# Appetizers

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| |  |  | | --- | --- | | sliders | 1095 | | Choose from classic hamburger or pulled BBQ pork |  | |  |  | | Seared Ahi Tuna | 1295 | | With spicy ginger-lime dressing and sesame seeds |  | |  |  | | Fried zucchini | 1295 | | Panko crusted zucchini sticks served with house ranch |  | |  |  | | Cajun Popcorn shrimp | 1295 | | Cajun seasoned beer battered shrimp served with a side of chipotle aioli |  | |  |  | | Brussel Sprouts | 1195 | | Sautéed in butter with lemon zest and chili flakes |  | |  |  | | pizza | 1095 | | Choose from classic cheese or pepperoni |  | |  |  | | Chipotle Mussels | 1495 | | Served in a chipotle garlic wine sauce with chorizo |  | |  |  | | french Fries | 695 | | Regular, garlic, spicy fries, sweet potatoor add $3 for onion rings |  | |  |  | |  | |  |  | | --- | --- | | buffalo wings | 1295 | | Tossed in your choice of spicy Buffalo sauce or house BBQ sauce |  | |  |  | | fried calamari | 1095 | | Lightly battered calamari rings and tentacles served with house cocktail sauce |  | |  |  | | potato skins | 1095 | | Fried potato wedges topped with melted Monterey Jack and cheddar cheeses, bacon, and scallions served with a side of sour cream |  | |  |  | | Black bean nachos | 1195 | | Mixed cheese, pico de gallo, sour cream & guacamoleAdd chicken for $3 or add steak for $4 |  | |  |  | | quesadilla | 995 | | 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 |  | |  |  | | Prawn Skewer | 1495 | | Skewer of four grilled prawns marinated in garlic, herbs, and olive oil |  | |

# Soups

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| |  |  | | --- | --- | | clam chowder | 695 | | A creamy, white, New England style chowder.Bowl size add $2 |  | |  |  | | French onion gratinée | 895 |  Traditional style French onion soup topped withmelted Swiss and a touch of parmesan cheese |  | |  |  | | --- | --- | | Daily soup special | 595 | | Bowl size add $2 |  | |  |  | | Black beans | 695 | | A thick soup with pico de gallo and sour creamBowl size add $2 |  | |

# Starter Salads

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| |  |  | | --- | --- | | house Walnut Apple | 995 | | Garden greens with caramelized walnuts and apple slices tossed in a honey-balsamic vinaigretteEntrée size add $3 |  | |  |  | | ICEBeRG WEDGE | 995 | | A quarter-head of iceberg lettuce topped with bleu cheese dressing, bacon bits, and diced tomatoes |  | |  |  | | SHAVED FENNEL & SNOW PEA | 995 | | Fresh shaved fennel, cherry tomatoes, snow peas and green beans tossed in red wine vinaigrette topped with shaved parmesan cheese |  | |  | |  |  | | --- | --- | | Red & Golden Beet | 995 | | A mixture of red and golden beets with green beans, feta cheese and Roma tomatoes tossed in a Champagne vinaigrette dressing |  | |  |  | | CLASSIC Caesar | 995 | | Whole Romaine leaves tossed with Caesar dressing and topped with shaved parmesan cheese, anchovies, and our house-made croutonsEntrée size add $3 |  | |

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| KEY | |
| A close up of a logo  Description automatically generated Pork | Vegetarian |
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# Poultry

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| |  |  | | --- | --- | | chicken marsala | 1795 | | Pan fried chicken breast with a rich marsala mushroom sauce served with mashed potatoes and sautéed broccoli |  | |  | |  |  | | --- | --- | | Rocky’s CHICKEN | 2195 | | Rocky’sTM organic, free-range chicken deboned and served with scalloped potatoes and sautéed spinach |  | |

# Beef

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| --- | --- | --- | --- |
| http://burgerconquest.com/wp-content/uploads/2014/08/Certified-Angus-Beef-logo_burger_conquest_what_is.jpg |  | We proudly serve high-quality Certified Angus BeefTM steaks. |  |

