

lunch

flat breads

House-Made Hummus \$4

Three Olive Tapenade & Hummus \$6

Blue Cheese Brie, House Dried Tomatoes & Caramelized Onions \$7 🍄

Grilled Chicken, Dried Cranberry English Cheddar,
Toasted Walnuts & Garlic/Parsley Aioli \$10

Smoked Salmon, Caper Cream Cheese &
Mom's Sweet Marinated Onions \$9

Kobe Skirt Steak, Grilled Portobello,
Roasted Red Peppers & Balsamic Reduction \$10

appetizers

grilled artichoke

Parmesan Cheese & Clarified Butter \$8 🍄

dungeness crab cakes

Balsamic Remoulade & Sweet Bell Pepper Slaw \$9

steamed clams

Garlic, White Wine & Fresh Parsley Butter \$11

tomato basil bisque

Parmesan Black Pepper Crostini \$5

salads

Add Chicken \$5 Add Salmon \$6 Add Shrimp \$6 Add Ahi Tuna \$7 Add Kobe Skirt Steak \$8

pop's caesar

Romaine, Anchovy, Garlic & Parmesan with Black Pepper Crostini \$7

ken's

Baby Mixed Greens, House-Dried Tomato Vinaigrette, Apple,
Fontina Cheese & Candied Pecans \$7 🍄

mr. morton's

Baby Mixed Greens, Balsamic/Garlic vinaigrette, Blue Cheese, Red
Grapes & Toasted Walnuts \$7 🍄

john's

Spinach, Soy/Lemon/Brown Sugar Emulsion, Mandarin Oranges,
Noodles & Candied Almonds \$7 🍄

mr. martinez's

Baby Mixed Greens, Poblano Chile & White Balsamic Vinaigrette,
Pepitas, Manchego Cheese & Fresh Mango \$7 🍄

pinwheels

pinwheel club

Chicken, Avocado, Tomato & Pepper Jack \$12

italian pinwheel

Sausage, Pepperoni, Roasted Red Pepper
& Mozzarella \$12

veggie pinwheel

Portabello Mushroom, Spinach, Broccoli,
Onion, Red Pepper, Garlic & Smoked Gruyere
\$11 🍄

entrees

chicken marsala

Mushroom/Marsala Reduction & Shallot Herb Mashers \$15

sautéed pork medallions

Caramelized Onion, Sherry/Sage Demi-Glace &
Shallot Herb Mashers \$14

seared salmon

Fresh Tomato Caper Butter & Shallot Herb Mashers \$16

ahi tuna

Seared RARE, Sweet & Spicy Peanut Sauce & Basmati Rice \$17

risotto

Smokey Bacon, Mascarpone Cheese, Spinach &

Grilled Portobello Mushrooms \$13

Add Chicken \$5 Add Salmon \$6

Add Shrimp \$6 Add Kobe Skirt Steak \$8

grilled beef tenderloin

Port Reduction, Blue Cheese Butter & Shallot Herb Mashers \$23

sausage fettuccine

Sausage, Chunky Tomato Sauce, Roasted Peppers, Onions &
Parmesan \$12

angel hair pasta

Chicken Breast, Cream Sauce, House Dried
Tomatoes, Mushrooms, Roasted Garlic & Fresh Basil \$14 🍄

sautéed pacific white shrimp

Sweet & Spicy Ginger Soy, Fresh Pineapple, Stir Fry
Vegetables & Toasted Almonds over Angel Hair \$16 🍄

thai pasta

Sauteed Chicken, Sweet & Spicy Peanut Sauce, Bell Peppers, Zucchini,
Bean Sprouts with Roasted Peanuts & Cilantro over Fettucinni \$17

🍄 Denotes items that may be prepared vegetarian.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness.

Individuals with certain health conditions maybe at high risk if these foods are consumed raw or undercooked. Contact your physician or local health department for more information.