

devout

greens

TUSCAN WHITE BEAN SALAD ^vwith goat cheese, tomatoes, balsamic and focaccia crisps \$4.50



CHOP SALAD with bacon, corn, croutons, choice of bleu or cheddar and ranch or balsamic vinaigrette \$4.50

CAESAR SALAD with our own Caesar dressing \$4.50

soup kitchen all our soups are homemade every morning



OUR ORIGINAL BAKED POTATO SOUP with bacon, scallions and cheddar \$3.50

FRENCH ONION SOUP with provolone and crouton \$3.50

CHICKEN TORTILLA SOUP with naturally lean poached chicken and Anaheim chiles \$3.50

entrees

Add a side salad or bowl of soup (above) \$1.25

STUFFED CHICKEN BREAST garlic herb cream cheese, today's vegetables, honest gold mashed potatoes \$15.99

GRILLED ROSEMARY CHICKEN today's vegetable, honest gold mashers \$12.99

CHICKEN PARMESAN over pasta with fontina-provolone-parm cheeses \$14.95

CHICKEN FETTUCCINE ALFREDO grilled chicken breast atop fettuccine tossed in our rich alfredo sauce, a blend of fontina, provolone and grated parmesan cheese \$12.99

DOWN HOME POT ROAST honest gold mashers, homestyle vegetables, red wine mushroom sauce \$13.99

ENCHILADAS choose **CHIPOTLE SMOKED CHICKEN** or **WILD MUSHROOM** ^vwith queso fresco, pico rice, black beans, napa cabbage \$13.95

FILET MIGNON* (8 oz.) basted with red wine garlic butter, choice of potato, today's vegetables \$24.99

NEW YORK STRIP* (12 oz.) choice of potato, today's vegetables \$20.99

ATLANTIC SALMON **FIRE GRILLED** with honest gold mashers and today's vegetables \$16.99
SIMPLY PREPARED grilled with salt and pepper, bread salad, grilled asparagus \$16.99

HUGE PANKO BREADED SHRIMP (7) & FRIES with peanut ginger slaw [†] \$17.99

CHICKEN FINGER PLATTER fries, peanut ginger slaw [†], honey mustard \$13.99

9 OZ. PRIME TOP SIRLOIN* grilled and basted with red wine butter and served with choice of potato and seasonal vegetable \$18.99
Add 4 grilled or fried shrimp for \$4.00

SIZZLING FAJITAS bell peppers and onions, warm flour tortillas, traditional accompaniments
Chicken \$15.75 | Steak or Combo \$17.95

MEATLOAF NO. 9 mashed Yukon Golds, onion straws, French green beans \$11.95

SEARED GEORGES BANK SCALLOPS lemon-asparagus risotto, baby greens, basil-infused olive oil \$17.99

ALMOND CRUSTED TILAPIA [†]amaretto beurre blanc, fresh berries, grilled asparagus \$15.99

JUMBO GRILLED SHRIMP (8) tomatillo-lime marinated shrimp, grilled asparagus, bread salad with tomatoes, basil, baby arugula, balsamic vinaigrette \$17.99

BABY BACK RIBS with peanut ginger slaw [†] and french fries. Half Slab \$16.95 | Full Slab \$20.95
Add 4 grilled or fried shrimp for \$4.00

JAMBALAYA cajun sausage, chicken and jumbo shrimp in a hearty creole sauce poured over rice \$15.99

entrees salads

Add a bowl of homemade soup (at left) \$1.25

TUSCAN WHITE BEAN ENTREE SALAD ^vgoat cheese, tomatoes, white beans, balsamic greens, focaccia crisps \$9.95

CHICKEN CAESAR herb-marinated chicken breast, shredded Romano, warm polenta croutons \$11.75

SEARED AHI TUNA SALAD ^{**}napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$13.50

FIRE GRILLED BBQ SALMON SALAD [†]mandarin oranges, spicy pecans, tortilla straws, red onions, sweet citrus vinaigrette \$14.95