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| |  |  | | --- | --- | | Corned beef & Cabbage | 1695 | | Slices of salt-cured, boiled beef and quartered cabbage with roasted potatoes, carrots, and au jus |  | |  |  | | Braised short rib | 2495 | | Tender, braised beef with a demi glaze served over mashed potatoes and sautéed spinach |  | |  | |  |  | | --- | --- | | Rib-eye steak | 3495 | | A marbled, *12 oz.* Certified Angus BeefTM rib-eye steak char-broiled to order and served with scalloped potatoes and green beans |  | |  |  | | Shepherd’s Pie | 1795 | | A beef steak stew with onions, carrots, celery, and peas topped with mashed potatoes |  | |

# Pork

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| |  |  | | --- | --- | | roasted Pork Loin | 1995 | | Three pork loin medallions topped with an apple-cranberry chutney and served with scalloped potatoes and green beans with red bell peppers |  | |  | |  |  | | --- | --- | | Baby Back Ribs | 2495 | | A succulent half-rack of pork ribs slow-cooked and smothered in our own sweet BBQ sauce with coleslaw and French fries. *Substitute a full-rack for $8 more* |  | |

# Seafood

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| |  |  | | --- | --- | | Paella | 2195 | | Mussels, chicken, Pacific cod, chorizo, and shrimp with saffron rice, bell peppers, and diced tomatoes |  | |  |  | | pan-Fried Barramundi | 2195 | | Sustainably harvested skin-on Asian seabass topped with lemon butter and served with Brussel sprouts and black forbidden rice with cranberries and orange zest |  | |  |  | | peppered seared tuna | 2195 | | A *6 oz.* piece of peppered yellow fin tuna, pan seared *[rare]* topped with ginger sesame glaze served with rice pilaf and ginger snow peas |  | |  | |  |  | | --- | --- | | fish tacos | 1795 | | Choose from grilled or beer-battered Pacific cod in two flour tortillas with shredded napa cabbage, pico de gallo, guacamole, and chipotle aioli |  | |  |  | | char-broiled salmon | 2195 | | Topped with beurre blanc sauce and served over a mix of couscous, snow peas, and cherry tomatoes |  | |  |  | | Smithwick’s Fish & chips | 1795 | | 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

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| |  |  | | --- | --- | | chicken Cobb | 1595 | | 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 |  | |  |  | | SEARED SCALLOP salad | 1895 | | Pan-seared scallops over mixed greens tossed in a smoky chipotle-cilantro dressing with sliced avocado, diced tomatoes, and fried wonton strips |  | |  |  | | stuffed shrimp avocado | 1695 | | Fresh shrimp tossed in a smoky chipotle aioli over avocado with mixed greens, Roma tomatoes, red onion, and a side of château vinaigrette |  | |  | |  |  | | --- | --- | | mandarin Chicken Salad | 1595 | | 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 vinaigretteSubstitute seared tuna for $7 |  | |  |  | | Tri-tip arugula Salad | 1695 | | 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 |  | |  |  | | Prawn spinach salad | 1895 | | Skewer of four grilled prawns over a spinach salad with candied walnuts, cranberries, oranges, and a château vinaigrette |  | |

# Pastas

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| |  |  | | --- | --- | | pesto gnocchi | 1595 | | Potato gnocchi in a pesto cream sauceAdd chicken $3 or four prawns $7 |  | |  |  | | PENNE di mare | 2195 | | Scallops, prawns, mussels, and calamari in penne pasta with garlic-herb marinara, spinach, and tomato |  | |  | |  |  | | --- | --- | | chicken Linguine | 1795 | | Linguine with chicken, mushrooms, diced tomatoes, and spinach in a creamy Alfredo sauce |  | |

# Burgers

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| --- | --- | --- |
| 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* | |  |
| PATTY | Choose from a Certified Angus™ ground chuck steak patty, turkey patty, or Garden Burger™ |  |
| CHEESE | Choose from cheddar, Swiss, provolone, or bleu cheese for $0.50 each |  |
| ADD-ON | Add sautéed onions, mushrooms, or jalapeño slices for $1.50 each |  |
| ADD-ON+ | Add two strips of bacon or sliced avocado for $2.50 each |  |
| 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

