

Lunch

snack/share

spinach and artichoke dip applewood smoked bacon, grilled crostini 13

charcuterie artisan selection of cured meats, whole grain mustard, pickled vegetables 18

crispy calamari spicy aioli dip 11

roasted garlic hummus garden fresh vegetables, grilled naan bread 8 [v]

house-made guacamole tortilla chips 8 [gv]

firstround

french onion soup sourdough crostini, gruyere cheese 8

manhattan clam chowder baby clams, tomato broth, oyster crackers 8

wild arugula salad hot smoked salmon, cherry tomato, celery, fuji apple, horseradish vinaigrette 12

baby kale salad pear, lara chanel goat cheese, toasted walnuts, balsamic vinaigrette 11 [gv]

organic greens from county line farms, lemon herb vinaigrette 6 | 9 [gv]

iceberg wedge crispy applewood smoked bacon, point Reyes blue cheese, buttermilk dressing, cherry tomatoes 8 | 11 [g]

chopped caesar salad parmigiano-reggiano, garlic croutons 7 [v]

-add grilled chicken 7 or salmon 8 to any salad -

coolrefreshments

housemade spritzer 4

lemonade 3

arnold palmer 3

tropical island iced tea 3

coke, diet coke, sprite, ginger ale 3

bundaberg peach or blood orange 5

fever tree ginger beer 4.5

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.

sandwiches&such

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

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

crispy chicken creamy coleslaw, chipotle aioli 13

reuben hot pastrami, sauerkraut, gruyere, marble rye 12

blackened fish tacos three tacos featuring seared rock fish, corn tortillas, jicama slaw, lime crema, salsa, hass avocado 13

prosciutto pizza mozzarella, arugula pesto, pine nuts 14

maincourse

cast iron skillet mac 'n' cheddar cheese 11
-add grilled chicken breast or black forest ham 5-

chicken pot pie oyster mushrooms, garden vegetables, puff pastry 18

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

cobb salad chopped romaine, grilled chicken, hass avocado, applewood bacon, egg, cherry tomatoes, point Reyes blue cheese dressing 14

steak salad angus new york steak, golden beets, point Reyes blue cheese, grilled balsamic onions, fingerling potatoes, whole grain mustard vinaigrette 19

fettuccine pasta sun dried tomato, sugar snap peas, fava leaves 16[v]

everylunch

today's special seasonally inspired a.q.

