

A P P E T I Z E R S

SLIDERS Choose from classic hamburger or pulled BBQ pork	10 ⁹⁵	BUFFALO WINGS 🌶️ Tossed in your choice of spicy Buffalo sauce or house BBQ sauce	12 ⁹⁵
SEARED AHI TUNA 🌿🍴🌶️ With spicy ginger-lime dressing and sesame seeds	12 ⁹⁵	FRIED CALAMARI Lightly battered calamari rings and tentacles served with house cocktail sauce	10 ⁹⁵
FRIED ZUCCHINI 🌿 Panko crusted zucchini sticks served with house ranch	12 ⁹⁵	POTATO SKINS 🌿🍴 Fried potato wedges topped with melted Monterey Jack and cheddar cheeses, bacon, and scallions served with a side of sour cream	10 ⁹⁵
CAJUN POPCORN SHRIMP 🌶️ Cajun seasoned beer battered shrimp served with a side of chipotle aioli	12 ⁹⁵	BLACK BEAN NACHOS 🌿 Mixed cheese, pico de gallo, sour cream & guacamole Add chicken for \$3 or add steak for \$4	11 ⁹⁵
BRUSSEL SPROUTS 🌿🍴🌶️ Sautéed in butter with lemon zest and chili flakes	11 ⁹⁵	QUESADILLA 🌿 Mixed jack and cheddar cheese between crispy flour tortillas with pico de gallo, guacamole, and sour cream. Add chicken for \$3 or steak for \$4	9 ⁹⁵
PIZZA 🌿 Choose from classic cheese or pepperoni	10 ⁹⁵	PRAWN SKEWER 🍴 Skewer of four grilled prawns marinated in garlic, herbs, and olive oil	14 ⁹⁵
CHIPOTLE MUSSELS 🍴🍴 Served in a chipotle garlic wine sauce with chorizo	14 ⁹⁵		
FRENCH FRIES 🌿🍴🌶️ Regular, garlic, spicy fries, sweet potato or add \$3 for onion rings	6 ⁹⁵		

S O U P S

CLAM CHOWDER 🍴 A creamy, white, New England style chowder. Bowl size add \$2	6 ⁹⁵	DAILY SOUP SPECIAL Bowl size add \$2	5 ⁹⁵
FRENCH ONION GRATINÉE Traditional style French onion soup topped with melted Swiss and a touch of parmesan cheese	8 ⁹⁵	BLACK BEANS 🌿🍴 A thick soup with pico de gallo and sour cream Bowl size add \$2	6 ⁹⁵

S T A R T E R S A L A D S

HOUSE WALNUT APPLE 🌿🍴 Garden greens with caramelized walnuts and apple slices tossed in a honey-balsamic vinaigrette Entrée size add \$3	9 ⁹⁵	RED & GOLDEN BEET 🌿🍴 A mixture of red and golden beets with green beans, feta cheese and Roma tomatoes tossed in a Champagne vinaigrette dressing	9 ⁹⁵
ICEBERG WEDGE 🌿🍴 A quarter-head of iceberg lettuce topped with bleu cheese dressing, bacon bits, and diced tomatoes	9 ⁹⁵	CLASSIC CAESAR Whole Romaine leaves tossed with Caesar dressing and topped with shaved parmesan cheese, anchovies, and our house-made croutons Entrée size add \$3	9 ⁹⁵
SHAVED FENNEL & SNOW PEA 🌿🍴 Fresh shaved fennel, cherry tomatoes, snow peas and green beans tossed in red wine vinaigrette topped with shaved parmesan cheese	9 ⁹⁵		

KEY	
🍴 Pork	🌿 Vegetarian
🌶️ Spicy	🍴 Gluten-free

Substitutions, split plates, and modifications may cost extra.
Please allow for an 18% gratuity to be added to parties of eight or more.

P O U L T R Y

CALABRESE CHICKEN 🌾	21 ⁹⁵	ROCKY’S CHICKEN	21 ⁹⁵
Oven baked 1/2 Bone in chicken with a tomato calabrese pepper ragout, red potato and spinach served with creamy polenta		Rocky’s™ organic, free-range chicken deboned and served with scalloped potatoes and sautéed spinach	

B E E F



We proudly serve high-quality Certified Angus Beef™ steaks.

