

DOWNTOWN LUNCH MENU

STARTERS

- Fried Calamari**
Calamari Rings, Lightly Seasoned, Served with Cocktail and Cajun Tartar Sauce 9.95
- Spinach Artichoke Dip**
Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Grilled Levain Bread 10.95
- Trio of Hummus**
Sun-Dried Tomato, Kalamata Olive and Traditional Hummus, Served with Grilled Flat Bread and Cucumbers 8.95
- Cajun Shrimp Cocktail**
Served with Gazpacho 12.95
- Seared Rare Ahi Tuna**
Served with Pickled Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce 13.95
- Garlic Cheese Bread**
Grana Padana on Toasted Levain Bread 6.95

SOUPS AND SALADS

- Soup of the Day**
Ask Your Server for Today's Selection
Small Bowl 4.95 Large Bowl 6.75
- Manhattan Chowder**
Eastern Chopped Clams with Vegetables and Tomato Broth
Small Bowl 4.95 Large Bowl 6.75
- Gazpacho**
Tomatoes, Cucumbers, Onions and Oregano, Chilled, Served with Avocado and Chives
Small Bowl 4.95 Large Bowl 6.75
- Classic Caesar Salad**
Hearts of Romaine, Parmesan Cheese and Homemade Croutons 8.50
- Mixed Field Greens**
Served with Choice of Dressing 7.50
- The Grill Chop Salad**
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing 8.75

BOTTLED BEER

- Sierra Nevada Pale Ale 5.50
- Deschutes Black Butte Porter 5.50
- Weihenstephaner Hefe Weiss Bier 6.00
- Mamma's Little Yella Pils 5.50
- Buckler (Non-Alcoholic) 4.25
- Ask your Server for Other Bottled Beer Selections

WINES BY THE GLASS

- Chandon Brut Classic, California SPLIT 9.75
- Chardonnay, Beringer, California 7.95
- Pinot Grigio, Placido, Italy 7.50
- Pinot Noir, Canyon Road, California 7.95
- Merlot, Rodney Strong, Sonoma 8.95
- Cabernet, Hayman & Hill, Napa Valley 8.95

OUR COMPLETE WINE LIST IS AVAILABLE WITH SOME EXTRAORDINARY SELECTIONS. ASK YOUR SERVER

For your convenience, 18% gratuity is added to all parties of 7 or more. Gratuity is discretionary, Thank You

ADD TO ANY ENTREE

- Small Bowl of Soup with Any Entree 3.95
- Caesar or Mixed Green Salad with Any Entree 4.95

SPECIALTY SANDWICHES

- All of Our Burgers are Hand Formed 1/2 lb. *Certified Angus Beef*™ Ground Fresh in Our Kitchen Daily. Taste the Difference.
- Choice of Fresh Fruit, Shoestring Potatoes or Roasted Peanut Cole Slaw
- Cheeseburger**
Served with Lettuce, Tomato, Onion, Sliced Pickle, 1,000 Island Dressing & Choice of Cheese 10.95
Hamburger 9.95
- Pepper Bacon Burger**
Topped with Double Cheddar and Pepper Bacon with 1,000 Island Dressing 11.95
- Chicken Burger**
Whole Wheat Bun, Mushrooms, Spinach, Tomatoes and 1,000 Island Dressing 11.95

- Ahi Tuna Wrap**
Seared Rare with Blackened Spices, Avocado, Lettuce, Tomatoes, Cucumber and a Wasabi Aioli, Wrapped in a Whole Wheat Tortilla, Served with Peanut Cole Slaw 14.95
- Santa Fe Chicken Wrap**
Blackened Chicken, Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Chipotle Aioli, Wrapped in a Whole Wheat Tortilla 12.95
- Prime Rib French Beef Dip**
Prime Rib Sliced Thin, Dipped in Au Jus, on a Sourdough Roll with Hot Mustard Sauce 15.95
- Tuna Melt**
Scoop of White Albacore Tuna Salad, Grilled with Cheddar Cheese 12.95
- Cobb Club Sandwich**
Grilled Chicken Breast, Lettuce, Tomato, Bacon, Avocado, Scallions and Bleu Cheese Mayo, Served on Toasted Sourdough 12.95

- California Turkey Melt**
Peppered Turkey Breast with Jack Cheese and Avocado, Served with a Cranberry Tomato Chutney on Sourdough 11.95

SIDES TO SHARE

- Mac & Cheese Loaded** 7.75
A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon
- Fried Onions 3.25
- Shoestring Potatoes 3.50
- Yukon Mash 3.25
- Spinach Mashed Potatoes 4.50
- Brown Rice 3.00
- Creamed Spinach 4.25
- Grilled Asparagus 7.75
- Market Fresh Vegetables MKT
- Grilled Vegetables with Balsamic Glaze 5.75

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase your Risk of Foodborne Illness, Especially if you have Certain Medical Conditions

Not all ingredients are listed in the menu. Please let your server know if you have food allergies or other preferences. Gluten Free and Nutritional information is available upon request

