



LOCAL GREENS

CLASSIC CAESAR SALAD \$15

Romaine lettuce, herb croutons, aged parmesan
\$6 chicken \$8 Salmon \$8 Shrimp

TOSTADA SALAD \$22

Drunken tequila shrimp, crisp romaine, black bean corn salsa, diced tomatoes, fresh avocado mixed with ranchero dressing all in a house baked chipotle tortilla shell

♥ MANGO BLACKENED SALMON \$24

Seared blackened salmon, Romaine, black bean corn salsa, mango vinaigrette

STEAKS

FILET MIGNON 8oz \$36

Angus filet, brandy whole grain mustard demi-glace, Yukon gold mashed potatoes, seasonal vegetables

COWBOY RIBEYE 14oz \$38

House rub marinated Angus rib eye, maitre-d butter, onions strings, purple & gold fingerling potatoes

LARGE PLATES

CLASSIC ANGUS BURGER \$18

8oz Angus beef, lettuce, tomato, red onion, dill pickles, brioche bun, french fries, chipotle mayo

NEW ENGLAND DIVER SCALLOPS \$29

Cauliflower puree, organic frisee, Valencia orange segments, California certified extra virgin olive oil

BONE-IN BRINED PORK CHOP \$25

10oz bone-in roasted pork chop, pan reduction with a side of truffled mac & cheese

DIABLO SHRIMP PASTA \$27

Sautéed shrimp in a spicy fire roasted tomato sauce, penne pasta topped with parmigiano reggiano

BEGINNINGS

LOBSTER BISQUE \$9

HOUSE SPRING SALAD \$8

FRENCH ONION SOUP \$8

CALAMARI FRITTI \$14

Calamari, shrimp, topped with sautéed banana peppers, jalapenos, shaved parmesan, drizzles with lemon aioli and extra virgin olive oil

SPICY AHI TARTAR \$15

Chopped ahi, avocado, cucumber, wasabi aioli, house made taro chips

♥ BABY BEET & GOAT CHEESE \$11

Medley of baby beets, fresh goat cheese, roasted hazelnuts, arugula, extra virgin olive oil

PAN SEARED AHI \$26

Soy and ginger pan seared ahi tuna, spinach, edamame stew, steamed baby bok choy

♥ FREE RANGE CHICKEN \$25

½ Roasted free range chicken, fresh herb rub, roasted baby carrots and turnips, jasmine wild rice

♥ PAN ROASTED PACIFIC SALMON \$26

Salmon filet, sautéed shrimp, saffron risotto, spinach, sun dried tomato, basil pesto broth

♥ BLACKENED CHICKEN & QUINOA \$21

Blackened breast of chicken, cilantro lime quinoa, fire roasted roma tomato, avocado yogurt sauce

Groups of 6 or more are subject to 18% gratuity

For guests with food allergies or specific dietary requirements, please ask to speak to a Manager.

*Consuming raw or undercooked meat may increase your risk of foodborne illness.

Executive Sous Chef Alex Fontanilla



Specialty Cocktails

La Margarita 14

Corzo, Citronge, Fresh Lemon, lime and OJ

Pomegranate Lemon Drop 14

Van Gough Vodka, Pama, Fresh Lemon juice

Gin Berry 14

Tanquarey 10, lychee liquor, Fresh Berries

Cali Mojito 14

Don Q Rum, Fresh Mint and Basil

Santa Clara Side Car 14

Courvoisier Cognac, Grandmarnier

Draft Beer

Fat Tire 7

Stella 7

Indica IPA (Ureka,CA) 7

Widmer Hefeweizen 7

Bottle Beer

Budweiser 6

Bud Lite 6

Coors Lite 6

Miller Lite 6

Heineken 7

Corona 7

Samuel Adam 7

Sierra Nevada (Chico,CA) 7

Big Daddy IPA (San Francisco,CA) 7

Kirin Ichiban 7

Sapporo 7

Omission Lager (Gluten Free) 8

Erdinger Hefeweizen (16oz) 8

Chardonnay

	Glass	Bottle
House White	\$9	
Cellar #8	\$10	\$36
Franciscan	\$14	\$52
Cuvaison	\$16	\$60
Stag's Leap	\$19	\$72
Mer Solier Silver		\$74

Cabernet Sauvignon

	Glass	Bottle
House Red	\$9	
Coppola "DIAMOND"	\$12	\$44
Franciscan	\$14	\$52
Robert Mondavi	\$16	\$60
Justin		\$78
Franciscan MAGNIFICAT "Meritage"		\$99
Bell		\$108

Merlot

	Glass	Bottle
Chateau St Jean	\$10	\$36
Rutherford Hill	\$14	\$52
Markham		\$68

Pinot Noir

	Glass	Bottle
Greg Norman	\$12	\$44
Cuvaison	\$16	\$60
Robert Mondavi	\$18	\$68

Sauvignon Blanc

	Glass	Bottle
Ferrari Carrano	\$12	\$44
Kim Crawford	\$13	\$48
Charles Krug		\$64

Other

	Glass	Bottle
Chateau St Michelle Riesling	\$10	\$36
Santa Margerhita Pinot Grigio	\$16	\$68
Coppola Pinot Grigio	\$12	\$44
Coppola Directors Cut Zinfandel	\$10	\$36
Federalist Zinfandel	\$15	\$56

Sparkling Wines

	Glass	Bottle
Chandon – Split		\$10
Mumm Napa Brut		\$50
Moet Imperial		\$120

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