

AMERICAN GRILL

DINNER

CHEF'S SPECIALS

weekends 11am - 3pm

PRIX FIXE BRUNCH 22
includes fresh baked blueberry bread with lemon honey butter, seasonal fruit, and your choice of one entrée and beverage

sundays all day

PRIME RIB DINNER 3-COURSES 25
organic green salad, all natural prime rib with mashed potatoes, and housemade ice cream for dessert

tuesdays all day

FRIED CHICKEN 3-COURSES 22
organic green salad, free-range buttermilk fried chicken, and housemade ice cream for dessert



Our dishes are made from scratch every day starting with the freshest raw ingredients.

No pre-made sauces
No frozen ingredients
No shortcuts

We serve 100% natural meats, sustainable seafood and seasonal produce to ensure the best quality and taste in everything we serve.

A special thank you to the farmers and purveyors who provide us with the finest produce, cheese, meats and more.



APPETIZERS

TOWN DOCK CALAMARI 14
rhode island's premium, lightly breaded, chili aioli, house cocktail sauce

SPINACH DIP 15
tillamook 2 year aged white cheddar, bloomsdale spinach, sundried tomatoes

SALT & PEPPER SHRIMP 17
wild gulf, lightly fried, pesto aioli

BUTCHER'S BOARD 13 per person
selection of local cheeses & artisan salumes

OYSTERS 0 each 3
today's fresh selection, champagne mignonette, cocktail sauce

SOUPS & SALADS

ROASTED TOMATO SOUP 0 9
cream finished, fresh basil pesto

CHICKEN TORTILLA SOUP 0 9
avocado poblano salsa, crispy tortillas, cilantro

BUTTER LETTUCE SALAD 0 11
pt. reyes blue cheese, candied walnuts, apples, maple vinaigrette / + poached shrimp 6

KALE CAESAR SALAD 9
baby kale, parmesan cheese, wild white anchovies, housemade caesar dressing, croutons

BURGERS & SANDWICHES

All our burgers and sandwiches are served with your choice of house slaw, an organic green salad, or fries.

BISTRO BURGER 14
fresh ground natural angus, black pepper aioli
add hardwood smoked bacon / mushrooms / tillamook cheddar or pt. reyes blue / avocado 2

THREE MUSHROOM BURGER 0 14
vegetarian mushroom patty, arugula, fresh pesto aioli

FRENCH DIP 18
natural roast beef, horseradish cream, housemade au jus, fresh baked roll

For our guests, we have identified items that are gluten-free friendly 0 and heart friendly ♡

FROM OUR MESQUITE GRILL organic green salad with any entrée 6

all natural meats & seafood

STEAK FRITES hanger steak, french fries, red wine jus, arugula, cipolline onion 22

MARINATED SKIRT STEAK 0 grilled sweet potatoes, maple bourbon glaze, dressed arugula 27

TEXAS QUAIL wild mushroom farro, bloomsdale spinach, cipolline onions 26

HOISIN MARINATED PORK CHOP double cut, sautéed brussel sprouts, warm bacon vinaigrette 29

BLACKENED RIBEYE 0 hand-cut and grilled, housemade mashed potatoes 34

PRIME NEW YORK STEAK 0 pt. reyes blue cheese butter, pan roasted cauliflower 37

FISH TACOS handmade flour tortillas, chili aioli, blistered tomatoes, arugula 18

GRILLED SALMON ♡ meyer lemon vinaigrette, chilled quinoa & bulgar wheat salad 23

KITCHEN CLASSICS organic green salad with any entrée 6

"BRICK" CHICKEN free-range chicken, mashed potatoes, za'atar croutons, herb jus 23

BRAISED SHORT RIBS 0 mashed potatoes, horseradish cream, beef jus 25

BLACKENED TEXAS REDFISH 0 ♡ organic bloomsdale spinach, lemon 24

LINGUINE & SHRIMP wild gulf shrimp, tomatoes, spinach, garlic lemon butter 23

CEDAR PLANK SALMON 0 shallots and bacon, organic bloomsdale spinach, crimini mushroom jus 25

PAUL MARTIN'S \$16 DINNERS

GRILLED SALMON SALAD 0 ♡
organic lettuce, tomato, red onion, avocado, sunflower seeds, house dressing

