts, apples, bleu cheese crumbles tossed with raspberry vinaigrette Regular 6.95 Entrée 9.95

The Original Caesar Salad Romaine hearts, caesar dressing, parmesan cheese, herb garlic croutons Regular 7.95 Entrée 11.95

Chopped Garden Salad Roasted red onion, cherry tomatoes, crostini, blue cheese crumbles, tossed in ranch dressing topped with crispy fried onions 9.95

Shrimp & Crab Louie Shrimp, lump blue crab, asparagus, egg, avocado, mixed greens, louie dressing 18.95

3-COURSE PRIX FIXE MENU

Available in the Dining Room and Patio

FIRST COURSE

Choose one

Soup

Mixed Greens

Ceasar Salad

ENTRÉE

Choose one

Chicken Scallopine 31

Fresh Salmon 35

Filet Mignon 43

DESSERT

Choose one

Chef's Selection

BUTCHER'S BLOCK

All of our steaks are corn fed and aged up to 28 days

Roast Prime Rib of Beef Au jus, creamy horseradish, baked potato, seasonal vegetables 30.95

Filet Mignon Crispy onion straws, baked potato, seasonal vegetables 35.95

New York Steak Maitre d' butter, baked potato, seasonal vegetables 33.95

Roasted Lamb Shank Garlic mashed potatoes, seasonal vegetables, mint garlic reduction, onion rings 28.95

Chicken Scallopine Mushrooms, capers, lemon cream sauce, mashed potatoes, seasonal vegetables 23.95

Chicken Pot Pie Housemade flaky crust baked over chicken and hearty vegetables in béchamel sauce 22.95

SEAFOOD

Trout Almondine Pan seared trout with roasted almonds in butter, root vegetables, and mashed potatoes 26.95

Beer Battered Fish And Chips Atlantic cod, tartar sauce, french fries, malt vinegar 21.95

Fresh Salmon Pan seared with shiitake mushrooms, scallions, ginger soy glaze, steamed jasmine rice, asian style slaw 27.95

COMBO

Filet Mignon or Prime Rib and Shrimp Scampi

Mashed potatoes, seasonal vegetables 42.95

PASTAS

Blackened Chicken Pasta Sun-dried tomatoes and basil cream sauce 24.95

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*) 19.95 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 16.95 Add Chicken 6 | Add Shrimp 12

Add a cup of soup or mixed greens for 4.95

SIDES

Mac and Cheese 6

House-made Onion Rings 6

Seasonal Vegetables 6

Mashed Potatoes 6

French Fries 6

Sautéed Mushrooms 6

Mushroom Risotto 7

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 DRINKS

LOCAL FAVORITES

- Aviation Cocktail** Seagram’s Gin, Cherry, Crème De Violette and Lemon 10
- French 75** Hennessy Cognac, Lemon and Champagne 12
- Mint Julep** Woodford Reserve Whiskey, Mint, Soda, Simple Syrup 10
- Jr.’s Flight** Myers’s Platinum Rum, Stella, Grapefruit Juice, Agave Nectar 8
- Zesty Cooler** Jalapeño Tequila, Fresh Cucumbers, Lemon and Lime Juice 12

OLD FLAMES

- Improved Old Fashioned** Bulleit Rye, Luxardo, Orange Bitters, Clove, Caramelized Orange, Lemon Peel 12
- Lion’s Tail** Maker’s Mark, All Spice, Clove, Lime 12
- Honey South Side** New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11
- Dark & Stormy** Myers’s Dark Rum, Lime, Angostura, Ginger Beer 10
- Lemon Drop Martini** Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

MARGARITAS

- Dave’s** Our founder’s signature Margarita made with 1800 Reposado Tequila, Grand Marnier, Cointreau, Lime 12
- Prickly Pear Paloma** Cazadores Blanco, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11
- Margarita Fresca** Cazadores Blanco, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

TROPICAL & FRUITY

- Pineapple Express** New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 10
- Strawberry Mule** Tito’s Handmade Vodka, muddled Strawberries, 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 Myers’s Dark Rum 10

WINE COCKTAILS

- Sangria Blanca** Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices, fresh Fruit 10
- Sangria Roja** Canyon Road Merlot, E & J Brandy, Agave, Orange, Cranberry and Apple Juices, fresh Fruit 10
- Sparkling Sangria Flora** Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Germain 10

BEER

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| Beck’s 5.50 | Guinness Stout 5.50 |
| Blue Moon 5.50 | Heineken 5.50 |
| Bud Light 5 | Heineken Dark 5.50 |
| Budweiser 5 | Newcastle 5.50 |
| Coors Light 5 | Samuel Adams 5.50 |
| Corona 5.50 | Stella Artois 5.50 |

WINE

SPARKLING / CHAMPAGNE

	Glass	Btl
William Wycliff Brut, California	8	30
Zonin Split, Prosecco Brut, Veneto, Italy	9	
Korbel Split, Brut, California	10	
Domaine Chandon Brut Rosé Split, California	11	
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
King Estate ‘Signature’ Pinot Gris, Oregon		46

SAUVIGNON BLANC

Canyon Road, California	8	30
Coppola Diamond Collection Yellow, Napa	9	34
Gailey, Santa Ynez, California	9	34

CHARDONNAY

Canyon Road, California	8	30
Kendall Jackson ‘Vintner’s Reserve’, California	10	38
La Crema, Monterey, California	12	46
Sonoma Cutrer, Russian River Sonoma		58

OTHER WHITE VARIETALS

Beringer White Zinfandel, California	8	30
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum ‘Caymus’ White Blend, California	12	46
Schloss Vollrads Riesling, Germany		68

ROSÉ

Sophia Coppola Rosé, Monterey	10	38
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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
St. Francis Vineyards, 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
Dry Creek Vineyards Heritage Zinfandel, Sonoma	10	38
Coppola Claret ‘Black Label Diamond Collection’, California		42
Yangarra Shiraz, McLaren Vale Australia		46
19 Rows Syrah, Wexler Estates Encino		48

CRAFT

- Abita Wrought Iron IPA 8
- Angry Orchard Hard Apple Cider 7
- Ballast Point Grapefruit Sculpin 8.50
- Erdinger Weissbier-Hefeweizen 7
- Hanger 24 Betty IPA 7
- North Coast PranQster Belgian Golden Ale 8
- Strand Beach House Amber 10