

STARTERS

- Pan Seared Crab Cake chipotle aioli 14
- Jumbo Shrimp Cocktail jumbo shrimp, made from scratch cocktail sauce 14
- Artichoke & Pepper Jack Cheese Dip parmesan crostinis 10
- Calamari Fritti peppers, jalapeños, olives, chipotle & cocktail sauces 12 | *sharable* 21
- Buffalo Shrimp crispy shrimp, buffalo sauce, creamy bleu cheese, celery 14
- Beef Sliders angus beef, cheese, french fries 10

COMBOS

Your choice of two 15

SOUP

French Onion
Clam Chowder

HALF SANDWICH

Roasted Turkey Club
Grilled Chicken
Prime Rib
Fried Cod

SALAD

Organic Mixed Greens
Classic Caesar

SOUPS AND SALADS

- Add to Salads: Chicken 6 | Shrimp 9 | Salmon 9
- French Onion Soup gruyère cheese and crouton 7
- New England Clam Chowder 7
- New England Clam Chowder in sourdough bread bowl 9
- Home Style Chicken Soup carrots, potato, celery, chicken and chef's spices 7
- Organic Mixed Greens cherry tomatoes, red onions, raspberry vinaigrette, croutons 7
- Classic Caesar Salad crisp romaine, parmesan cheese, garlic crostinis *regular* 8 | *entrée* 12
- Shrimp Crab Louie crab, shrimp, avocado, tomatoes, hard boiled egg, mixed greens, choice of dressing 20
- Grilled Salmon Salad grilled atlantic salmon, mixed greens, tomatoes, lemon vinaigrette, local vegetables 18

SANDWICHES AND BURGERS

- choice of french fries, cole slaw, onion rings*
- HS Lordships Gourmet Burger butter lettuce, tomatoes, onions, pickles, choice of cheddar, swiss or pepper jack cheese, on a sesame bun 16
- add bacon, avocado, grilled onions, sautéed mushrooms 1 each*
- Grilled Chicken bell peppers, onions, cheddar cheese, chipotle aioli, sesame bun 15
- Crab Cake spicy crab cake sandwich, chipotle aioli on a sesame bun 16
- Prime Rib creamy horseradish, french baguette 15
- Turkey Club avocado, bacon, lettuce, tomato and mayo on sliced sourdough 15

FRESH SEAFOOD

- Seafood Symphony shrimp, scallops, salmon, mussels, sautéed garlic, cajun spices, white wine, penne pasta 23
- Grilled or Herbed Salmon atlantic salmon, spring onions, crimini mushrooms, herbed butter, basmati rice, local vegetables 20
- Pan Seared Petrole Sole choice of lemon caper or pico de gallo. Served with quinoa and chef's vegetables 20 | *add sautéed shrimp in herb butter* 4

SPECIALTIES

- Fish and Chips fresh white fish, french fries, cole slaw, tartar sauce 16
- Free Range Chicken Breast crimini mushrooms, spring onions, mashed potato 16
- Garden Veggie Pasta penne, mushrooms, onions, zucchini, broccoli, sun-dried tomatoes, parmesan sauce 17

SIDES

- Scalloped Potato 5
- Mashed Potatoes 5
- French Fries 5
- Fresh Seasonal Vegetables 6
- Mushroom Risotto 6
- Quinoa 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. 05/16-6567

SPECIALTY DRINKS

LOCAL FAVORITES

Appletini Vodka, Apple Sucker, Sprite, Sweet & Sour, chilled 12

HS Lordships Rum Punch Rum, Pineapple & Orange Juice, Sprite, Grenadine 10

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 Zaya 12 Year 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

Sonoma Spice Canyon Road Merlot, E&J Brandy, Orange Juice, Clove, Ginger Beer, seasonal Berries 11

BEER

ON TAP

Racer 5.50

Trumer Pilsner 5.50

Sierra Nevada Pale Ale 5.50

BOTTLES

Anchor Steam 6

Budweiser 5

Bud Light 5

Pyramid Hefeweizen 6

Blue Moon 6

Corona 6

WINE

SPARKLING

	glass	btl
William Wycliff Brut, California	8	30
Korbel Split, Brut, California	10	
Zonin Split, Prosecco Brut, Veneto, Italy	9	
Domaine Chandon Brut Rosé Split, California	11	
La Marca Prosecco, Italy		32
Chandon Brut ‘Classic’, California		54

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
King Estate ‘Signature’ Pinot Gris, Oregon	12	46

SAUVIGNON BLANC

Canyon Road, California	8	30
Oyster Bay, Marlborough New Zealand		38
Coppola Diamond Collection Yellow Label, Sonoma	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	15	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

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
Ghost Pines, Sonoma & Napa Valley		46

CABERNET

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Avalon, Napa Valley	13	50
Justin, Paso Robles, California		58

OTHER RED VARIETALS

Apothic Wines ‘Winemaker’s Blend’, California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Massimo Malbec, Mendoza, Argentina	8	32
Dry Creek Vineyards Heritage Zinfandel, Sonoma	10	38
Coppola Claret ‘Black Label Diamond Collection’, California		42
Yangarra Shiraz, Australia		46