

snack/share

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

crispy calamari spicy aioli dip 13

roasted garlic hummus raw vegetable medley, roasted beet puree, parmesan flatbread 11[v]

house-made guacamole avocado, cilantro, cotija, lime, pistachios, corn tortilla chips 10

buffalo style cauliflower bleu cheese dip, apple slaw 9 [v]

firstround

french onion soup sourdough crostini, gruyere cheese 10

roasted tomato soup crusty grilled cheese 9

nice little salad locally harvested greens, lemon, EVOO, grape tomatoes, cucumber 7

hearts of romaine caesar dressing, asiago cheese starter 8 entrée 14

maincourse

mac 'n' cheddar cheese 11

add char-grilled chicken breast 6

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, organic green salad 14 [gv]

today's special seasonally inspired a.q.

substantialsalads

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

crimson quinoa roasted brussels sprouts, kale, almonds, feta, meyer lemon vinaigrette starter 10 entrée with chicken 17 with salmon 20

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

kale and romaine blueberries, grapes, dried cranberries, goat cheese, cucumber, candied pecans, pepitas, red onions, strawberry vinaigrette starter 9 entrée with chicken 16 with salmon 19

seared ahi tuna little gem bibb lettuce, tomato, avocado, pickled onion, cucumber, chili-lime sesame dressing 18

pizza

grilled peach & smoked gouda calabrian peppers, basil, peach bbq sauce 15

pepperoni mozzarella, tomato sauce 14

spinach pesto & tellagio cheese strawberry balsamic, crispy bacon 13

brie, blue & crispy prosciutto mozzarella, basil, roasted tomatoes 15

sandwiches

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

bistro burger all natural ground angus beef, bacon, aged cheddar & Monterey jack cheese, lettuce, tomatoes, pickles 15

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

crispy or char-grilled chicken creamy coleslaw, chipotle aioli 14

reuben hot pastrami, sauerkraut, 1000 Island dressing, gruyere cheese, toasted rye 13

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

bread 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*

executive chef saul romero