

STARTERS

WARM ALMOND CRUSTED BRIE†

With walnut raisin crisps, fig-balsamic glaze, grapes and baby greens. \$9.95

ITTY BITTY BURGERS

Three of our tasty burgers with Tillamook cheddar cheese, tomato and ranch-style greens. \$8.49

SPINACH DIP WITH CHEESY LAVOSH

Served with crisp lavosh pizzette topped with tomatoes, pepper jack cheese and fresh cilantro. \$8.99

'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. \$8.99

LETTUCE WRAPS†

Sesame chicken sauté with crisp lettuce cups. \$9.49

CHICKEN WINGS

- Buffalo Style served with bleu cheese dressing. \$8.99
- Thai Chile Wings served in our spicy-sweet glaze of Serrano chiles, honey, ginger, soy and Sriracha. Served with our house sesame-ginger dipping sauce. \$8.99

CHICKEN FINGERS

- Traditional Style with honey mustard sauce. \$8.49
- Buffalo Style tossed in tangy Buffalo sauce with bleu cheese dressing. \$8.49

BRUSCHETTA

Goat cheese blend, freshly torn basil and ripe tomatoes, focaccia crisps for spreading and Mediterranean olives. Served with field greens in balsamic vinaigrette. \$8.49

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). \$8.49

BLACKENED CHICKEN & CARMELIZED ONION QUESADILLA

With a blend of cheddar and jalapeño jack cheeses. Sour cream, guacamole and salsa on the side. \$8.99

TUNA WONTONS*

Seared rare tuna rolled in wonton wrappers and drizzled with sweet soy. With napa slaw in rice wine vinaigrette, wasabi mayo for dipping. \$8.99

GRILLED VEGETABLE PIZZA†

Grilled zucchini, marinara, red onions, balsamic tomatoes, Chevre Montrachet goat cheese, fontina, provolone, parmesan and toasted pine nuts \$9.95

We fry in only 100% soybean oil - both trans-fat free and cholesterol free.

†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.

*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.

ENTREES

Add a bowl of soup for \$2.99 or a House Chop Salad, Caesar Salad or Tuscan Salad for \$1.99
Our Tuscan Salad comes layered with goat cheese, tomatoes, rosemary white beans, balsamic field greens and focaccia crisps.

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 fontina, provolone and grated parmesan cheese. \$14.99

CHICKEN FETTUCCINE ALFREDO

A grilled chicken breast atop fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheese. \$14.49

GRILLED ROSEMARY CHICKEN

A boneless breast grilled with fresh rosemary. Served on our red bliss mashed potatoes with fresh seasonal vegetables. Double breast \$14.49 ... Single breast \$12.49

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. \$16.99

DOWN HOME POT ROAST

Slow cooked, with Red Bliss mashed potatoes, homestyle vegetables and a rich, red wine mushroom sauce. \$13.99

USDA PRIME TOP SIRLOIN

A tender aged Prime Sirloin grilled and basted with red wine butter and served with choice of potato and seasonal vegetables. 9 oz. \$16.99 ... 5 oz. \$13.99

USDA PRIME TOP SIRLOIN AND JUMBO SHRIMP

Prime Sirloin chargrilled with four crisp-fried jumbo shrimp. Served with your choice of potato and seasonal vegetables. 9 oz \$19.99 ... 5 oz \$16.99

FILET MIGNON

An 8 oz. filet basted with red wine garlic butter, choice of potato and fresh seasonal vegetables. \$23.95

NEW YORK STRIP

The New York Strip is one of the most flavorful cuts of meat. Our hearty 12 oz. strip is grilled and topped with red wine garlic butter. Served with choice of potato and seasonal vegetables. \$21.99

LOADED BAKED POTATO AVAILABLE WITH STEAK ENTREES AFTER 5:00 PM

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ENTREES

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ATLANTIC SALMON

Fillet of Salmon served one of two ways. \$18.99

- Mustard Encrusted with dijon bread crumbs over baby potatoes, sautéed onions, bacon and spinach in sherry-honey buerre blanc.
- Simply prepared sprinkled with a salt and pepper blend and grilled. Served with Red Bliss mashed potatoes and seasonal vegetables.

HUGE FRENCH FRIED SHRIMP AND FRIES

7 shrimp battered, rolled in panko bread crumbs for a crunchy texture and fried golden. With french fries and peanut ginger slaw†. \$16.99

CHIPOTLE-SMOKED CHICKEN ENCHILADAS

Enchiladas filled with tomatillo-marinated chicken, onions, garlic and queso fresco atop a spicy, chipotle-smoked mozzarella sauce. Served with pico rice, black beans and sweet chipotle slaw. \$13.99

CHICKEN FINGER PLATTER

Chicken tenderloins fried golden and served with honey mustard, peanut ginger slaw and french fries. \$13.49

BABY BACK BBQ RIBS

Slow cooked in a sweet, smoky sauce and barbecued to a glaze just before coming to your table. Served with peanut ginger slaw† and french fries. Full Slab \$20.99...Half Slab \$16.99

1/2 SLAB RIBS AND JUMBO SHRIMP

Four crisp-fried jumbo shrimp. Served with peanut ginger slaw† and french fries. \$19.99

SIZZLING FAJITAS

Your choice of chargrilled chicken breast, steak or a combo of both served with red and green bell peppers and onions. Comes with sour cream, cheddar cheese, shredded lettuce, house salsa and warm flour tortillas. Chicken \$14.50...Steak or Combo \$16.50



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.

