

APPETIZERS

BUFFALO WINGS

A pound of crispy fried wings, served with bleu cheese dressing. \$8.95

THAI CHILE WINGS

Slathered in our spicy-sweet glaze of Serrano chiles, honey, ginger, soy and Sriracha served with our house sesame-ginger dipping sauce. \$8.95



GOAT CHEESE BRUSCHETTA

Freshly torn basil and ripe tomatoes, focaccia crisps, Mediterranean olives. Served with field greens in balsamic vinaigrette. \$7.95

ORIGINAL CHICKEN FINGERS

Hand breaded and fried golden. Served two ways:

Traditional style with honey mustard and BBQ sauce or

Buffalo style, tossed in tangy Buffalo Sauce with bleu cheese dressing. \$7.49

CALAMARI

Coated in our peppery buttermilk batter, served with sesame-ginger dipping sauce and a pool of fiery Sriracha sauce for a wild kick (optional). \$7.95

CHIPOTLE CHICKEN NACHOS

Smoked chipotle cheese melted down, with chicken, tomatoes, cilantro, scallions, jalapenos, sour cream, guacamole and homemade salsa. \$9.49

BLACKENED CHICKEN & CARMELIZED ONION QUESADILLA

With a blend of cheddar and jalapeno jack cheeses. Sour cream, guacamole and salsa on the side. \$7.99 to \$8.49



****LETTUCE WRAPS**

Sesame chicken sauté with crisp lettuce cups. (We use peanut oil in this dressing) \$8.95

APPETIZERS

'SHROOMS

Jumbo mushroom caps stuffed with herb and garlic cream cheese, coated in distinctly crunchy panko bread crumbs and crisp fried. Served with creamy horseradish sauce \$8.49

TUNA WONTONS

Seared rare tuna rolled in wonton wrappers, seared and drizzled with sweet soy. With Napa slaw in rice wine vinaigrette, wasabi mayo for dipping. \$8.95

SPINACH DIP WITH CHEESY LAVOSH

Our classic recipe, served with crisp lavosh pizzette topped with tomatoes, pepper jack cheese, fresh cilantro. \$ 8.49

'SHROOMS, QUESADILLA & WINGS SAMPLER \$13.95

THREEBIE \$20.95

SHREE-RA-CHA

Sriracha is a spicy sauce made with sun-ripened red jalapeno chilies and Fresh Garlic. Also called "Rooster" Sauce (the sassy bird gracing its label). You'll find it on just about every kitchen table in Thailand and Vietnam. Sort of like ketchup, only pepper-based.

Pepper skeptics may think that heat and taste are one and the same, that hotness takes over any flavors rather than enhancing them. But every Chile variety has a distinct flavor, and any hothead knows that the burn of the pepper and its flavor are a separate deal. If you fell the need to let out a yell.



These items have been selected to meet the diverse dietary needs of our guests. Your Server will be happy to answer any questions you may have.

*We use nuts and nut based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let us know.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Contains or may contain raw or undercooked ingredients.

SOUPS

FRENCH ONION SOUP WITH PROVOLONE & CROUTON \$3.99 TO \$4.49
OUR ORIGINAL BAKED POTATO SOUP \$3.99 TO \$4.49
HOMEMADE SOUP OF THE DAY \$4.49

SALADS

Add a bowl of homemade soup. 3.25



TOSSED SIMPLE GREENS

Choice of Dressings: ranch, French, balsamic vinaigrette, creamy bleu cheese or Thousand Island.
\$4.99 Add crumbled bleu cheese \$.99



CLASSIC CAESAR

Fresh chopped romaine, crispy garlic butter croutons, parmesan cheese. \$7.49
Add grilled chicken \$2.99
Add a grilled shrimp skewer \$3.99
Add an 8 oz. salmon fillet \$4.99

AHI TUNA SALAD

Seared rare tuna, napa cabbage, cilantro, bananas and cashews tossed in our house-made banana-ginger vinaigrette. Topped with crispy wonton strips and drizzled with a sweet soy sauce. \$11.75

HEARTLAND CHICKEN

Hand-breaded chicken tenderloins, fresh greens, bacon, jalapeno jack cheese, tortilla straws, toasted spicy pecans, juicy tomatoes, garlic ranch \$ 10.75



Also available grilled or Buffalo style.

