

CHEF'S DAILY KETTLE CREATION : \$8

BAY SHRIMP AND CORN CHOWDER | \$10

bacon crumbles

*WARM SPINACH AND ARTICHOKE DIP \$12

house fried corn chips

*HUMMUS AND VEGGIE PLATE \$13 artichoke, feta, peppers, cucumber, olives, celery, carrots, tomatoes

GARLIC BREAD BRUSCHETTA \$12

california avocado, tomato basil relish, balsamic drizzle

*CHILLED JUMBO PRAWNS \$13

cocktail sauce

*CALAMARI FRITES \$13

peppers, chilies, citrus, sweet chili sauce

*GRILLED BUFFALO STYLE SHRIMP \$16.

special hot sauce, celery, carrot, bleu cheese dressing

CRANBERRY AND BRIE FLAT BREAD \$17

candied pecans, balsamic honey drizzle

*WE ONLY USE GLUTEN FREE FOODS IN OUR DEDICATED DEEP FRYERS.

*OUR GLUTEN FREE FOODS ARE COOKED IN A KITCHEN THAT ALSO COOKS WITH WHEAT AND NUT PRODUCTS.

MIXED GREEN SALAD \$10

Arcadian Harvest organic greens, bell peppers, red onion, carrots, tomato, avocado, choice of dressing

ICEBERG LETTUCE WEDGE \$12

 $Salinas\ Valley\ Farms, bacon, to mato, chopped\ egg, bleu\ cheese$ dressing

WHOLE ROMAINE CAESAR SALAD \$11

caesar dressing, parmesan cheese, croutons, roasted garlic cloves

STEAKS & CHOPS

RARE: COOL RED CENTER | MEDIUM RARE: WARM RED CENTER | MEDIUM: WARM PINK CENTER MEDIUM WELL: TRACES OF PINK | WELL DONE: NO PINK

Serving Certified Angus Beef ® brand steaks aged up to 28 days. All steaks served with choice of 1 sauce and 1 side dish

PORTERHOUSE

2402 \$52.95

NY STRIP

100z \$39.95 140z \$49.95

FILET MIGNON

60z \$37.95 80z \$47.95

RIB EYE

12oz \$34.95

BBQ ST LOUIS RIBS

¹ Rack \$26.95 Full Rack \$36.95

PORK PORTERHOUSE

1202 \$26.95

*SAUCES: CHIMICHURRI, CREAMY HORSERADISH, BÉARNAISE SAUCE, MUSHROOM REDUCTION, AU POIVRE

Served with choice of 1 side dish

BRICK ROASTED BONELESS HALF CHICKEN | \$27.95 Mary's Free Range Chicken with tarragon butter

ATLANTIC SALMON \$28.95

kalamata olive tapenade

SEARED JUMBO SEA SCALLOPS \$33.95

lemon sage brown butter

PASTAS & VEGGIES

Fresh locally made pasta (The Pasta Shop, Berkeley)

*SHRIMP FETTUCCINI \$28.95

herbed cream sauce

*SPINACH PAPPARDELLE PASTA PRIMAVERA \$26.95

seasonal vegetables, basil pesto

GRILLED WHOLE BABY VEGETABLE KABOBS (VEGAN) \$27.95

quinoa tabbouleh salad

MINI BAKED POTATO BAR

Served with butter, bacon, bleu cheese, sour cream,

and scallions

GRILLED ASPARAGUS

GARLICKY SPINACH

STEAMED BROCCOLINI

SAUTÉED ONIONS & MUSHROOMS

BOURSIN CHEESE MASHED

POTATOES

HERB ROASTED GOLD POTATOES

FRENCH FRIES

SWEET POTATO FRIES

*ONION STRING HAY STACK

Additional Sides \$5

(An 18% gratuity will added for groups of 6 or more)

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. We are happy to modify any of our dishes to your satisfaction. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Executive Chef Tony Kzaz

