



LUNCH

Starters

-  DEEP FRIED CALAMARI Battonet strips of calamari, tartar, cocktail | 17
- COCONUT SHRIMP Five jumbo shrimp with a coconut panko crust and a sweet Thai chili sauce | 12
- CHIPS, GUAC & SALSA Fresh house-made corn tortilla chips served with fresh guacamole & pico de gallo | 12
-  CHIPOTLE SHRIMP & SAUSAGE NACHOS Sautéed chipotle shrimp and sausage with shallots, black bean puree, and melted jack cheese over corn tortilla chips | 19
- OYSTERS ROCKEFELLER Humboldt Bay Kumamoto oysters topped with cream cheese, spinach, hard-wood smoked bacon, Pernod and flash broiled; finished with toasted parmesan and served with lemon | 22
- WINGS Fresh Petaluma free-range chicken wings served with carrots, celery, and ranch. Your choice of plain, teriyaki, sweet Thai or buffalo | 14

Soups & Salads

-  NEW ENGLAND CLAM CHOWDER Rich, creamy, and made fresh daily
- SOUP OF THE DAY Always innovative
- ∞ CUP 5 BOWL 8 BREAD BOWL 10 ∞
- HOUSE Mixed field greens, sun-drop tomatoes, red onion, cucumber, shredded carrot, served with balsamic vinaigrette | 12
- CAESAR Young hearts of romaine lettuce, creamy Caesar dressing, garlic croutons, and parmesan cheese | 12
- WINTER GREENS Mix of romaine and arugula with apples, dried cherries, pecans, all served with maple vinaigrette | 13
-  MT. TALLAC COBB Spinach and mixed greens topped with free-range chicken breast, sun-drop tomato, egg, bacon, avocado, red onion, bleu cheese crumbles, and black olives, topped with creamy bleu cheese dressing | 13
- ROASTED BEET & SQUASH Roasted fall vegetables on a bed of mixed greens with walnuts, served with cider dressing | 13
- SESAME SEED AHI Pan-seared sesame seed crust with carrot-ginger coulis, served with roasted asparagus and warm udon noodle cake | 21

Additions

- SALMON OR AHI | 11
- BLACKENED SHRIMP | 7
- GRILLED OR BLACKENED CHICKEN | 5
- HARD-WOOD SMOKED BACON | 2



 DENOTES SIGNATURE ITEM

Burgers American Kobe-Angus

ALL BURGERS SERVED WITH CHOICE OF FRIES OR FRUIT
UPGRADE TO GARLIC FRIES FOR AN ADDITIONAL \$2
OR
BEACON CHILI CHEESE FRIES FOR AN ADDITIONAL \$6



-  THE BEACON BURGER Lettuce, tomato, onion, cheddar cheese, and our original Rum Runner sauce, on a potato bun | 14
-  SPICY SUNSET BURGER Hard-wood smoked bacon, fresh jalapeño, Sriracha Mustard, and gruyère cheese, on a toasted potato bun | 14
- GREEN CHILI BURGER Flame-roasted green chili pepper with Havarti cheese, on a toasted potato bun | 14
- TEXAS TOAST BURGER Fried green tomatoes, bacon, cheddar cheese, fried egg, topped with an onion ring and BBQ sauce | 16

Sandwiches

ALL SANDWICHES SERVED WITH CHOICE OF FRIES OR FRUIT



-  CALIFORNIA TURKEY SANDWICH Roasted turkey breast, hard-wood smoked bacon, lettuce, tomato, onion, avocado, sliced cheddar cheese, and tomato basil aioli, served on toasted sourdough bread | 16
- GRILLED SALMON SANDWICH Salmon filet with our house tzatziki spread, lettuce, tomato, and onion, served on toasted sourdough bread | 16
- BUFFALO CHICKEN SANDWICH Breaded chicken breast with gruyère cheese, lettuce, tomato, onion, and bleu cheese slaw, served on a potato bun | 14
- OPEN-FACED TURKEY SANDWICH Oven-roasted turkey served open face on Texas Toast, topped with mashed potatoes and gravy | 14
- TRI-TIP SANDWICH Flame-broiled tri-tip and caramelized onions with chimichurri aioli, served on a pretzel bun | 15
-  CAMP RICH COD SANDWICH Panko crusted Alaskan cod, Napa cabbage, sriracha tartar sauce, tomato slice, and an onion ring, served on toasted sourdough bread | 15

Entrées

-  FISH & CHIPS House-breaded Alaskan cod served with fries and tartar | 14
- KOREAN SHORT RIBS Boneless Kalbi ribs with sweet Unagi sauce; served with sweet lime coleslaw and fries | 16
-  SEAFOOD TACOS Three tacos with either blackened mahi or popcorn shrimp, Napa cabbage, pico de gallo, jalapeño sour cream, and cotija cheese on flour tortillas with red rice | 17
- STEAK TACOS Three tacos with thinly sliced steak, cilantro, onions, roasted tomato salsa, and cotija cheese on corn tortillas with red rice | 17
- CHICKEN BASIL FETTUCCINI Fresh, house-made spinach fettuccini with Petaluma chicken breast pan-seared to perfection | 16
- STEAMED CLAMS 1 lb. of fresh cockles steamed in our homemade garlic white wine butter, served with toasted garlic bread | 17

Limit of one promotion per table. We kindly request one check per table (maximum of two forms of payment). Consuming raw or undercooked meat increases likelihood of foodborne illness. Please inform staff of any allergies prior to placing order.