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| |  |  | | --- | --- | | California turkey club | 1495 | | Sliced turkey with bacon, avocado, lettuce, tomato, and mayonnaise on toasted sourdough |  | |  |  | | pulled bbq PORK sandwich | 1495 | | Slow roasted pork tossed in our sweet house BBQ sauce on a brioche bun |  | |  |  | | poblano cheese steak A close up of a mans face  Description automatically generated | 1495 | | In-house slow-roasted tri tip with roasted poblano peppers and onions topped with melted Provolone cheese on a French roll |  | |  | |  |  | | --- | --- | | french dip | 1495 | | In-house slow-roasted beef sliced thin and topped with Swiss cheese on a classic French roll with a cup ofau jus for dipping |  | |  |  | | reuben sandwich | 1495 | | Delicious house corned beef, Swiss, Russian dressing and sour kraut on toasted rye bread |  | |  |  | | Katsu chicken sandwich | 1495 | | Panko breaded chicken breast with katsu sauce over spicy jalapeño slaw served on a soft French roll |  | |

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# Wine Selection

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| House Wines | | |
|  | | |
| 2015 Twisted chardonnay, *California* | 675 | 2700 |
| 2015 sutter home white zinfandel, *california* | 675 | 2700 |
| 2015 BV “century cellars” Cabernet sauvignon, *california* | 675 | 2700 |
| 2015 bv “century cellars” merlot, *california* | 675 | 2700 |
|  | | |
| white wines | | |
|  | | |
| 2017 Chateau Du Rouet rose, *france* | 975 | 3900 |
| Ripe summer berry aromas and flavors with a bright, crisp finish |  |  |
|  |  |  |
| 2016 montevina pino grigio, *california* | 925 | 3500 |
| Aromas of juicy peach and ripe pear. Bright and crisp on the palate with a fresh, clean finish |  |  |
|  |  |  |
| 2016 Mt. Beautiful sauvignon blanc, *New Zealand* | 1075 | 4300 |
| Bright, crisp, and refreshing. Notes of citrus, pineapple, and cut grass |  |  |
|  |  |  |
| 2017 Charles krug sauvignon blanc, *napa valley* | 1075 | 4300 |
| Bright citrus, grape fruit, and ripe lime flavors |  |  |
|  |  |  |
| 2016 Hess chardonnay, *shirtail creek vineyard* | 875 | 3500 |
| Crisp and refreshing with layers of vibrant flavors and aromas of citrus and pear |  |  |
|  |  |  |
| 2014 Tate dog chardonnay, *livermore valley* | 1025 | 4100 |
| A luscious, buttery chardonnay big enough for ribeye, yet balanced enough for the patio |  |  |
|  |  |  |
| 2015 napa cellars chardonnay, *napa valley* | 1175 | 4700 |
| Citrus and tropical fruit aromas. Medium weight with a clean finish and balanced acidity |  |  |
|  | | |
| Red wines | | |
|  | | |
| 2016 District 7 pinot noir, *monterey* | 975 | 3900 |
| Ripe red fruit aromas and flavors. Medium bodied with balanced acidity and a lingering finish |  |  |
|  |  |  |
| 2016 MEIOMI pinot noir, *california* | 1175 | 4700 |
| Aromas of dark berries and light toast with flavors of plum, cherry, and a hint of vanilla |  |  |
|  |  |  |
| 2016 FILUS malbec, *mendoza* | 975 | 3900 |
| Plum, blackberry, and blueberry aromas with notes of toasty oak. Sweet tannins and a pleasant finish |  |  |
|  |  |  |
| 2016 Lange Twins zinfandel, *lodi* | 1025 | 4100 |
| Flavors of cherry, plum, and raspberry with hints of oak and spice. Medium bodied with a smooth finish |  |  |
|  |  |  |
| 2016 Conundrum red blend, *california* | 1275 | 6300 |
| Wild cherry and white pepper on the nose with ripe fruit flavors and smooth tannins. One liter bottle |  |  |
|  |  |  |
| 2015 St. Francis cabernet sauvignon, *sonoma* | 1475 | 5900 |
| Deep and full-bodied with flavors of blackcurrant and cedar. Full tannins and a lingering finish |  |  |
|  | | |
| SParkling | | |
|  | | |
| J. roget brut, *california* | 675 | 2700 |
| ruffino prosecco, *italy* | 825 | 4000 |
| chandon BRUT SPLIT, *california* | 925 |  |
| Chandon rose split, *california* | 925 |  |
|  |  |  |

## 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. ­­­­