Outlets Manager Baraka Edwards

WINE & BEER

SPARKLING					LIGHTER INTENSITY RED WINES				
Listed from milder to stronger				BOTTLE	Listed from milder to stronger	1200	60Z	S 300	BOTTLE
OPERA PRIMA BRUT, SPAIN			\$8G	\$22B	TRINITY OAKS PINOT NOIR, CALIFORNIA	\$5	\$7	\$12	\$20 B
SEGURA VIUDAS "ARIA: ESTATE BRUT, SPAIN				\$28 B	LA CREMA PINOT NOIR, SONOMA COAST	\$10	\$18	\$27	\$45 B
MUMM NAPA "BRUT PRESTIGE", NAPA VALLEY			\$18G	\$48 B	MARK WEST PINOT NOIR, CALIFORNIA	\$6	\$9	\$15	\$28 B
CHANDON BRUT, CALIFORNIA (187 ML)				\$18 B	KIM CRAWFORD PINOT NOIR, NEW ZEALAND	. \$8	\$13	\$20	\$42 B
CHANDON BRUT, CALIFORNIA				\$40 B	MERIDIAN VINEYARDS MERLOT, CALIFORNIA	\$6	\$9	\$15	\$22 B
IMPERIAL BRUT				\$125 B	THE DREAMING TREE "CRUSH", NORTH COAST	. \$7	\$12	\$18	\$36 B
SWEET AND OFF-DRY WHITE/BLUSH-WINES					ROSEMOUNT "DIAXMOND LABEL" SHIRAZ SOUTH EASTERN AUSTRALIA	\$6	\$9	\$15	\$24B
Listed from sweetest to least sweet	30Z	60Z	90Z	BOTTLE	TRINITY OAKS MERLOT, CALIFORNIA	\$5	\$7	\$12	\$20 B
BERINGER WHITE ZINFANDEL, CALIFORNIA. CHATEAU STE. MICHELLE RIESLING,	\$5 \$6	\$8	\$13 \$15	\$22 B \$29 B	CLOS DU BOIS, MERLOT SONOMA COUNTY, CALIFORNIA	\$7	\$12	\$18	\$36 B
COLUMBIA VALLEY					ST. FRANCIS VINEYARDS MERLOT, SONOMA COUNTY	\$6	\$9	\$15	\$24B
LIGHTER INTENSITY W	HITE W	INES			ESTANCIA CABERNET SAUVIGNON, PASO ROBLES	\$6	\$10	. \$16	\$34 B
Listed from milder to stronger	<u>30Z</u>	60Z	90Z	BOTTLE	FULLER INTENSITY RE	n win	FC.		
PIGHIN PINOT GRIGIO, ITALY	\$7	\$12	\$18	\$40 B	Listed from milder to stronger	30Z	60Z	907	BOTTL
MERIDIAN VINEYARDS PINOT GRIGIO, CALIFORNIA	\$5	\$8	\$13	\$24 B	TRINITY OAKS CABERNET SAUVIGNON, CALIFORNIA	\$5	\$7	\$12	\$20 B
BRANCOTT SAUVIGNON BLANC, NZ	\$6	\$9	\$15	\$29 B	ÁQUINAS CABERNET SAUVIGNON, NAPA VALLEY	\$8	\$15	\$20	\$40 B
KENWOOD VINEYARDS SAUVIGNON BLANC SONOMA COUNTY	\$6	\$9	\$15	\$30 B	COLUMBIA CREST "H3" CABERNET SAUVIGNON, HORSE HEAVEN HILLS	\$7	\$12	\$18	\$36 B
FULLER INTENSITY WHITE WINES					FRANCISCAN CABERNET SAUVIGNON, NAPA VALLEY	\$11	\$20	\$31	\$48 B
Listed from milder to stronger TRINITY OAKS CHARDONNAY, CALIFORNIA		60Z \$7	90Z \$12	BOTTLE \$20 B	WENTE VINEYARDS CABERNET SAUVIGNON "CHARLES WETMORE", LIVERMORE VALLEY	\$11	\$20	\$31	\$52 B
NAPA CELLARS CHARDONNAY, CALIFORNIA	\$6	\$10	\$16	\$32 B	DOMESTIC BEER BOTTLES				
JOEL GOTT UNOAKED CHARDONNAY MONTEREY, NAPA, SONOMA	\$6	\$10	\$16	\$35 B	BUDWEISER \$6 BUD LIGHT \$6 BLUE MOON \$7 COORS LIGHT \$6 MICHELOB ULTRA \$6 SAMUEL ADAMS BOSTON LAGER \$7				
CLOS DU BOIS CHARDONNAY, NORTH COAST	\$6	\$10	\$16	\$32B	SIERRA NEVADA PALE ALE \$7 SAMUEL	ADAMS	SEASO	NAL \$	7
STERLING "VINTNER'S COLLECTION" CHARDONNAY CENTRAL COAST	\$6	\$9	\$15	\$27-B	REGIONAL DRAFT CRAFT BISON ORGANIC BEER \$7.25 DRAKES 1500 \$7.25 BLUE MOON \$7.25 TRUMER PILS \$7.25				
CHATEAU ST. JEAN CHARDONNAY, NORTH COAST	\$6	\$9	\$15	\$28B					
MERRYVALE VINEYARDS "STARMONT" CHARDONNAY NAPA VALLEY	\$7	\$12	\$18	\$40 B	IMPORTED BEER BOTTLES CORONA EXTRA \$7 CORONA LIGHT \$7 HEINEKEN \$7				
FERRARI CARANO "TRE TERRE" CHARDONNAY	\$9	\$15	\$23	\$45 B	HEINEKEN PREMIUM LIGHT S7 STELLA ARTOIS S7 GUINNESS DRAFT S				

NON-ALCOHOLIC
0-DOUL'S | \$6

RUSSIAN RIVER VALLEY