

## 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