CORNERED BEEF & CABBAGE 🌾	16 ⁹⁵	RIB-EYE STEAK 🌾	34 ⁹⁵
Slices of salt-cured, boiled beef and quartered cabbage with roasted potatoes, carrots, and au jus		A marbled, 12 oz. Certified Angus Beef™ rib-eye steak char-broiled to order and served with scalloped potatoes and green beans	
BRAISED SHORT RIB	24 ⁹⁵	SHEPHERD’S PIE	17 ⁹⁵
Tender, braised beef with a demi glaze served over mashed potatoes and sautéed spinach		A beef steak stew with onions, carrots, celery, and peas topped with mashed potatoes	

P O R K

ROASTED PORK LOIN 🌾🍴	19 ⁹⁵	BABY BACK RIBS 🍴	24 ⁹⁵
Three pork loin medallions topped with an apple-cranberry chutney and served with scalloped potatoes and green beans with red bell peppers		A succulent half-rack of pork ribs slow-cooked and smothered in our own sweet BBQ sauce with coleslaw and French fries. <i>Substitute a full-rack for \$8 more</i>	

S E A F O O D

PAELLA 🌾🍴	21 ⁹⁵	FISH TACOS 🌶️	17 ⁹⁵
Mussels, chicken, Pacific cod, chorizo, and shrimp with saffron rice, bell peppers, and diced tomatoes		Choose from grilled or beer-battered Pacific cod in two flour tortillas with shredded napa cabbage, pico de gallo, guacamole, and chipotle aioli	
PAN-FRIED BARRAMUNDI 🌾	21 ⁹⁵	CHAR-BROILED SALMON 🌾	21 ⁹⁵
Sustainably harvested skin-on Asian seabass topped with lemon butter and served with Brussel sprouts and black forbidden rice with cranberries and orange zest		Topped with beurre blanc sauce and served over a mix of couscous, snow peas, and cherry tomatoes	
PEPPERED SEARED TUNA 🌾	21 ⁹⁵	SMITHWICK’S FISH & CHIPS	17 ⁹⁵
A 6 oz. piece of peppered yellow fin tuna, pan seared <i>[rare]</i> topped with ginger sesame glaze served with rice pilaf and ginger snow peas		Pacific cod fried crisp in a Smithwick’s Irish Ale™ batter and served with sides of French fries and coleslaw	

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ENTRÉE SALADS

CHICKEN COBB 🍗🌿	15 ⁹⁵	MANDARIN CHICKEN SALAD	15 ⁹⁵
Roasted chicken breast over mixed greens topped with bacon bits, diced tomatoes, sliced avocado, crumbled bleu cheese, and bleu cheese dressing. Substitute shrimp for \$4		Grilled chicken breast over shredded napa cabbage topped with mandarin oranges segments, roasted red bell peppers, fried wonton strips, and peanuts tossed in an Asian vinaigrette Substitute seared tuna for \$7	
SEARED SCALLOP SALAD 🌿	18 ⁹⁵	TRI-TIP ARUGULA SALAD 🌿	16 ⁹⁵
Pan-seared scallops over mixed greens tossed in a smoky chipotle-cilantro dressing with sliced avocado, diced tomatoes, and fried wonton strips		A sliced 6 oz. tri-tip steak char-broiled to order served over a baby arugula salad with almonds, feta cheese, red bell peppers, and Dijon champagne vinaigrette	
STUFFED SHRIMP AVOCADO 🌿	16 ⁹⁵	PRAWN SPINACH SALAD 🌿	18 ⁹⁵
Fresh shrimp tossed in a smoky chipotle aioli over avocado with mixed greens, Roma tomatoes, red onion, and a side of château vinaigrette		Skewer of four grilled prawns over a spinach salad with candied walnuts, cranberries, oranges, and a château vinaigrette	

PASTAS

PESTO GNOCCHI 🌿	15 ⁹⁵	CHICKEN LINGUINE 🌿	17 ⁹⁵
Potato gnocchi in a pesto cream sauce Add chicken \$3 or four prawns \$7		Linguine with chicken, mushrooms, diced tomatoes, and spinach in a creamy Alfredo sauce	
PENNE DI MARE	21 ⁹⁵		
Scallops, prawns, mussels, and calamari in penne pasta with garlic-herb marinara, spinach, and tomato			

BURGERS

BUILD YOUR OWN BURGER 🌿 14⁹⁵

All burgers include a side and are served on a toasted brioche bun with lettuce, tomato, pickles, and red onion

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| 1. PATTY | Choose from a Certified Angus™ ground chuck steak patty, turkey patty, or Garden Burger™ |
| 2. CHEESE | Choose from cheddar, Swiss, provolone, or bleu cheese for \$0.50 each |
| 3. ADD-ON | Add sautéed onions, mushrooms, or jalapeño slices for \$1.50 each |
| 4. ADD-ON+ | Add two strips of bacon or sliced avocado for \$2.50 each |
| 5. SIDE | All burgers come with your choice of house salad, French fries, coleslaw, or sweet potato fries |

SANDWICHES

All sandwiches come with your choice of house salad, French fries, coleslaw, or sweet potato fries

