



**THE GRILL**  
AT SILVERADO

## LUNCH

### STARTERS

- DUNGENESS CRAB and CORN CHOWDER 5.00  
CLASSIC ONION SOUP with a Asiago Cheese Crouton 5.00  
BIBB LETTUCE SALAD with Goat Cheese and Citrus, Round Pond Vinaigrette 5.50  
HOUSE-MADE SPRING ROLLS ~ Hot Sweet and Sour Sauce 9.00  
MINCED CHICKEN AND TOFU LETTUCE WRAPS, Black Bean Sauce 8.00  
POKÉ OF TUNA with Crispy Wonton Chips 9.00

### SANDWICHES

- “BIG CITY REDS” HOT DOG, Choice of Chili, Cheese and Onions 8.50  
GRILLED FULTON VALLEY CHICKEN BREAST, Basil Mayonnaise 11.50  
AMERICAN KOBE BEEF BURGER, Cooked to Your Specifications 14.00  
ALBACORE TUNA SALAD, Grilled Focaccia, Lettuce and Tomatoes 9.50  
“BODEGA BAY”, Bay Shrimp, Avocado and Jack Cheese 11.50  
FRENCH DIP, Shaved Prime Beef, Horseradish Cream and Beef Jus 13.00  
STACKED TURKEY CLUB, “BLT”, Square Cut Dutch Crunch Roll 10.50

### MAIN COURSES

#### FRESH FISH OF THE DAY, Please Ask Your Server

- SEARED AHI SALAD, Nicoise Style 12.50  
COBB SALAD With Fresh Grilled Diestel Turkey, Cucumber Vinaigrette 12.50  
BABY SPINACH SALAD With Kauai White Prawns, Clover Honey Mustard Dressing 12.50  
CHILLED GRILLED CHICKEN SALAD, Hawaiian Pesto, Yogurt Dressing 12.00  
FRESH DUNGENESS CRAB LOUIE, Louie Dressing 13.50  
GRILLED CHICKEN CAESAR SALAD, Sourdough Croutons and Shaved Asiago 11.50  
KAL-BI STYLE TERIYAKI CHICKEN, Steamed Rice 14.50  
FRESH PASTA, “SAIMIN STYLE”, House Made Broth, Char Sui Pork 13.00  
ASIAN INSPIRED ROTISSERIE CHICKEN, Steamed Rice and Cole Slaw 17.00

### ALTERNATIVE CUISINE

- KUROBUTA PORK STIR FRY, Saifun Noodles and Napa Vegetables, Ponzu Sauce 12.00  
GRILLED DIESTEL TURKEY BURGER, Cranberry Vinaigrette, Whole Wheat Dutch Crunch 11.50  
ORIENTAL CHICKEN & SOBA NOODLE SALAD, Roasted Sesame Seed Vinaigrette 12.00  
VEGETARIAN WRAP, Cucumbers, Avocados, Jack Cheese, Olives, Tzatziki Sauce 10.00

18% Gratuity for Parties of Eight or more will be added to Your Guest Check