

MESQUITE GRILL LUNCH 11 - 3 PM

SMALL PLATES

SOUP DU JOUR
CUP 5 BOWL 8

GOLDEN COCONUT SHRIMP
GRILLED PINEAPPLE, SRIRACHA LIME AIOLI,
MACADAMIA NUTS AND TEQUILA MANGO CHUTNEY
12

CHICKEN CORN CHOWDER
CUP 5 BOWL 8

FARM FRESH ORGANIC DEVEILED EGGS
LOCAL CAGE-FREE EGGS, CREAMY FRENCH
MUSTARD YOLKS, BACON CRUMBLE AND GREEN
ONIONS 6

SALADS

SOUTHWEST CHICKEN SALAD

FRESH ICEBERG & ROMAINE LETTUCE, ROASTED CORN, TOMATOES, BLACK BEANS, AND AVOCADO TOSSED WITH CILANTRO LIME VINAIGRETTE, FRIED ONION AND TORTILLA STRIPS 16

VERDE SALAD

"HOT SMOKED" CHILLED SALMON, ASIAGO, TOMATO, PEPITAS, BLACK CURRANTS, DEHYDRATED CORN AND BARLEY SERVED WITH APPLE MUSTARD VINAIGRETTE 15

GF SONOMA MEDITERRANEAN SALAD

BABY GEM LETTUCE, CUCUMBER, TOMATO, OLIVES, AVOCADO, CAPERS, FETA CHEESE AND TOSSED IN HERBED SHERRY VINAIGRETTE 13

GF CLASSIC COBB SALAD

FIRE GRILLED CHICKEN BREAST, ICEBERG AND ROMAINE LETTUCE, SMOKED BACON, TOMATO, BLEU CHEESE CRUMBLES, CHOPPED EGG AND AVOCADO, SERVED WITH YOUR CHOICE OF DRESSING 16

WARM BEET AND GORGONZOLA SALAD

MARKET BEETS, MANDARIN ORANGES, AVOCADO, WALNUTS, BABY GREENS, ISRAELI COUSCOUS AND CHAMPAGNE CRANBERRY EMULSION 13

ITALIAN BABY KALE WITH SOPPRASSETTA

PARMESAN, PICKLED ONIONS, ROASTED PEPPERS, MINI MOZZARELLA AND OREGANO VINAIGRETTE 14

GF SHRIMP LOUIE SALAD

SWEET POACHED SHRIMP, CLASSIC TANGY CHILE DRESSING, FRESH LETTUCES, AVOCADO, TOMATO AND CUCUMBER 14

ENTRÉES

SIGNATURE ANGUS BURGER*

SWEET GOLDEN BRIOCHE BUN, LETTUCE, TOMATO, PICKLE AND ONION 13 ADD: CHEESE, AVOCADO, GRILLED ONIONS, BACON, JALAPENOS, GREEN CHILES OR SAUTÉED MUSHROOM +1

CARNE ASADA QUESADILLA

GRILLED CARNE ASADA STEAK, PICO, MELTED CHEESE IN A CRISPY FLOUR TORTILLA SERVED WITH SOUR CREAM, SALSA AND GREEN CHILI CREAM SAUCE 14

CRAB & SHRIMP 'ROLL'

BUTTERY TOASTED ROSEMARY SOURDOUGH, CRAB AND BABY SHRIMP SALAD, ROASTED GARLIC LEMON AIOLI 16

GRILLED PASTRAMI REUBEN

SLICED THIN PASTRAMI, SWISS, GRILLED MARBLE RYE, RUSSIAN DRESSING AND HOUSE SAUERKRAUT 14

GARLIC BUTTER STEAK SLIDERS

BACON-TOMATO JAM, RED PEPPER WHIPPED GOAT CHEESE, LEAF LETTUCE ON A BABY BRIOCHE BUN 19

GF "T-M-T" TONTO MAHI TOSTADAS

BLACKENED PACIFIC MAHI MAHI, BLACK BEAN PUREE, CHIPOTLE SLAW, ROASTED CORN SALSA, JALAPENO, COTIJA AND MANGO SAUCE 15

GARLIC-CILANTRO SHRIMP TACOS

MARINATED BABY SHRIMP, SWEET & SPICY JICAMA SLAW, AVOCADO AND HONEY CHIPOTLE DRESSING 15

PRIME RIB BEEF DIP*

THIN SLICED, MELTED PROVOLONE CHEESE, CARAMELIZED ONIONS, TOASTED CIABATTA ROLL AND AU JUS ADD SAUTÉED MUSHROOMS +1 20

OMELETTE OF THE DAY W/ FRESH FRUIT

11

HOUSE DELI BOARD

HALF SANDWICH WITH SOUP OR SALAD

FRESH DELI SANDWICH WITH LETTUCE, TOMATO, MAYONNAISE & CHOICE OF MEAT (TURKEY, HAM, PASTRAMI, APPLEWOOD BACON OR TUNA SALAD), CHEESE (AMERICAN, SWISS, CHEDDAR OR PROVOLONE) BREAD (WHOLE WHEAT, SOURDOUGH OR MARBLE RYE) 10 WHOLE SANDWICH +3

Please request any dietary restraints and some items can be made Gluten Free, ask your server.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An automatic 18% service charge will be added to your check.

Split plate charge; \$4 includes an additional side dish for the split plate.