LUNCH SPECIALS

- Chicken Caesar Salad**
Hearts of Romaine, Parmesan Cheese, Croutons, Topped with Sliced Charbroiled Chicken 10.95
DINNER SIZE 12.95
Blackened on Request
- Daily Grill Cobb Salad**
Tossed with Diced Chicken Breast, Lettuce, Tomato, Bacon, Egg, Bleu Cheese, Avocado, Scallions and Creamy Italian Dressing 10.95
DINNER SIZE 13.95
- Grilled Lime Chicken Salad**
Mixed Greens with Lime Chicken, Asparagus, Chopped Vegetables, Tomatoes, Avocado, Fennel and Corn with Citrus Vinaigrette 10.95
DINNER SIZE 13.95
- Chinese Chicken Salad**
Sliced Grilled Chicken Breast, Julienne Carrots, Scallions, Red Bell Pepper, Rice Noodles and Wonton Strips, Served with Sesame Ginger Dressing 10.95
DINNER SIZE 12.95
- Grilled Skirt Steak Salad**
Hearts of Romaine, Roasted Red Onions, Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onions 16.95
- Daily Grill Cobb Salad Combo**
Served with a Small Bowl of Soup 12.95
- Half Sandwich Combo**
Half BLT, Turkey Melt, Tuna Melt or Tuna Salad with Your Choice of Caesar Salad, Mixed Field Greens or Soup of the Day 11.95
- Mini Pot Pie and Salad**
Mini Pot Pie, Served with Mixed Field Greens or Classic Caesar Salad 13.95
- Grilled Vegetable Plate**
A Medley of Grilled Vegetables, Fresh Steamed Spinach, Broccoli, Grilled Asparagus, Sliced Tomato and Brown Rice 11.95
- Mahi Fish Tacos**
Two Soft Corn Tortillas with Cabbage, Radishes and Cilantro, Tossed in a Chipotle Aioli, Served with Black Beans and Spanish Rice 13.95
- Blackened Ahi Tuna Salad**
Sliced Ahi Tuna Seared Rare, Served Over Mixed Greens, Artichoke Hearts, Carrots, Green Beans, Almonds and Red Peppers, Tossed in an Asian Ginger Dressing 15.95

CHICKEN

- Chicken Pot Pie**
Fresh Chicken, Carrots, Onion, Peas and Mushrooms, Topped with a Flaky Crust 14.95
Please Allow 12 Minutes
- Chicken Quesadilla**
Grilled Chicken Breast, Melted Cheddar Cheese, Salsa, Guacamole and Sour Cream 13.95
- Grilled Herb Chicken Breasts**
Grilled Skinless Chicken Breasts, Seasoned with Herbs, Served with Fresh Fruit and Sliced Tomatoes 14.95
- Tuscan Brick Chicken**
Roasted Under a Brick until Crisp and Golden Brown, Served with Herb Brown Rice and Tomato Provençal 14.95

PASTA

- Salmon Farfalle**
Salmon Tossed with Asparagus, Snow Peas and Farfalle Pasta in a Light Chardonnay Dill Cream Sauce 13.95
- Angel Hair Pasta Pomodoro**
Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 13.95
- Broiled Shrimp Pomodoro**
with Angel Hair Pasta
Grilled Gulf Shrimp, Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 16.95

DESSERTS

- Chef's Featured Dessert**
Please Ask Your Server for Today's Selected Homemade Dessert
- Fruit Cobbler of the Day**
Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream 6.95
- "Daily Grill" Fudge Brownie Pie**
Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans 7.50
- Big Carrot Cake**
Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Dusted with Cinnamon, Served with Whipped Cream 7.75
- Seasonal Crème Brulee**
A Delicate Custard with a Caramelized Sugar Top 7.50
Ask Your Server for Today's Selection
- Key Lime Pie**
Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest 6.95


SEAFOOD

- Fresh Fish Delivered Daily, Filleted in House
- Today's Fresh Fish**
Ask Your Server for Today's Selection MKT
- Blackened Tilapia**
Farm Raised Tilapia Seasoned with Cajun Spices, Topped with Lemon Butter Caper Sauce and Coulee of Red Bell Peppers 13.95
- Catalina Sandabs**
Pan-Fried with Lemon Butter, Served with Herb Brown Rice and Vegetable 13.95
- Fish and Chips**
Fresh Tilapia Coated with Panko Bread Crumbs on a Bed of Fries, Served with Remoulade Sauce, Malt Vinegar and Peanut Cole Slaw 15.95
- Cedar Plank Atlantic Salmon**
with a BBQ Citrus Glaze, Served with Herb Brown Rice and Vegetable 17.95
Simply Grilled Upon Request

STEAKS AND CHOPS

- Plank Steak**
8 oz. *Certified Angus Beef*™ Ground Fresh in Our Kitchen Daily, Topped with Caramelized Onions, Served with Yukon Mash and Tomato Provençal 14.95
- Filet Mignon**
with Bleu Cheese Herb Crust with Spinach Mash and Bordelaise Sauce 31.95
Simply Grilled Upon Request
- Charbroiled Skirt Steak**
A House Specialty, *Certified Angus Beef*™ Marinated in Citrus, Soy Sauce and Seasonings, Served with Shoestring Potatoes and Vegetable 23.95

BEVERAGES

- Soft Drinks  2.95
- Flavored Sodas 2.95
- Iced Tea 2.95
- Pomegranate Iced Tea 3.95
- Fresh Squeezed Handshaken Lemonade 3.95
- Arnold Palmer 3.95
- Strawberry Lemonade 3.95
- Pellegrino or Panna (33 oz.) 7.50 (16 oz.) 5.00
- Freshly Brewed Coffee or Decaf 2.95
- Hot Tea 2.95
- Milk (2% or Non-Fat) 2.50
- Red Bull or Sugar Free Energy Drink 4.00