



## Dinner Menu

Order A La Carte or try our  
**All Inclusive Dinner**  
You pick any  
Starter, Entree, and Dessert  
receive \$4 off your meal.

### Starters

- Market Salad 9  
Arugula, seasonal fruit, blue cheese crumbles,  
candied pecans with balsamic vinaigrette.
- House Salad 9  
Chopped romaine, house-made croutons,  
and shaved pecorino tossed in our  
champagne vinaigrette.
- City Caesar Salad 9  
Romaine wedge topped with chives, house-made  
croutons and a traditional caesar dressing.
- 650 Crostini 9  
Chopped braised short rib meat nestled atop spiced  
avocado verde, garnished with cilantro and jalapeno.
- Steamed Mussels 9  
P.E.I. mussels steamed in a garlic- and tomato-infused  
white wine broth.
- Mac n Cheese 9  
Elbow macaroni mixed with our custom three-cheese  
blend.  
Add additional toppings for \$0.75  
Peas . Jalapenos . Scallions . Broccoli . Cauliflower  
Butternut Squash . Chicken (\$2) . Bacon (\$1.50)
- Soup of the Day 8

### Beverages

- 2.75 (free refills)Coke . Diet Coke . Sprite  
Orange Soda . Ice Tea (black, green)  
Hi-C Fruit Juice
- 3.00 Peach Iced Tea . Cranberry Juice  
Orange Juice . Raspberry Lemonade  
**Bundaberg Soda** . Ginger Beer  
Blood Orange . Guava
- 3.25 Fair Trade Organic Coffee  
Mightly Leaf Hot Teas

### Entrees

- Spaghetti and Meatballs 16  
Beef meatballs seasoned with basil, Italian herbs, fresh garlic, cream and parmesan cheese tossed in a  
house-made marinara sauce.
- Linguine Seafood 18  
P.E.I. mussels or Tiger Prawns tossed in your choice of either a fresh marinara or a butter-garlic sauce.  
Served over a bed of linguine.
- Flavor Tri Fecta "All American" Burger 16  
House-ground beef brisket burger topped with smoked paprika aioli and house-baked bun.  
Served with a side of mac n cheese and house-cut garlic fries.
- Chicken Pot Pie 17  
Classic pot pie filled with organic chicken, fresh herbs and vegetables topped with a house-made buttery  
puff pastry.
- Seafood Pot Pie 22  
Classic pot pie filled with fresh seafood in a white pepper, chopped clam roux with fresh herbs and  
vegetables topped with a house-made buttery puff pastry.
- Oven Roasted Half Chicken 18  
Mary's organic air-chilled chicken roasted with garlic, lemon and rosemary or house-made smoky St. Louis  
barbecue sauce. Served with garlic mashed potatoes and sauteed red cabbage.
- Country Pork Chop 19  
Niman Ranch pork chop topped with a coarse-ground mustard cream-shallot sauce.  
Served with zucchini-cauliflower gratin and grilled asparagus.
- Braised Beef Short Ribs 19  
Short ribs slow-braised in port, red wine and herbs and topped with piquant salpicon. Served with polenta  
soufflé.
- Fish n Chips \$MKT  
Beer-battered deep-fried local halibut (when available).  
Served with house-made caper tartar sauce, creamy coleslaw and fresh-cut fries.
- Grilled Skirt Steak 21  
Marinated skirt steak topped with a light brandy-mustard sauce. Served with garlic mashed potatoes and  
roasted brussels sprouts.
- Santa Maria Rib Eye Steak 24  
Custom salt- and pepper-rubbed, grilled rib eye served with garlic mashed potatoes and  
roasted brussels sprouts.
- Daily Seafood Special - Chef's Choice \$MKT  
Executive Chef's fresh catch prepared with locally sourced seasonal ingredients.

### Vegetarian Entrees

- Penne with Walnut Arugula Pesto 14  
Penne pasta tossed with cauliflower,  
asparagus and house-made walnut  
arugula pesto.
- Vegetarian Pot Pie 17  
Classic pot pie filled with fresh herbs and  
vegetables topped with a house-made  
buttery puff pastry.
- Seasonal Vegetables and Spaghetti 14  
Spaghetti and seasonal vegetables tossed  
with Italian herbs, garlic, parmesan and  
house-made marinara sauce.
- Vegetable Pizza 16  
House-made pizza crust topped with  
cheeses and fresh seasonal  
local vegetables.
- Side Tickler "Combo" 16  
Choose any 3 side ticklers to customize your  
own personal entree.
- Vegetarian Burger 14  
Fried parmesan polenta cutlet topped with  
fresh pesto and roasted red peppers on a  
house-made bun.
- Ask your server for gluten free options too!

### Side Ticklers 7

- |                             |                             |
|-----------------------------|-----------------------------|
| Garlic Mashed Potatoes      | Zucchini-Cauliflower Gratin |
| Polenta Soufflé             | Vegetable Risotto           |
| Sauteed Cauliflower         | Braised Spinach w/ Garlic   |
| Roasted Fingerling Potatoes | Sauteed Brussels Sprouts    |
| Grilled Asparagus           | Basket of House-Cut Fries   |
| Sauteed Broccoli            |                             |