

## starters to share

- crispy calamari spicy aioli dip 13
- ahi tuna poke taro root chips 14
- buffalo style cauliflower blue cheese dip, apple slaw 9
- harissa hummus raw vegetable medley, roasted beet puree, parmesan flatbread 11 [v]
- spinach n'cheese dip baked leaf spinach, fontina cheese, sourdough toast 12
- house-made guacamole avocado, cilantro, cotija, lime, pistachios, corn tortilla chips 10
- roasted tomato soup crusty grilled cheese 9
- onion soup crostini, melted gruyere 10

## pizza

- grilled peach & smoked gouda calabrian peppers, basil, peach bbq sauce 15
- pepperoni mozzarella, tomato sauce 14
- spinach pesto & tellagio cheese strawberry balsamic, apple wood smoked bacon 13
- brie, blue & crispy prosciutto mozzarella, basil, roasted tomatoes 15

## salad

- nice little salad locally harvested greens, lemon, EVOO, grape tomatoes, cucumber 7
- hearts of romaine caesar dressing, asiago cheese starter 8 entrée 14
- mgbb salad iceberg lettuce, crispy prosciutto, tomato, blue cheese, red onions, oregano vinaigrette 8
- kale and romaine blueberries, grapes, cucumber, dried cranberries, goat cheese, candied pecans, pepitas, red onions, strawberry vinaigrette starter 9 entrée with chicken 16 with salmon 19
- crimson quinoa roasted brussels sprouts, kale, almonds, feta, meyer lemon vinaigrette starter 10 entrée with chicken 17 with salmon 20
- steak salad red beets, Point Reyes blue cheese, grilled balsamic onions, fingerling potatoes, whole grain mustard vinaigrette 19
- seared ahi tuna little gem bibb lettuce, tomato, avocado, pickled onion, cucumber, chili-lime sesame dressing 18

## from the grill

includes your selection of one side

- flat iron steak American wagyu, lemon-parsley chimichurri 24
- filet mignon 10oz USDA choice tenderloin, pinot noir mushroom ragout 48
- ribeye steak bone-in Cattle Ranch Farms, demi-glace shallot butter 51
- tomahawk pork chop Berkshire pork, apple & peppercorn reduction 27
- king salmon Marine Harvest sustainable, sauvignon blanc caper butter 29
- bistro burger all natural ground angus beef, bacon, aged cheddar & monterey jack 15

## maincourse

- artichoke & farro "risotto" sundried tomatoes, baby carrots, parmigiano-reggiano, balsamic reduction 18 [v]
- crispy hake pancetta, chicory, maitake mushrooms, hazelnut cream, celery foam 26
- pan seared diver scallops saffron risotto, English peas, lobster sauce 28 [g]
- cioppino shrimp, clams, calamari, rock fish, salmon, fennel, tomato broth, rouille saffron toast 31
- fish n'chips batter dipped fresh fish, fries, tarter sauce, malt vinegar 19
- pan-roasted chicken lemon thyme jus, toy box mushrooms, fingerling potatoes 23 [g]

**special tonight** in addition to our menu our chef creates a special preparation each evening

**sides** 6 mac n' cheddar cheese, mashed potatoes, fries, heirloom carrots, roasted broccolini, house made chips

### TUESDAY & THURSDAY

crispy fried chicken, mashed potatoes, pan gravy  
22

### SUNDAY

house-smoked prime rib, mashed potatoes, jus, creamy horseradish  
10oz 20 14oz 25

Menlo Grill offers complimentary wine corkage for up to two bottles of wine per table

Bread is provided upon request

*we can accommodate most dietary restrictions, notify your server of any food allergies*

*[v] suitable for vegetarians | [g] gluten free preparation*

executive chef saul romero