HEARTLAND GRILLED CHICKEN SALAD [†]smoked bacon, aged cheddar, spicy pecans, red onions, croutons, garlic ranch \$11.99
Also available with lightly breaded chicken tenderloins

BUFFALO BLEU SALAD [†]hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, red onions, creamy gorgonzola, garlic ranch \$12.95

CHICKEN ASIAN CHOP CHOP [†]sesame chicken sauté, napa salad, snow peas, peanuts, bell peppers, jicama, napa dressing \$11.95

PRIME STEAK & WEDGE SALAD ^{**}gorgonzola, polenta croutons, spicy pecans, bacon, grilled asparagus, roasted golden beets, red onions, buttermilk bleu cheese dressing \$13.95

sandwiches and premium burgers

SERVED WITH YOUR CHOICE OF SIDE:
French Fries
Today's Vegetables
Honest Gold Mashed Potatoes
Peanut Ginger Slaw [†]
Tortilla Chips & House Salsa
Loaded Baker (after 4pm)

BRENTWOOD CHICKEN SANDWICH smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted bun \$9.99

FRENCH DIP 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$9.99

SO. CAL FISH TACOS chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$9.25

VEGGIE SANDWICH ^vtuscan white beans, field greens, goat cheese, provolone cheese, balsamic tomatoes, fresh basil and red onions on whole-grain bread \$8.99

DELI ROAST BEEF & CHEDDAR SANDWICH roasted beef, horseradish sauce, aged cheddar, arugula, watercress, tomatoes & red onions on rye \$8.99

HONEY-DIJON CHICKEN SALAD SANDWICH [†]all white meat chicken salad with toasted pecans, on whole-grain bread with baby greens \$8.99

SOUTHWEST GRILLED CHICKEN WRAP [†]spicy pecans, red peppers, bacon, tortilla straws, pepperjack cheese, garlic ranch, house salsa \$8.99

FARMHOUSE CLUB [†]brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, whole-grain bread \$8.99

CREEKSTONE FARMS BLACK ANGUS BURGER* two thick slices of aged cheddar, smoked bacon, lettuce, tomato & onion on a toasted bun \$9.50

BUILD YOUR BURGER* lettuce, tomato, red onion
Straight up \$8.99
Add cheese aged cheddar, provolone, gorgonzola or gouda \$9.25
Add cheese and bacon \$9.50

sweets and treats

WHITE CHOCOLATE BANANA CREAM PIE fresh bananas, pastry cream, caramel drizzle, white chocolate shavings \$3.49

SNICKERS® CRUNCH ICE CREAM DOME [†]on an Oreo® & peanut cookie crust \$3.49

CHOCOLATE CAPPUCCINO CAKE chocolate ganache, espresso icing, vanilla ice cream, Kahlua fudge \$3.49

CRÈME BRÛLÉE a rich vanilla bean custard, caramelized sugar top \$3.49

ITALIAN-STYLE DONUT FLIGHT cinnamon, nutmeg, dark chocolate Kahlua and white chocolate Baileys dipping sauces \$5.95



S'MORES FONDUE CROCK warm chocolate ganache, marshmallow with crystallized graham cracker sticks & strawberries \$4.95

CARAMEL TOPPED APPLE PIE fresh apples topped with walnut streusel and hot caramel sauce, served with vanilla ice cream \$4.99

THREE'S COMPANY choose any three (excludes large desserts) \$9.95

FAB FIVE choose any five (excludes large desserts) \$18.95

COFFEE FABULOSITY (with any dessert purchase) \$3.50

Cup-a-joe plus a sidecar.
Select one of our fine flavored liqueurs:

Disaronno | Baileys | Chambord
Frangelico | Godiva | Kahlua | Patron XO Cafe



[†] We use nuts and nut based oils in these menu items. If you are allergic to nuts, or any other foods, please let your server know.

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

^v Vegetarian item.

Complimentary 5-6 oz coldwater lobster tail or jumbo shrimp (5) with steak entrées every Thursday after 4pm.