



## Appetizers

### *Grilled Ahi Tuna*

*Toasted Corn Salsa, Cilantro Aioli & Tortilla  
Chips*

15

### *Calamari Steak Strips*

*Tomato-Caper Remoulade & Lemon*

10

### *Ridge Flatbread*

*Kalamata Heirloom Tomato Relish,  
Arugula & Shaved Parmesan*

10

## Soup & Salad

### *Chefs Seasonal Soup*

7

### *Artisan Salad*

7

### *Classic Caesar*

7

### *Caprice*

*Heirloom Tomatoes, Mozzarella,  
Basil Oil, Balsamic Reduc-  
tion*

9

### *Summer Salad*

*Butter Lettuce, Candied Spiced  
Pecans, and Goat Cheese, with  
Peach White Balsamic  
Vinaigrette*

8

*\* Add Grilled Chicken  
to any salad \$3*

## Fish

### *Seasonal Fish Special*

*Market Price*

### *Alaskan Halibut*

*Fingerling Potatoes, Roasted Corn,  
Arugula*

*Pesto & Heirloom Tomato Relish*

28

### *Shrimp Provencal*

*Organic Baby Mushrooms, Spinach,  
Tomatoes, White Wine & House*

*Made Pappardelle Pasta*

25

## Chicken and Meat

### *Sherry Chicken*

*Fennel, Roasted Corn, Mushrooms  
and Tomatoes,*

*House Made Fettuccini & Sherry Cream*

22

### *Mustard and Garlic Chicken Thighs*

*Tomatillo- Avocado Salsa, Rice Pilaf &  
Seasonal Vegetables*

22

### *Grilled half Rack of Lamb*

*Fingerling Potatoes,  
Seasonal Vegetables, Mint Pesto &  
Pomegranate Syrah Reduction*

28

### *House Smoked Ribs*

*Whipped Potatoes,  
Seasonal Vegetables &  
House Made BBQ Sauce*

24

### *Grilled 10 oz. Rib Eye Steak*

*Whipped Potatoes,  
Seasonal Vegetables &  
Wild Mushroom-Port Demi*

34

### *Half Pound Grilled Filet Medallions*

*Whipped Potatoes,  
Seasonal Vegetables &  
Wild Mushroom-Port Demi*

38

*\* Add a 5 oz. Cold Water  
Lobster Tail for \$12*