



Bar & Grille
Starters (Tee Box)

Summer Corn, Clam & Crab Chowder with apple wood smoked bacon	7
Mix Lettuce , goat cheese, vine ripe tomatoes, mac nuts, lemon thyme vinaigrette	8
Traditional Caesar , parmesan crisp	9
Bibb , blue cheese, bacon & tomato, house made ranch dr.	9
Vine Ripened Tomato , burrata mozzarella, basil, arugula, olive oil & balsamic	11
Grilled, Chilled Shrimp Cocktail , tequila lime cocktail sauce	15
Crab Cakes, Julia Child's Recipe , basil aioli	16

Credits featuring growers & farmers from the great state of California

<i>Greens</i>	<i>Kenter Canyon, Sun Valley, CA</i>
<i>Goat cheese</i>	<i>Drake Family Farms, Ontario CA</i>
<i>Blue cheese</i>	<i>Point Reyes, CA</i>
<i>Tomatoes</i>	<i>Wilgenberg, Central CA</i>
<i>Chicken</i>	<i>Rosies Farms, Petaluma CA</i>
<i>Lamb</i>	<i>Rosen Farms, Greeley CO</i>
<i>Beef</i>	<i>Brandt Family Farms, Brawley, CA</i>

Main Course (Par)

Comfort Foods

Penne Pasta with macadamia nut pesto grilled vegetables	17
Penne Pasta with Shrimp , garlic, tomatoes & basil	25

Land and Sea

Items served with choice of sauce

Lemon Herb Butter, Soy Miso, Béarnaise, MZ Steak Sauce or "au poivre"

Fish served with lemon & watercress, meats served with roasted garlic & watercress

Grilled Salmon , 7 oz	27
Grilled Tuna , 7 oz	29
Lemon Herb Marinated Chicken Breast (8oz)	22
Brandt Beef Flat Iron Steak , 7 oz	27
Brandt Beef Filet Mignon , 6 oz	32
Brandt Beef Shell Steak , 16 oz	52
Brandt Beef Boneless Ribeye , 12 oz	48
Lamb Sirloin , 10 oz, marinated in garlic and rosemary	36

Side Dishes (Bunkers)

Sautéed Spinach with garlic	6
Corn off the Cobb "succotash," contains bacon	5
Macaroni & Cheese with blue cheese & bacon	6
Burgundy Poached Mushrooms and Onions	6
Steak Fries	4
Mashed Potatoes	4
Twice Baked Potato with goat cheese & bacon	7
Seasonal Side Dish	