VEGETABLE PASTA
fresh lemon fettuccine, white wine, garlic, chili flakes, parmesan, toasted walnut pesto / + grilled chicken 3

CHIMICHURRI CHICKEN
grilled chicken breast, wild mushroom farro, cipolline onion, bloomsdale spinach

STEAK COBB SALAD
hanger steak, bacon, grilled avocado, blue cheese, tomato, radish, egg, house vinaigrette

SIDES

FRENCH FRIES 6

SWEET POTATO FRIES 6

SEASONAL VEGETABLE 6

MAC & CHEESE 6
tillamook 2 yr aged white cheddar, baked with crispy quercia prosciutto

AMERICAN GRILL

LUNCH

CHEF'S SPECIALS

weekends 11am - 3pm

PRIX FIXE BRUNCH 22
includes fresh baked blueberry bread with lemon honey butter, seasonal fruit, and your choice of one entrée and beverage

sundays all day

**PRIME RIB DINNER
3-COURSES 25**
organic green salad, all natural prime rib with mashed potatoes, and housemade ice cream for dessert

tuesdays all day

**FRIED CHICKEN
3-COURSES 22**
organic green salad, free-range



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No pre-made sauces
No frozen ingredients
No shortcuts

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APPETIZERS

TOWN DOCK CALAMARI 13
rhode island's premium, lightly breaded, chili aioli, house cocktail sauce

SPINACH DIP 15
tillamook 2 year aged white cheddar, bloomsdale spinach, sundried tomatoes

SALT & PEPPER SHRIMP 15
wild gulf, lightly fried, pesto aioli

SOUPS & SALADS

ROASTED TOMATO SOUP ∅ 9
cream finished, fresh basil pesto

CHICKEN TORTILLA SOUP ∅ 9
avocado poblano salsa, crispy tortillas, cilantro

KALE CAESAR SALAD 9
baby kale, parmesan cheese, wild white anchovies, housemade caesar dressing, croutons

ASIAN CHOPPED SALAD 16
chicken, cabbage, radishes, snow peas, marcona almonds, peanut vinaigrette

SEARED AHI SALAD ∅ ♥ 17
snow peas, red onion, butter lettuce, red bell pepper, mint, sesame ginger dressing

GRILLED SALMON SALAD ∅ ♥ 15
organic lettuce, tomato, red onion, avocado, sunflower seeds, house dressing

STEAK COBB SALAD ∅ 18
hanger steak, bacon, grilled avocado, blue cheese, tomato, radish, egg, house vinaigrette

BUTTER LETTUCE SALAD ∅ 11
pt. reyes blue cheese, candied walnuts, apples, maple vinaigrette / + poached shrimp

For our guests, we have identified items that are gluten-free friendly ∅ and heart friendly ♥

ENTRÉES organic green salad with any entrée 6

fresh seafood

FISH TACOS mesquite grilled, handmade flour tortillas, chili aioli, blistered tomatoes, arugula 16

MESQUITE GRILLED SALMON ♥ meyer lemon vinaigrette, chilled quinoa & bulgar wheat salad 20

BLACKENED TEXAS REDFISH ∅ ♥ organic bloomsdale spinach, lemon 21

all natural beef & poultry - mesquite grilled

STEAK & BACON TACOS ∅ three tacos, handmade corn tortillas, avocado cucumber salad 14

CHIMICHURRI CHICKEN ♥ chicken breast, wild mushroom farro, cipolline onion, bloomsdale spinach 17

STEAK FRITES hanger steak, french fries, red wine jus, arugula, cipolline onion 21

BURGERS & SANDWICHES

All our burgers and sandwiches are served with your choice of house slaw, an organic green salad, or fries.

