
S T A R T E R S

KOBE BEEF SLIDER..... 5

(Order 3 for \$12)

A handmade mini beef patty gently grilled and topped with lettuce, tomatoes and onions.

SAND DAB SLIDER..... 6

(Order 3 for \$15)

Lightly grilled sand dab filet topped with lettuce, tomatoes, onions and finished with a touch of tartar sauce.

PAN-SEARED AHI TUNA.. 14

A 4oz piece of Ahi Tuna, blackened and drizzled with sweet soy sauce reduction and wasabi aioli.

SAND DABS..... 13

Flaky sand dab filets lightly dredged in flour and grilled to perfection. Served with our house tartar sauce.

CHICKEN NUGGETS..... 9

Free-range chicken tenderloins, lightly crusted in Panko bread crumbs and fried to perfection. Served with ranch dressing.

Add french fries for an extra \$ 2.

CALAMARI..... 11

Tender pieces of calamari steak fried to a golden brown. Served with our house chipotle aioli and tartar sauce.

Add french fries for an extra \$ 2.

CHIPS & SALSA..... 5

FRENCH FRIES..... 6

SWEET FRIES..... 8

ONION RINGS..... 9

O D D S 'N' E N D S

FAJITAS

Freshly sauteed peppers and onions served with beans, salsa, fresh guacamole, and sour cream. Served with your choice of flour or corn tortillas.

CHICKEN..... 16

STEAK..... 18

QUESADILLAS

A flour tortilla filled to the edge with cheese, veggies and your choice of meat.

CHEESE..... 10

CHICKEN..... 15

VEGETARIAN..... 13

STEAK..... 17

TACOS

A traditional corn tortilla, topped with your choice of meat and pico de gallo.

3 TACO PLATTER .. 12

CHICKEN..... 4.50

STEAK..... 5.00

FISH..... 6.00

HANDMADE PIZZAS

CHEESE..... 11

PEPPERONI..... 13

MARGARITA..... 13

SOUTHWEST..... 15

PEDRO'S HAWAIIAN... 14

SOUP DU JOUR

House made soup from scratch, piping hot and served with a side of bread.

CUP..... 6

BOWL..... 8

SIDES & SWEETS

BAG O' CHIPS..... 1.50

COOKIES..... 2.00

FRESH FRUIT..... 1.00

FRUIT CUP..... 5.00

SALADS

Add any of the following to any salad:

Chicken (5.00), Fish (6.00), Shrimp (7.00), Steak (8.00)

CAPRESE SALAD... 12

Freshly sliced mozzarella, seasonal tomatoes, fresh basil, and pickled onions drizzled with balsamic reduction.

MARIANNE'S SALAD... 14

Crisp romaine lettuce, carrots, onions, and sweet peppers lightly tossed with our house balsamic vinaigrette and crowned with freshly grilled Sand Dabs.

GREEK TUNA SALAD... 16

Blackened Ahi Tuna resting on a bed of spring mix, mixed with house made greek dressing kalamata olives, sliced strawberries and feta cheese.

ROASTED BEET SALAD... 14

Chopped, roasted beets over fresh greens mixed with our house made balsamic vinaigrette dressing, topped with feta cheese.

"THE WEDGE"... 11

A crisp wedge of iceberg lettuce, covered in diced tomatoes, onions, blue cheese crumbles, bacon and house made blue cheese dressing.

MIXED GREENS SALAD

SMALL...10 LARGE...13

A refreshing assortment of baby greens, carrots, tomatoes, red onions lightly tossed with our house balsamic vinaigrette.

CAESAR SALAD

SMALL...11 LARGE...14

Crisp romaine lettuce tossed with our house Caesar dressing and generously sprinkled with croutons and asiago cheese.

COBB SALAD

SMALL...14 LARGE...17

Roasted chicken, blue cheese, bacon, tomatoes, avocado, and a hard-boiled egg all over baby greens and tossed with our house balsamic vinaigrette.

CHINESE CHICKEN SALAD

SMALL...13 LARGE...17

Juicy grilled chicken breast atop a bed of fresh romaine, carrots, cashews, fried wonton strips, and sweet mandarin oranges, all tossed with our house sesame dressing.

SANDWICHES

Each selection comes with your choice of:

French Fries, Mixed Greens Salad, Caesar Salad,

Fruit (+ 2.00) Sweet Potato Fries (+ 1.50), Onion Rings (+ 3.00) or a Cup of Soup (+ 3.00)

COURTSIDE BURGER... 13

A fresh, hand-made burger patty cooked to your predilection. Served on a toasted ciabatta roll with lettuce, tomato and onion. Add cheese + 1.00

BACON CHEDDAR BURGER... 15

Our classic Courtside Burger kicked up with thick cut bacon and melted white cheddar cheese.