CALIFORNIA TURKEY CLUB 🍗	14 ⁹⁵	FRENCH DIP	14 ⁹⁵
Sliced turkey with bacon, avocado, lettuce, tomato, and mayonnaise on toasted sourdough		In-house slow-roasted beef sliced thin and topped with Swiss cheese on a classic French roll with a cup of au jus for dipping	
PULLED BBQ PORK SANDWICH 🍗	14 ⁹⁵	REUBEN SANDWICH	14 ⁹⁵
Slow roasted pork tossed in our sweet house BBQ sauce on a brioche bun		Delicious house corned beef, Swiss, Russian dressing and sour kraut on toasted rye bread	
POBLANO CHEESE STEAK 🌶️	14 ⁹⁵	KATSU CHICKEN SANDWICH 🌶️	14 ⁹⁵
In-house slow-roasted tri tip with roasted poblano peppers and onions topped with melted Provolone cheese on a French roll		Panko breaded chicken breast with katsu sauce over spicy jalapeño slaw served on a soft French roll	

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WINE SELECTION

HOUSE WINES

2015 TWISTED CHARDONNAY, <i>CALIFORNIA</i>	6 ⁷⁵	27 ⁰⁰
2015 SUTTER HOME WHITE ZINFANDEL, <i>CALIFORNIA</i>	6 ⁷⁵	27 ⁰⁰
2015 BV "CENTURY CELLARS" CABERNET SAUVIGNON, <i>CALIFORNIA</i>	6 ⁷⁵	27 ⁰⁰
2015 BV "CENTURY CELLARS" MERLOT, <i>CALIFORNIA</i>	6 ⁷⁵	27 ⁰⁰

WHITE WINES

2017 CHATEAU DU ROUET ROSE, <i>FRANCE</i> Ripe summer berry aromas and flavors with a bright, crisp finish	9 ⁷⁵	39 ⁰⁰
2016 MONTEVINA PINO GRIGIO, <i>CALIFORNIA</i> Aromas of juicy peach and ripe pear. Bright and crisp on the palate with a fresh, clean finish	9 ²⁵	35 ⁰⁰
2016 MT. BEAUTIFUL SAUVIGNON BLANC, <i>NEW ZEALAND</i> Bright, crisp, and refreshing. Notes of citrus, pineapple, and cut grass	10 ⁷⁵	43 ⁰⁰
2017 CHARLES KRUG SAUVIGNON BLANC, <i>NAPA VALLEY</i> Bright citrus, grape fruit, and ripe lime flavors	10 ⁷⁵	43 ⁰⁰
2016 HESS CHARDONNAY, <i>SHIRTAIL CREEK VINEYARD</i> Crisp and refreshing with layers of vibrant flavors and aromas of citrus and pear	8 ⁷⁵	35 ⁰⁰
2014 TATE DOG CHARDONNAY, <i>LIVERMORE VALLEY</i> A luscious, buttery chardonnay big enough for ribeye, yet balanced enough for the patio	10 ²⁵	41 ⁰⁰
2015 NAPA CELLARS CHARDONNAY, <i>NAPA VALLEY</i> Citrus and tropical fruit aromas. Medium weight with a clean finish and balanced acidity	11 ⁷⁵	47 ⁰⁰

RED WINES

2016 DISTRICT 7 PINOT NOIR, <i>MONTEREY</i> Ripe red fruit aromas and flavors. Medium bodied with balanced acidity and a lingering finish	9 ⁷⁵	39 ⁰⁰
2016 MEIOMI PINOT NOIR, <i>CALIFORNIA</i> Aromas of dark berries and light toast with flavors of plum, cherry, and a hint of vanilla	11 ⁷⁵	47 ⁰⁰
2016 FILUS MALBEC, <i>MENDOZA</i> Plum, blackberry, and blueberry aromas with notes of toasty oak. Sweet tannins and a pleasant finish	9 ⁷⁵	39 ⁰⁰
2016 LANGE TWINS ZINFANDEL, <i>LODI</i> Flavors of cherry, plum, and raspberry with hints of oak and spice. Medium bodied with a smooth finish	10 ²⁵	41 ⁰⁰
2016 CONUNDRUM RED BLEND, <i>CALIFORNIA</i> Wild cherry and white pepper on the nose with ripe fruit flavors and smooth tannins. One liter bottle	12 ⁷⁵	63 ⁰⁰
2015 ST. FRANCIS CABERNET SAUVIGNON, <i>SONOMA</i> Deep and full-bodied with flavors of blackcurrant and cedar. Full tannins and a lingering finish	14 ⁷⁵	59 ⁰⁰

SPARKLING

J. ROGET BRUT, <i>CALIFORNIA</i>	6 ⁷⁵	27 ⁰⁰
RUFFINO PROSECCO, <i>ITALY</i>	8 ²⁵	40 ⁰⁰
CHANDON BRUT SPLIT, <i>CALIFORNIA</i>	9 ²⁵	
CHANDON ROSE SPLIT, <i>CALIFORNIA</i>	9 ²⁵	

🍀 CROGAN'S MARTINIS 🍀

Enjoy martini-type cocktails, made with 4-ounce double-pour served on the rocks or up, for the price of one and a half times a single-pour.

A corkage fee of ten dollars per 750 mL may apply.

All items are subject to change without notice and availability may be limited.