BISTRO BURGER 14
fresh ground natural angus, black pepper aioli
+ hardwood smoked bacon / mushrooms /tillamook cheddar or pt. reyes blue / avocado 2

THREE MUSHROOM BURGER ♥ vegetarian mushroom patty, arugula, fresh pesto aioli 14

TURKEY SANDWICH house smoked, toasted whole wheat, havarti, tomatoes, pesto aioli, arugula 15

FRENCH DIP natural roast beef, horseradish cream, housemade au jus, fresh baked roll 18

PAUL MARTIN'S \$12 LUNCHES

PORK CHILI VERDE ENCHILADAS
slow roasted pork, mild chili, avocado, tomato, cucumber salad

GRILLED SALMON SANDWICH
arugula, housemade tartar sauce, fresh baked roll

VEGETABLE PASTA
fresh lemon fettuccine, white wine, garlic, chili flakes, parmesan, toasted walnut pesto / + grilled chicken 3

BBQ PORK SANDWICH
house smoked pulled pork, barbecue sauce, house slaw, sweet potato fries

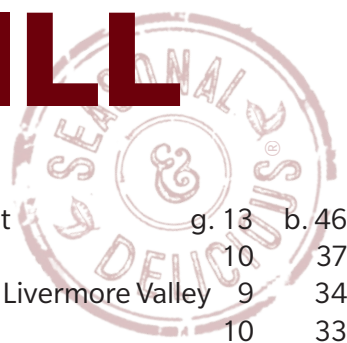
SIDES

FRENCH FRIES 6

SWEET POTATO FRIES 6

SEASONAL VEGETABLE 6

MAC & CHEESE 6
tillamook 2 yr aged white cheddar, baked with crispy quercia prosciutto



All our wines are a generous 7 oz. pour

Our wine list is presented in progressive format from lighter to fuller intensity within each section to assist you in your selection.

WINES ON TAP

Martin Ray , Chardonnay, 2013, Russian River Valley	g. 11	c. 48
Angeline , Sauvignon Blanc, 2014, Russian River	8	35

BUBBLES

Piper Sonoma Brut, NV, Sonoma	g. 11	b. 41
Roederer Estate , Brut, NV, Anderson Valley	13	50
Schramsberg , Brut Rosé, 2011, Napa	19	71
Veuve Clicquot Yellow Label , Brut, NV, France	22	99

BLUSH/ROSÉ

Swanson , Rosato of Sangiovese, 2014, Napa Valley	g. 12	b. 45
Acrobat Rosé of Pinot, 2014, Oregon	11	41

RIESLING

Poet's Leap , 2013, Columbia Valley	g. 14	b. 52
Pacific Rim , "Dry Riesling," 2012, Columbia Valley	11	41

PINOT NOIR

Hangtime , 2013, California	g. 11	b. 39
Santa Barbara Winery , 2013, Santa Barbara	14	49
Chamisal , 2011, Edna Valley	18	66
Talbott Kali , 2013, Monterey County	12	44
Benton Lane , 2011, Willamette Valley	15	56
Wild Horse , 2012, Central Coast	16	60
Lemelson , Thea's Selection, 2012, Willamette Valley	18	67
Acacia , 2013, Carneros	14	52
Woodwork , 2013, Central Coast	10	37
Annabella , 2013, Sonoma Coast	16	58
Cambria Clone 4 , 2013, Santa Maria Valley	16	60
Patz and Hall , 2013, Sonoma Coast	20	75
Robert Sinskey , Three Amigos, 2010, Carneros	110	
Belle Glos Meiomi , 2013, Santa Barbara	13	48
Goldeneye , 2011, Anderson Valley	90	
Hanzell Vineyards , 2012, Estate Sonoma	150	

SANGIOVESE

Jacuzzi , Lazy C Vineyard, 2011, Sonoma Coast	g. 13	b. 47
Gargiulo , Aprile, 2012, Napa Valley		99
Banfi , 2013, Tuscany	10	37

SAUVIGNON BLANC

CK Mondavi , 2014, Willow Springs	g. 8	b. 29
Kunde , "Magnolia Lane," 2013, Sonoma Valley	12	45
Wattle Creek , 2013, Mendocino County	11	41
Honig , 2014, Napa Valley	11	39
Duckhorn , 2013, Napa Valley		62
Kelly Fleming , 2013, Oakville	15	55

PINOT GRIGIO/GRIS

Firesteed , Pinot Gris, 2013, Oregon	g. 12	b. 45
King Estate , Pinot Gris, 2013, Oregon	13	48
Seaglass , Pinot Grigio, 2014, Santa Barbara County	12	43
Luna Pinot Grigio, 2012, California	14	49

