

## STARTERS

### **Black Mussel Steamers — 20/18\***

*Served with Tomato & Spinach in a White Wine & Roasted Garlic Sauce*

### **Weekly Flat Bread — 11/10\***

*Ask Your Server for this Weeks Flatbread*

### **Meat & Cheese Plate - — 17/16\***

*Variety of Meat & Cheeses...Served with Baguette, Nuts, Fruit, Jam & Honeycomb*

## SOUP AND SALADS

### **Bowl of Soup of the Day — 6/5\***

#### **The Wedge — 9/8\***

*Iceberg Lettuce Topped with Bleu Cheese Dressing, Applewood Smoked Bacon, Red Onion & Bleu Cheese Crumbles*

#### **Mixed Green Salad — 8/7\***

*Mixed Greens, Diced Tomato, Cucumbers & Croutons...Tossed in Your Choice of Dressing*

#### **Caesar Salad — 9/8\***

*Crisp Romaine, Croutons & Parmesan Cheese with our Caesar Dressing*

## ENTRÉES

### **8 ounce Prime Top Sirloin — 28/26\***

*Top Sirloin Steak Topped with Garlic Herb Butter...Served with Cheddar & Chive Mashed Potato & Sautéed Vegetables*

### **Pork Oso Buco — 28/26\***

*Marsala Braised Oso Buco...Served with Cheddar & Chive Mashed Potatoes & Sautéed Vegetables*

### **Pan Fried Cod Filet — 25/23\***

*Cumin Dusted & Topped with Salsa Verde...Served over a Brown Rice*

### **Creamy Chicken Pesto Pasta — 24/22\***

*Served with Sundried Tomatoes, Spinach & Shredded Parmesan  
+ With Chicken 24/22\* With Shrimp 32/30\* +*

## DESSERTS

### **Homemade Desserts by Lisa & Mike — 8**

*Please Ask Your Server for Today's Choices*

### **SLO Roasted Coffee — 3**

*Proudly Pouring Roasted Italian Espresso Coffee & Morning Foglifter Decaf*

**MENU CREATED BY EXECUTIVE CHEF CHRISTOPHER JONES**