

# *Dinner*

## **Today's Soup**

the seasons ingredients

7

## **French Onion Soup**

sourdough crostini, gruyere

8

## **Pablo's Fish Tacos**

guacamole, mango-pepper salsa

14

## **Popcorn Shrimp**

spicy aioli

14

## **Hot Dungeness Crab Dip**

white cheddar cheese, toasted bread

16

## **Classic Wedge Salad**

iceberg lettuce, smoked bacon, tomato & pt. reyes blue cheese

12

## **Caesar Salad**

creamy roasted garlic dressing, crisp romaine, croutons, anchovy  
add chicken or shrimp

13

9

## **Dungeness Crab Louie**

field greens, avocado, cucumber, louie dressing

19

## **Cobb Salad**

roasted chicken, smoked bacon, pt reyes blue cheese  
hard boiled farmed eggs, sherry vinaigrette

15

## **Big Ranch Heirloom Tomato**

buffalo mozzarella, basil vinaigrette

12

## **American Kobe Burger**

flame grilled, served with pickles, onions on a toasted bun

15

## **French Dip Sandwich**

shaved roast beef, horseradish cream au jus

16

## **Roasted Portabella Mushroom Sandwich**

arugula, grilled red onion, fresh mozzarella & tofu

14

## **The Season's Pasta**

market fresh

AQ

## **Spaghetti & Meatballs**

italian meatballs, San Marzano tomato sauce

18

## **Today's Seafood Special**

fresh sustainably sourced seafood ,ingredients of the season

AQ

## **Country Fried Chicken**

fulton valley chicken, cole slaw, buttermilk mash, sweet onion gravy

23

## **Grilled 12oz Kurobuta Pork Chop**

garlic mash potato, summer squash, pickled k&j orchard peaches

30

## **Angus 12oz Rib-eye Steak**

yukon gold potato, roasted heirloom tomatoes, cabernet butter

32

## **Rotisserie Roasted Fulton Valley Chicken**

sweet pepper, arugula, bread salad, natural jus

21

*We support healthy, abundant oceans as part of the Seafood Watch program  
Parties of eight or more, an eighteen percent gratuity will be applied*