CHICKEN ASIAN CHOP CHOP*

Sautéed Sesame chicken on a chop chop style Napa salad, with jicama, snow peas and bell peppers all tossed in Napa dressing. (We use peanut oil in this dressing) \$10.25

MANDARIN GRILLED CHICKEN*

Our classic grilled chicken salad with snow peas, red onions, red bell peppers, wonton strips, oven toasted white and black sesame seeds, peanuts, Mandarin oranges in a tangy-sweet peanut dressing. \$10.25

BABY GOT SAUCE

It's all about the sauce, you know that. We make dressing and sauces from scratch. Going to great lengths to make sure they're decadent. One of our favorites is the banana-ginger vinaigrette. We run fresh ginger root through a blender and puree to a smooth paste, then extract the juice through a strainer. We infuse it with perfectly ripe bananas, which emulsifies the dressing, and blend in honey, minced jalapenos, rice wine vinegar and olive oil. It's this great medley of sweet, spicy, pungent and tangy. Try it on our calamari or Ahi tuna salad.

GIT YOU SOME. IT'S DELISH



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BURGERS & SANDWICHES

All served with French fries, cole slaw or fresh tortilla chips and homemade salsa unless otherwise indicated.

- Add a Caesar Salad, Tossed Simple Greens or Tuscan Bruschetta-Style Salad...\$1.99 to \$2.99
- Add a bowl of any Homemade Soup \$3.25

Our Tuscan Bruschetta-Style Salad comes with balsamic field greens and focaccia strips alongside savory white beans, chipped tomatoes and goat cheese for spreading.

BURGERS GRILLED TO ORDER

Our burgers are made with Angus Beef and served on a fluffy, custom-baked bun with lettuce, tomato and our own chipotle mayo "special sauce" on the side \$8.29 (burger straight up)

- With choice of sharp cheddar, crumbed blue cheese, Swiss, provolone or smoked mozzarella \$ 8.99
- With a choice of cheese (from above) and thick-sliced bacon \$9.29
- With fresh mushrooms sautéed in red wine, Swiss cheese \$9.29
- Low carb, without the bun and served with broccoli and our California Mashers in place of traditional sides \$9.29



NET CARBS: Plain burger 5.4, Add bacon .2, Mushrooms 2.7, Cheddar .4 Provolone .6, Swiss 1.3, Bleu cheese .2, Smoked mozzarella 1.0

SANDWICHES

BRENTWOOD CHICKEN SANDWICH

Chicken breast basted with red wine and garlic butter, double smoked bacon and provolone on a toasted bun. Served with lettuce, tomato and honey mustard. \$9.29

TURKEY CLUB ON FOCACCIA

Fresh baked focaccia bread, mesquite smoked turkey breast sliced deli-style, double-smoked bacon, provolone, lettuce, tomato and mayo. \$9.29

SOUTHWEST CHICKEN WRAP

Sliced grilled chicken breast, crisp lettuce, spiced pecans, red peppers, tomatoes, bacon and jalapeno jack cheese. Tossed in garlic ranch and rolled in a grilled tortilla with a side of homemade salsa. \$9.29

FRENCH DIP

Specially seasoned and slow-roasted beef, sliced paper thin. Topped with melted Swiss on a crispy long roll with our own au jus. \$9.29

CHICKEN BLT FOCACCIA

Our house baked focaccia bread with grilled marinated chicken, smoked bacon, lettuce, tomato and mayo. \$9.29

CLASSIC REUBEN

Lean corned beef, thin sliced and topped with sweet Bavarian sauerkraut and Swiss cheese on toasted marbled rye with Thousand Island dressing. \$9.29

ENTREES

Served with your choice of Caesar Salad, Tossed Simple Greens, Tuscan Bruschetta-Style Salad, a Bowl of Baked Potato Soups, French Onion Soup or Homemade Soup of the Day.

Our Tuscan Bruschetta-Style Salad comes with balsamic field greens and focaccia strips alongside savory white beans, chipped tomatoes and goat cheese for spreading.

BEEF AND PORK

PRIME TOP SIRLOIN

A tender aged USDA Prime Sirloin grilled and basted with red wine butter and served with a loaded baked potato and fresh vegetable of the season.

9 oz. \$18.49



Lower the carbs by substituting our signature California Mashers for the baked potato.

PRIME TOP SIRLOIN AND JUMBO SHRIMP

USDA Prime Sirloin char-grilled with your choice of four grilled or four crispy-fried jumbo shrimp. Served with a loaded baked potato and seasonal vegetables. 9 oz. \$19.95



Lower the carbs by substituting our signature California Mashers for the baked potato.

