

Executive Chef *Jose Urena* General Manager *Roxana Camarena*

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 Cake Mustard Lemon Butter Sauce 16

Spinach & Artichoke Dip Warm Pita Bread 14

Chicken Lettuce Wraps Asian Spices, Napa Cabbage, Carrots and Hoisin Sauce 13

Ahi Poke Wontons, Avocado, Green Onions, Cilantro, Ginger Soy Dressing 17

Popcorn Shrimp House Battered, Fried, Sweet Thai Chili Sauce 14

Steak Quesadilla Pepper Jack, Mozzarella, Cheddar, Sour Cream, Salsa 14

Combo Platter Crab Cake, Spinach Artichoke Dip, Crispy Calamari 28

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 10

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

Cesar 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 Baked Potato, Seasonal Vegetables, Béarnaise Sauce 37

Ribeye Steak 14 oz Charbroiled to Perfection, Caramelized Onions, Green Peppercorn Sauce, Garlic Mashed Potatoes, Seasonal Vegetables 37

New York Pepper Steak Crispy Bacon, Onion, 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 24

Pepper Bacon Burger Pepper Encrusted Beef Patty, Chopped Bacon, Cheddar Cheese, Tomato, Lettuce, Garlic Aioli, French Fries 18 *Additional toppings each 1.25 Caramelized onions, sautéed mushrooms, white cheddar cheese, bacon, bleu cheese, avocado*

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*

Chicken Parmesan Lightly Breaded Chicken Breast, Herbs, Parmesan Cheese, Pomodoro Sauce, Mozzarella Cheese, Angel Hair Pasta 25

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

Add a cup of soup or mixed greens for 6

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

94th Sangria Hennessy, Merlot, Cranberry Juice, Agave 10

Strawberry Cooler Rum, Agave, fresh Lime Juice, Strawberries 11

Pomegranate Margarita Milagro Tequila, Pama, Sweet and Sour, Lime, Arils 10

TRIED & TRUE

Ginny Hendricks Hendrick's Gin, Fever Tree Elderflower Tonic, Orange and Sage 12

PLC "Pretty Little Cocktail" (*not ordering this will give you FOMO*) Grey Goose Vodka, Cointreau, Pama, fresh Lime Juice, dash of Rose Water, Baby's Breath 13

Monkey Business Monkey Shoulder Whisky, Orange Curacao, Maple, Orange Peel, torched Rosemary 13

MARGARITAS

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

Some Like it Hot Illegal Mezcal, Luxardo, Ancho Reyes Chile, Strawberry, fresh Lime Juice, Tajin rim, Lime Wedge, Mint 14

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks 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 Flor de Caña 7 Year Rum 11

SANGRIA

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

Pink Sparkling Sangria La Marca Prosecco, Pama, Chambord, Raspberry, Orange Juice, Pineapple Juice 11

HOLD THE ALCOHOL

Strawberry Dreamin' Lemonade with Candied Strawberries and Mint Aroma 8

WINE

SPARKLING

	Glass	Btl
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Ruffino Split, Prosecco Rosé, Italy	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
J Vineyards, California		46

SAUVIGNON BLANC

Canyon Road, California	9	34
Gainey, Santa Ynez, California	9	34
Oyster Bay, Marlborough New Zealand		38

CHARDONNAY

Canyon Road, California	9	34
Kendall-Jackson 'Vintner's Reserve', California	11	42
Cambria Clone 4, Santa Maria Valley	12	46
Mer Soleil Reserve, Santa Lucia Highlands		58

OTHER WHITE VARIETALS

Canyon Road, White Zinfandel, California	9	34
Kung Fu Girl, Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum, White Blend, California		46
Schloss Vollrads Riesling, Germany		68

ROSÉ

Sunseeker, California	10	38
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PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
La Crema, Monterey		54
Siduri, Willamette Valley, Oregon		58

MERLOT

Canyon Road, California	9	34
'Olelo, California	11	42

CABERNET

Canyon Road, California	9	34
Louis Martini, California	11	42
Arrowood, Sonoma	14	54
Justin, Paso Robles, California		58

OTHER RED VARIETALS

Apothic Wines 'Winemaker's Blend', California	9	34
Gascon Malbec, Mendoza, Argentina	10	38
Exitus Bourbon Barrel, Red Blend	12	46
Edmeades Zinfandel, Mendocino		42
Coppola Claret 'Black Label Diamond Collection', California		42

BEER

Beck's Non-alcoholic 5.50	Guinness Stout 6.50
Blue Moon 6.50	Heineken 6.50
Bud Light 5.50	Modelo Especial 6.50
Budweiser 5	Newcastle 6.50
Coors Light 5	Samuel Adams 6.50
Corona 6.50	Stella Artois 6.50
Elysian IPA 7.50	

CRAFT

Abita Wrought Iron IPA 6.9% ABV 8	Santa Monica Brew Works PCH
Erdinger Weissbier-Hefeweizen 5.6% ABV 7	Golden Milk Porter (Pale Chocolate Heaven) 6.0% ABV 7
Hanger 24 Betty IPA 7% ABV 7	Strand Beach House Amber 16.9 oz 5.10% ABV 10
Mission Dark Seas Imperial Stout 9.8% ABV 8	
North Coast PranQster Belgian Golden Ale 7.8% ABV 8	