

starterstoshare

- 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

fromthegrill

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]

specialtonight 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