CABERNET SIRLOIN

Red wine, fresh onions, garlic and mushrooms reduced to a velvety sauce that's ladled onto our Prime Top Sirloin. Served with a loaded baked potato and seasonal vegetables. 9 oz. \$ \$19.95

NEW YORK STRIP

The New York Strip is one of the most flavorful cut of meat. Our hearty 12 oz. strip is grilled to your specs and topped with red wine garlic butter. Served with a loaded baked potato and seasonal vegetables. \$21.95

BABY BACK BBQ RIBS

Slow cooked in a sweet, smoky sauce and barbecued to a glaze just before coming to your table. Served with cole slaw and your choice of French fries or a loaded baked potato. 1/2 slab \$16.49 - Full slab \$19.99

1 / 2 SLAB RIBS AND JUMBO SHRIMP

Choose four grilled or four crisp-fried jumbo shrimp. Served with cole slaw and fries or a loaded baked potato. \$19.99

DOWN HOME POT ROAST

Slow cooked, with Red Bliss mashed potatoes, home-style vegetables and a rich, red wine mushroom sauce. \$14.95

CHICKEN & SEAFOOD

HUGE FRENCH FRIED SHRIMP AND FRIES

Jumbo shrimp (7), battered, rolled in panko bread crumbs for a crunchier texture and fried golden. With French fries and cole slaw. \$16.49

GRILLED ROSEMARY CHICKEN

A boneless breast grilled with fresh, fragrant rosemary. Served on our Red Bliss mashed potatoes with fresh seasonal vegetables.

Double breast \$ 14.49



Lower the carbs by substituting our signature California Mashers for the Red Bliss mashed potatoes.

STUFFED CHICKEN BREAST

Stuffed with garlic-herb cream cheese, breaded and baked until golden brown and the cheese is hot and melted. Served with fresh vegetables and Red Bliss mashed potatoes 15.49

CORIANDER GRILLED SALMON

An 8 oz. fillet of Atlantic salmon rubbed with a mixture of chopped herbs. Served on Red Bliss mashed potatoes and ladled with Chile verde butter sauce. Comes with fresh seasonal vegetables.

\$15.99



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NOODLES

CHICKEN PARMESAN

Chicken breast rolled in Italian bread crumbs and cooked in a homemade marinara sauce with a touch of alfredo, served over pasta. Topped with melted fontina, provolone and grated parmesan cheese.

\$14.49

CHICKEN AND MUSHROOM PENNE

Chicken seasoned with fresh rosemary, marsala cream sauce, caramelized onions and sautéed mushrooms \$13.99

FETTUCCINE ALFREDO

Fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheese. \$11.99

Add grilled chicken \$2.99

Add a grilled shrimp skewer \$3.99



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THERE'S NOT A TRACE OF POTATOES IN OUR CALIFORNIA MASHERS™

Who knew something as downy and unglamorous as Cauliflower could win the hearts of potato piners everywhere? No matter if you love or hate the stuff, our dastardly mash tastes deceptively and deliciously like a creamy buttery whip of mashed potatoes. Made from real butter, cream cheese, Roasted garlic and mashed cauliflower (and topped with cheddar and bacon). You won't discern the veggie's taste, but you'll benefit from its natural lack of carbs. It may sound cliché, but you really won't believe they're not mashed potatoes total net carbs: 3.12

SPECIALTIES

Add a Caesar Salad, Tossed Simple Greens or Tuscan Bruschetta-Style Salad...\$1.99 to \$2.99

Add a Bowl of Baked Potato Soup, French Onion Soup or Homemade Soup of the Day...\$2.49 to \$3.25

SIZZLING FAJITAS

Char-grilled chicken breast or steak served with red and green bell peppers and onions. Comes with sour cream, cheddar cheese, shredded lettuce, house salsa and warm flour tortillas.

Chicken 12.99 Steak \$14.99 Both \$14.99



Watching carbs? Substitute lettuce cups for flour tortillas.

CHICKEN FINGER PLATTER

Chicken tenderloins fried golden and served with honey mustard, French fries and cole slaw. \$12.99

IT'S LIKE BUTTAH

Great cooks know there's just no substitute for the real thing when it comes to butter. That's why we make several varieties in house, to bring the best flavor and texture to our dishes and breads, including our Red wine garlic butter, dill butter and whipped herb butter. *We use nuts and nut based oils in some of our menu items.

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