

Bar Food

BUFFALO WINGS 8.95

crispy wings tossed in buffalo sauce, crudities, ranch or blue cheese dipping sauce

COCONUT PRAWN TEMPURA 11.95

fresh prawns with a soy-yuzu glaze and served with a grilled pineapple chutney

NACHOS 8.95

warm tortillas topped with beef chili, tomatoes, jalapenos, jack and cheddar cheese and sour cream

ADOBO CHICKEN QUESADILLA 9.95

yucatan style marinated chicken, cheese, salsa, sour cream, avocado, and a flour tortilla

Salads

ASIAN CHICKEN SALAD 11.95

chicken, broccoli, crisp green wonton chips, sesame soy dressing

POACHED PEAR SALAD 8.95

spinach, pt. reyes bleu cheese, candied pecans, cranberries and raisins.

DUNGENESS CRAB LOUIS 21.95

local fresh crab & sliced avocado and cucumbers with a classic louis dressing

SIMPLE MIXED GREEN SALAD 6.95

baby lettuce, cucumbers, cherry tomatoes, balsamic vinaigrette

CAESAR SALAD 8.95

romaine hearts, anchovy-parmesan dressing, homemade focaccia croutons

+ADD GRILLED OR BREADED CHICKEN 6.00

+ADD FISH OF THE DAY 8.00

+ADD SHRIMP (5) 7.00

MONTEREY BAY CALAMARI 10.95

toasted breadcrumbs, jalapenos, zucchini served with marinara and lemons

Soups

MINISTRONE CUP 3.95 BOWL 5.95

FIREHOUSE CHILI CUP 4.95 BOWL 7.95

topped with sour cream, cheese & bermuda onions

SOUP OF THE MOMENT

CUP 4.95 BOWL 7.95

chefs daily soup using all natural broths and reductions

Build your Own Burger

CHOICE OF

FRENCH FRIES, COLESLAW, ONION RINGS

½ LB. ANGUS BEEF HAMBURGER OR CHEESEBURGER DELUXE 11.95

served on a grilled onion kaiser roll with the choice of cheese and all of the toppings

CALIFORNIA BURGER BOWL 12.95

hearts of romaine, avocado, egg, bacon, tomatoes, cucumbers, ranch dressing, melted pt. reyes blue cheese
veggie garden burger available upon request

Local Favorites

SAN FRANCISCO CLAM CHOWDER

served with a warm focaccia dinner roll
CUP 5.95 BOWL 7.95

FISH AND CHIPS 14.95

sustainable fish with a tempura beer crust served with a side of french fries

Main Courses

all entrees served with warm dinner rolls & butter

entrees served from 5pm to 10pm

JAPANESE PUMPKIN RAVIOLI 15.95

browned butter & toasted sage sauce finished with parmesan & candied pecans

STEAK FRITTES 24.95

10oz grilled flat iron steak, fresh local vegetables, french fries, and peppercorn sauce

GRILLED

SKUNA BAY, B.C. SALMON 26.95

local roasted vegetables, yukon potatoes, and tuscan tomato tapanade

BAKED CHICKEN PARMESAN 18.95

breaded chicken cutlet, baked with marinara and mozzarella served with penne pasta

BRAISED BEEF SHORT RIBS 24.95

tender braised beef in red wine & fresh local vegetables served with potatoes au gratin

DUNGENESS CRAB CAKES 19.95

two golden cakes, remoulade sauce, grilled asparagus and Yukon Potatoes

CHARBROILED NY STRIP STEAK 36.00

10z. center cut strip served au poivre, fresh local vegetables, potatoes with bacon & onions

Baja Style Tacos

mayan style lime-jalapeno slaw, pico di galo, sliced ripe avocado, chipotle crema, queso fresco & lime
*jorge's habenero-lime sauce on request**

3 EACH

ADOBO CHICKEN FAJITA STYLE 8.95

PULLED PORK CARNITAS 9.95

TENDER BEEF SHORT RIB 10.95

LOCAL CATCH TEMPURA OR GRILLED 13.95

ASK ABOUT OUR FILET MIGNON "TIP"
TACOS SERVED ON THE WEEKENDS

Sandwiches

choice of french fries, coleslaw, onion rings

OCEANO CLUB SANDWICH 12.95

triple decked turkey, bacon, avocados, swiss cheese & mayonnaise on toasted white bread

SHAVED TRI-TIP SANDWICH 11.95

generous portion of shaved tri tip, provolone cheese, caramelized onions, crunch hoagie

CHICKEN CUTLET PARMESAN 10.95

breaded chicken breast, marinara, mozzarella, toasted soft rosemary foccaccia roll

For the Kids \$6.95

FOCACCIA PIZZA

CHICKEN TENDERS

MAC & CHEESE

GRILLED CHEESE & FRENCH FRIES

SPAGHETTI WITH TOMATO SAUCE

PENNE WITH BUTTER & BROCCOLI

PEANUT BUTTER AND JELLY SANDWICH WITH FRUIT CUP

Non-Alcoholic Specialties \$5

THOMAS KEMPER BLACK CHERRY AND HONEY SODA

REPUBLIC OF TEA
POMEGRANATE ICED TEA

BUNDABERG GINGERALE

ROOT BEER

SPARKLING PELLEGRINO

PELLEGRINO
ARANCIATTA ROSSO, LIMONATA