



LUNCH

Starters

-  DEEP FRIED CALAMARI Battonet strips of calamari, tartar, cocktail sauce | 17
-  CHIPOTLE SHRIMP & SAUSAGE NACHOS Sautéed chipotle shrimp and sausage with shallots, black bean puree, and melted jack cheese over corn tortilla chips | 19
- WINGS Fresh Petaluma free-range chicken wings served with carrots, celery, and ranch. Your choice of plain, sweet Thai, buffalo or Inferno | 12
- COCONUT SHRIMP Five jumbo shrimp with a coconut panko crust and a sweet Thai chili sauce | 12
- DEEP FRIED MOZZARELLA Served with our house Bolognese sauce | 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
-  STRAWBERRY FIELDS Mixed greens and spinach with fresh strawberries, kiwi, red onion, roasted pecans, carrots, diced apples, feta cheese; topped with strawberry vinaigrette | 14
- 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 | 15
-  BEEF TACO SALAD Seasoned ground beef with mixed romaine, guacamole, salsa, black olives, sour cream and shredded cheese in a crispy flour tortilla bowl | 15
- CAPRESE SALAD Tomatoes, fresh basil, buffalo mozzarella, and Picholine olives served with balsamic reduction | 15

Additions & Sides

- GRILLED SALMON | 11
- SEARED AHI | 13
- BLACKENED SHRIMP | 8
- GRILLED OR BLACKENED CHICKEN | 5
- GARLIC BREAD | 4
- APPLEWOOD SMOKED BACON | 2
- EXTRA BURGER PATTY | 5
- AVOCADO | 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



-  THE BEACON BURGER Lettuce, tomato, onion, cheddar cheese, and our original Rum Runner sauce; served on a potato bun | 14
- SPICY SUNSET BURGER Applewood smoked bacon, fresh jalapeño, Sriracha Mustard, Gruyère cheese; served on a potato bun | 15
-  BLTA BURGER Applewood smoked bacon, lettuce, tomato, and avocado; served on potato bun | 16
- GARDEN BURGER Veggie and whole-grain patty with sprouts, avocado, and cheddar cheese; served on a potato bun | 15

Sandwiches

ALL SANDWICHES SERVED WITH CHOICE OF FRIES OR FRUIT
UPGRADE TO GARLIC FRIES FOR AN ADDITIONAL \$2



-  CALIFORNIA TURKEY SANDWICH Roasted turkey breast, Applewood 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
- FRENCH DIP Tender roast beef, swiss cheese, and horseradish mayo; served on toasted French bread | 16
-  SOUTHWEST TURKEY Roasted turkey, Ortega chilies, chipotle mayo and jack cheese; served on sourdough | 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
- BABY BACK RIBS Served with corn cobette and baked beans; served with jalepeno corn bread | 16
- MAHI TACOS Three fish tacos with blackened mahi, Napa cabbage, pico de gallo, jalapeño sour cream, and cotija cheese on flour tortillas with red rice | 17
- CARNITAS TACOS Three pork tacos, tomatillo sauce, pico de gallo, and cotija cheese served on corn tortillas with red rice | 17
-  STEAMED CLAMS 1 lb. of fresh cockles steamed in our homemade garlic white wine butter, served with toasted garlic bread | 17
- SESAME SEED AHI Flash-seared sesame seed crust with carrot-ginger coulis, served with roasted asparagus, warm udon noodle cake and Napa seaweed slaw | 22
-  SMOKY BEEF STEW Seared beef with potatoes, onions, and carrots deglazed in Simi Cabernet and finished with smoky bleu cheese; served with jalepeno cornbread | 20

Home of the



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.