BBQ BACON BURGER... 15

A hand-made burger patty topped with bacon and BBQ sauce.
Add cheese + 1.50

TURKEY BURGER... 13

A hand crafted turkey patty grilled on an open flame and served on a ciabatta roll with lettuce, tomato and onions. Add cheese + 1.50 Avocado + 2.00

VEGGIE BURGER... 12

A delicious vegetarian patty served on a toasted ciabatta roll with lettuce, tomato and onions.
Add cheese + 1.50 Avocado + 2.00

AHI TUNA SANDWICH... 16

Blackened Ahi tuna, served on a focaccia roll with avocado, lettuce, tomatoes, onions and a wasabi oil soy sauce spread.

CALAMARI STEAK... 14

Fresh calamari steak lightly breaded and quickly fried to golden brown. Served on a soft Focaccia roll with lettuce, tomato, onions and served with our house chipotle aioli and tartar sauce.

PHILLY CHEESESTEAK... 15

Tender rib-eye steak sliced thin and grilled with sweet peppers and onions, placed on a soft Focaccia roll and topped with provolone cheese.

TURKEY MELT... 15

Sliced turkey on a soft Focaccia roll, covered in melted Monterey jack cheese and sliced avocado.

CLASSIC B.L.T.... 12

Thick cut bacon, lettuce, and tomatoes on toasted whole wheat or ciabatta. Add cheese + 1.50 Avocado + 2.00

TURKEY CLUB..... 15

Sliced deli turkey, loaded with crispy bacon, lettuce, tomato and double stacked on toasted wheat bread with mayo spread. Add cheese + 1.50

SAND DAB SANDWICH... 14

Fresh pacific San Dab filets lightly dredged in flour and grilled until perfect. Served on a Focaccia roll with lettuce, tomato, onions and our house tartar sauce on the side.

GRILLED CHICKEN BREAST... 14

Free range chicken breast grilled on an open flame, smothered with melted jack cheese and served on a soft Focaccia roll.

VEGGIE SANDWICH... 12

A fresh vegetarian mixture of tomatoes, lettuce, onions, peppers and avocado with mayo spread on whole wheat. Add cheese + 1.50

ENTREES

CHICKEN MARSALA

A large grilled chicken breast, bathed in marsala sauce and chopped mushrooms. Served with veggies and chef's choice of side.

24

SAND DAB PICATTA

Sand dabs, lightly floured and grilled, served with a lemon caper butter sauce, veggies and the chef's choice of side dish.

26

BLACKENED AHI TUNA

Fresh tuna blackened to succulence and served with a wasabi oil soy sauce, vegetables and the chef's choice of side dish.

26

SALMON SALAD

Fresh salmon on a bed of romaine lettuce with chopped peppers, onions and tomatoes. Served with our house balsamic dressing.

25

PRAWN PASTA

Four jumbo prawns served over fettuccini and bathed in a white wine sauce sauteed with tomatoes, mushrooms, zucchini, shallots and garlic.

28

RIB-EYE STEAK

Tender rib eye prepared to your specification over an open flame grill. Served with the chef's choice of side, vegetables, and a roasted shallot demi-glaze sauce.

28

3.00 charge will be added for split meals

LIBATIONS

SOFT DRINKS, ETC.

Fresh Cup of Coffee	2.00	Coca Cola	1.50	Gatorade	2.75
Hot Tea	2.00	Diet Coke	1.50	Pellegrino .5 Ltr	2.75
Iced Tea	1.50	Coke Zero	1.50	Pellegrino 1.5 Ltr	5.00
Fresh Fruit Smoothies	5.00	Diet Pepsi	1.50	Apple Juice	2.50
Bottle Water	1.25	7-Up	1.50	Orange Juice	3.00
Hot Chocolate	3.00	Dr. Pepper	1.50	Cranberry Juice	2.75
Chocolate Milk	3.00			Lemonade	2.00

DRAFT BEER

PINT 6.00/PITCHER 17.00

Goose Island IPA
Stella Artois
Firestone DBA
Firestone 805
Corona Extra
Kona Longboard Lager
Gordon Biersch Marzen
Carmel Valley Pale Ale

BOTTLE BEER

ALL BOTTLE BEERS 6.00

Budweiser / Bud Light
Michelob Ultra
Guinness
Corona Light
Modelo (Especial/Negra)
Lagunitas IPA
Blue Moon
O'Douls (Non-Alc)

LIQUOR

WHISKY

Jim Beam
Woodford Reserve
Monkey Shoulder
Templeton Rye
Magnus
Tillamore D.E.W.
Elijah Craig
Hennessy
The Glenlivet
Remy Martin

TEQUILA

Cazadores
Patron Silver
Herradura Silver
Herradura Reposado

RUM

Crown Royal

VODKA

Titio's
Hangar 1
Grey Goose

GIN

St. Geroge
Benham's
Hendrick's

WINE

Please ask your server about our wine list!