ENTICING WHITES

Tablas Creek Patelin de Blanc , 2013, Pasa Robles	g. 13	b. 48
Parducci , Sustainable White, 2013, Mendocino County	9	34
McPherson Cellars , Brother's Blend, Viognier, 2014, TX	10	37
Bonny Doon , Albariño, 2014, Monterey	13	48

CHARDONNAY

Chamisal "Stainless," 2013, Central Coast	g. 13	b. 46
Tolosa "No Oak," 2013, San Luis Obispo	10	37
Wente Vineyards , "Morning Fog," 2013, Livermore Valley	9	34
Bel Crème de Lys , 2014, California	10	33
Cambria , Katherine's Vineyard, 2013, Santa Maria Valley	11	41
Tolosa Vineyards Estate , 2011, San Luis Obispo	14	49
Ministry of the Vinterior , 2013, Russian River	13	46
Melville , 2013, Santa Barbara	15	56
Rutherford Ranch , 2014, Napa	14	52
Davis Bynum , 2013, Russian River	13	48
Frog's Leap , 2013, Napa Valley	16	60
Folie à Deux , 2013, Russian River Valley	16	57
MacRostie , 2013, Sonoma Coast		52
Lander-Jenkins , 2013, California	9	34
Napa Cellars , 2013, Napa Valley	12	45
Hanzell Vineyards , 2012, Sonoma Valley		99
Raeburn , 2013, Russian River	15	50
Rombauer , 2013, Carneros	20	74

SYRAH

Meyer Family , 2010, Yorkville Highlands, Mendocino	g. 13	b. 48
Viña Robles , "RED4," 2012, Paso Robles	11	41

ENTICING REDS

Parducci Sustainable Red , 2012, Mendocino County	9	34
Matchbook , Tempranillo, 2011, Dunnigan Hills	10	37
Don Miguel Gascón , Malbec, 2014, Argentina	10	37
Alamos Selección , Malbec, 2013, Argentina	12	43
McManis , Petite Sirah, 2013, California	12	45
Foppiano , Petit Syrah, 2011, Russian River		65

MERLOT

Jade Mountain , 2013, California	g. 11	b. 40
Concannon "Conservancy," 2010, Livermore Valley	12	45
Rombauer , 2011, Napa Valley	20	78
Provenance , 2010, Napa Valley	18	65
Duckhorn , 2012, Napa Valley		99

ZINFANDEL

Roseblum , Cuvee Zinfandel XXXVII, California	g. 9	b. 34
Frog's Leap , 2012, Napa Valley	17	63
Dono dal Cielo , 2009, Sierra Foothills	15	56
DeCoy , 2013, Napa Valley	13	48

CABERNET SAUVIGNON

Hoffman Family Cellars , 401K, 2012, California	g. 10	b.37
Tortoise Creek "Cherokee Lane" , 2012, Lodi	11	39
Liberty School , 2012, Paso Robles	10	37
Frog's Leap , 2012, Napa Valley		135
Starmont , 2011, Napa Valley	18	65
Treana , 2012, Paso Robles		85
Paradigm , 2011, Oakville*		112
Meyer Family , Bonny's Vineyard, 2009, Oakville*		199
Silver Oak , 2010, Alexander Valley		107
Becker Vineyards , Reserve, 2013, Texas	17	63
Vinum Cellars , "The Insider", 2012, Paso Robles	12	40
Unparalleled , 2012, Central Coast	13	48
Educated Guess , 2013, Napa Valley	15	55
Wente Vineyards , Southern Hills, 2012, San Francisco	10	36
Pursued By Bear , 2010, Columbia Valley*		108
Kelly Fleming , 2011, Napa Valley*		150
Oberon , 2013, Napa Valley	16	58
Pine Ridge , 2012, Napa Valley	21	75
Pahlmeyer , 2012, Napa Valley*		199
Atlas Peak , 2012, Napa Valley	16	60
Joseph Phelps , "Insignia," 2011, Napa Valley*		250
Hewitt , 2012, Rutherford*		170

*These wines are best served decanted at guest request. Wines and vintages subject to availability.