# snack/share

charcuterie artisan selection of cured meats, whole grain mustard, pickled vegetables 17

crispy calamari spicy aïoli dip 11

roasted garlic hummus carrots, broccolini, asparagus, grilled naan bread 9 [v]

house-made guacamole corn tortilla chips 8 [gv]

buffalo style cauliflower bleu cheese dip, apple slaw 8 [v]

### firstround

french onion soup sourdough crostini, gruyere cheese 8

butternut squash soup toasted pumpkin seeds, chervil 8

endive salad mixed winter greens, grapes, chevre, candied walnuts, sherry-mustard vinaigrette 8 [gv]

kale & romaine caesar salad shaved asiago, grilled crostini 8 | 11

add char-grilled chicken breast 6 -or- salmon 8 to any salad

## maincourse

mac `n' cheddar cheese 11 add char-grilled chicken breast 6 -or- black forest ham 4

blackened fish tacos seared rock fish, hass avocado cabbage, corn tortillas, lime crema, salsa, 13

char-grilled salmon capellini pasta, braised kale, broccoli, white wine butter sauce 20

pappardelle pasta broccoli rabe, roasted bell peppers, portabella mushrooms, pear tomatoes, garden fresh basil 16 [v]

omelet grilled zuckerman farms asparagus, asiago cheese, strawberry spinach salad 14 [gv]

today's special seasonally inspired a.q.



# substantial salads

**cobb salad** grilled chicken breast, chopped romaine, hass avocado, applewood bacon, egg, cherry tomatoes, point reyes blue cheese 15 [g]

duck confit salad truffle-mushroom vinaigrette, mizuna greens, pine nuts, sourdough crisps 14

steak salad certified Angus New York steak, red beets, Point Reyes blue cheese, grilled balsamic onions, fingerling potatoes, whole grain mustard vinaigrette 19 [g]

**superfood salad** roasted brussels sprouts, crispy farro, bloomsdale spinach, dried cranberries, candied walnuts, green onion, strawberry vinaigrette 14 [v]

add char-grilled chicken breast 6 -or- salmon 8

### pizza&panini

fig & blue cheese pizza aged balsamic vinegar, Point Reyes blue cheese, arugula, pine nuts 13 [v]

prosciutto pizza pecorino cheese, Calabrian chili, soft baked egg, fresh basil 15

**pepperoni pizza** mozzarella, parmesan, tomato marinara sauce 14

muffaletta panini black forest ham, salami, mortadella, Provolone cheese, olive tapenade, garlic aioli, herb focaccia 15

turkey panini smoked turkey, taleggio cheese, caramelized onions, basil pesto, focaccia roll 14

#### sandwiches

your choice of bistro fries, house-made kennebec potato chips, a cup of soup or an organic green salad

bistro burger all natural ground angus beef, bacon, aged cheddar & Monterey jack cheese, lettuce, tomatoes, pickles 14

meatloaf sandwich housemade meatloaf, caramelized onion bacon marmalade, pickles, Monterey jack cheese 13

crispy or char-grilled chicken creamy coleslaw, chipotle aïoli 13

reuben hot pastrami, sauerkraut, 1000 Island dressing, gruyere cheese, toasted rye 12

Bread and water service available upon request When dining in the Menlo Grill Bistro & Bar, we offer complimentary corkage service for up to 2 bottles of wine per table

accommodations can be made for most dietary restrictions and preferences [v] suitable for vegetarians | [g] gluten free preparation