SOUPS

French Onion Soup with Provolone & Crouton \$3.99
Our Original Baked Potato Soup \$3.99
Chicken Tortilla Soup \$3.99

SALADS

Add a bowl of homemade soup. \$2.99

CHICKEN CAESAR

Grilled herb-marinated chicken breast, fresh chopped romaine, shredded Romano cheese with our house-made Caesar dressing and warm polenta croutons. \$10.99

SEARED 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. \$11.99

BBQ SALMON SALAD†

Fire grilled Atlantic salmon fillet basted with tangy BBQ sauce, chilled greens, Mandarin oranges, spiced pecans, corn tortilla straws, sweet citrus vinaigrette. \$13.99

PRIME STEAK AND WEDGE SALAD†

Prime 5 oz. top sirloin grilled and brushed with red wine garlic butter, served with an iceberg wedge, smoked bacon, spicy pecans, roasted golden beets, grilled asparagus, creamy gorgonzola cheese, scallions, warm polenta croutons, buttermilk blue cheese dressing. \$13.99

HEARTLAND GRILLED CHICKEN SALAD†

Grilled herb-marinated chicken breast on fresh greens topped with smoked bacon, aged cheddar, toasted spicy pecans, homemade garlic-butter croutons in our creamy garlic ranch dressing. \$10.99
Also available with lightly breaded chicken tenderloins.

BUFFALO BLEU SALAD†

Hand-breaded chicken tenderloins tossed in Buffalo wing sauce over crisp greens with smoked bacon, sharp cheddar, homemade garlic-butter croutons, juicy tomatoes, toasted pecans, creamy gorgonzola cheese in our garlic ranch dressing. \$11.99

CHICKEN ASIAN CHOP CHOP†

Sautéed sesame chicken on a chop chop style napa salad, with jicama, snow peas and bell peppers all tossed in a ginger honey mustard dressing. \$10.99

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SANDWICHES AND SPECIALTY BURGERS*

All burgers and sandwiches are served with your choice of two sides.

SIDE ITEMS

- French Fries
- Red Bliss Mashed Potatoes
- Peanut Ginger Slaw †
- Mediterranean Orzo with feta, cucumber and ripe olives
- Vegetable of the Day
- Loaded Baked Potato (after 5:00 p.m.)
- Tortilla Chips with homemade salsa

We fry in only 100% soybean oil - both trans-fat free and cholesterol free.

CHICKEN PARMESAN ON FOCACCIA†

Chicken breast rolled in bread crumbs and flash-sautéed in extra virgin olive oil. Served on focaccia bread spread with basil pesto, aged provolone & parmesan cheeses and ladled with marinara. \$9.99

FRENCH DIP

A 7 oz. stack of shaved roast beef cooked in au jus to seal in its flavor, then covered in aged provolone on a toasted torpedo roll. \$10.99

SOUTHWEST CHICKEN WRAP†

Grilled chicken, spiced pecans, red peppers, warm bacon, tortilla shreds and jalapeno jack tossed in garlic ranch and rolled in a grilled tortilla with lettuce, tomatoes and a side of homemade salsa. \$9.99

FARMHOUSE CLUB†

Honey baked ham, mesquite smoked turkey breast, thick sliced bacon, basil pesto aioli and buttery gouda layered between toasted focaccia bread. Topped with spring mix and juicy tomatoes. \$9.99

FISH TACOS

A So. Cal staple and guest favorite. Two soft flour tortillas layered with chipotle mayo, tilapia breaded in flaky Panko breadcrumbs, napa cabbage, pico, and sweet honey-cumin dressing. Comes with chips and salsa. \$8.99

BRENTWOOD CHICKEN SANDWICH

Chicken breast marinated with fresh chopped rosemary then grilled and basted with garlic wine butter. Topped with smoked bacon, gouda cheese and Dijon-spiked mayo on our toasted whole wheat bun fresh from the oven. With baby greens, vine ripe tomato and onion. \$9.99

TILLAMOOK BURGER

Two thick slices of Tillamook cheddar (aged over nine months), smoked bacon, vine ripened tomato, sweet red onion and a little lettuce cup on our hearty whole wheat bun fresh from our oven. \$9.99

BUILD YOUR OWN BURGER

Comes with lettuce, vine ripe tomato and sliced red onion on a whole wheat bun fresh from our oven.

- BURGER STRAIGHT UP \$8.99
- WITH CHEESE Choose from aged Tillamook cheddar, provolone, gorgonzola or gouda \$9.49
- WITH CHEESE AND BACON A choice of cheese (from above) and thick sliced bacon \$9.99

Our ½ lb. burgers are 100% Premium Black Angus Beef from Creekstone Farms, which prides itself for its environmentally-conscious stewardship of the land. Black Angus is known as the best breed for producing the most tender and flavorful beef available. Creekstone Farms raises its Black Angus cattle the old-fashioned way—slowly and naturally, with a focus on quality over quantity. While that commitment takes longer and requires more work, we think it's well worth it.

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