

STARTERS & SMALL PLATES

✓ PARMESAN PORTOBELLO FRIES

Thick cut mushrooms | Parmesan
red pepper & rosemary aioli 8.99

✓ GRILLED ARTICHOKE

Locally grown | marinated | zesty basil aioli
grilled lemon 9.99

GINGER CHICKEN POTSTICKERS

Stuffed dumplings | julienne vegetables | ponzu
dipping sauce | your choice steamed or fried 10.50

FILET MIGNON CHILI BOWL

Cheddar cheese | tortilla strips 8.99

✓ VG HOUSEMADE GUACAMOLE & CHIPS

Warm corn tortilla chips | housemade guacamole
pico de gallo 8.99

SPICY AHI TUNA TARTARE

Hand-chopped | spicy sriracha sauce | avocado
seaweed salad | wonton chips | ginger 13.99

CHICKEN QUESADILLA

Jack & cheddar cheese | flour tortilla | fresh salsa
housemade guacamole | sour cream 9.99

✓ SPINACH AND ARTICHOKE FONDUE

Baby leaf spinach & chopped artichokes simmered
with sweet garlic, herbs & five creamy cheeses | feta gratin
hand cut Yukon gold kettle chips for dipping 10.50

CALAMARI

Lightly battered | flash fried | housemade marinara
& chipotle aioli 10.99

✓ SWEET POTATO FRIES

Chipotle aioli | honey mustard dip 6.99

HOUSEMADE SOUPS

✓ VG TUSCAN WHITE BEAN & KALE SOUP

kabocha squash | toasted pumpkin seeds

✓ TOMATO BISQUE • ✓ WILD MUSHROOM • CHICKEN TORTILLA

FRENCH ONION • ✓ SPLIT PEA

Cup 5.99 Bowl 7.99

SALADS

Start with a cup of soup 3.99

COBB

Chicken breast | iceberg & romaine lettuce | tomatoes
cucumbers | smoked bacon | Swiss cheese | crumbled bleu
cheese | avocado | diced egg | lemon Dijon vinaigrette
half 11.50 full 14.50

CHOPPED ITALIAN

Chicken | shredded iceberg & romaine | roasted peppers
salami | tomatoes | cucumbers | kalamata olives | sun-dried
tomatoes | provolone cheese | chickpeas | balsamic vinaigrette
half 11.99 full 14.99

JUMBO LUMP CRAB CAKES

Crispy panko crust | housemade tartar sauce
mixed greens 13.99

BBQ CHICKEN

Red onions | black beans | sweet roasted corn | tortilla strips
tomatoes | cilantro | organic mixed greens | ranch dressing
half 11.50 full 14.50

CLASSIC CAESAR

Hearts of romaine | seasoned croutons | Parmesan
housemade dressing
half 8.50 full 11.50

POACHED SALMON NIÇOISE

Fresh salmon filet | organic mixed greens | green beans
red potatoes | sliced kalamata olives | red onions | capers
tomatoes | diced egg | lemon Dijon vinaigrette
half 12.50 full 15.50

ROASTED BEET & GORGONZOLA

Fresh tomatoes | candied walnuts | organic mixed greens
lemon Dijon vinaigrette
half 9.50 full 12.50

SMALL SALAD & SOUP COMBO

Choice of organic mixed green or Caesar salad
cup of any housemade soup 10.50

GRILLED CURRY CHICKEN

Organic mixed greens | grilled pineapple | black currants
dried cranberries | tomatoes | toasted coconut
sesame ginger vinaigrette
half 11.50 full 14.50

✓ GRILLED VEGETABLES

Sliced portobello mushroom | zucchini | carrots | red peppers
onions | asparagus | roasted tomato | mixed green salad
lemon Dijon vinaigrette | crumbled feta cheese 13.99

GINGER POACHED CHICKEN

Tender julienne chicken breast | crunchy shredded cabbage
& lettuce | toasted almonds | snow peas | carrots | green
onions | crispy wontons & rice noodles | Chinese honey
mustard dressing
half 11.50 full 14.50

SEAFOOD LOUIS

King crab | jumbo shrimp | tomato | asparagus
hard boiled eggs | shredded iceberg & romaine
classic Louis dressing 19.99

BABY SPINACH, SMOKED BACON & GRILLED PORTOBELLO

Crispy goat cheese fritters | vine ripened tomato | wildflower
honey mustard
half 10.50 full 13.50

✓ VG ORGANIC MIXED GREENS

Lemon Dijon vinaigrette | julienne carrots | fresh tomatoes
half 6.99 full 9.99

SEARED BLACKENED AHI WITH NAPA SLAW

Sesame ginger dressing | pickled ginger | wasabi 13.99

✓ CAMELIZED WALNUT, TOMATO & GOAT CHEESE

Organic field greens | balsamic vinaigrette
half 8.99 full 11.99

ADD FOUR OUNCES OF:

Filet Mignon (5oz) 7.00

Tuna Salad 4.00

Grilled Gulf Shrimp 5.00

Seared Ahi 6.00

Grilled Chicken Breast 3.00

Grilled or Poached Salmon Filet 6.00

King Crab 7.00

NEIGHBORHOOD FAVORITES

Start with a small cup of soup, Caesar or organic mixed green salad 3.99

CHICKEN PICATTA

White wine | lemon | capers | bed of thin spaghetti
baby arugula & shaved onion salad 16.99

CHICKEN PARMESAN

Thick cut breast | seasoned panko | Parmesan
melted Bel Paese cheese | spaghetti marinara 16.99

FISH & CHIPS

Beer battered Alaskan cod | tartar sauce | coleslaw
French fries 16.99

FREE RANGE CHICKEN POT PIE

Potatoes | carrots | mushrooms | peas
individual flaky puff pastry bowl 13.99

BAJA CIOPPINO

Jumbo shrimp | king crab | clams | mussels | calamari
fresh fish | Mexican style seafood broth | chili flakes | cilantro
bell peppers | garlic toast 19.99

BEEF POT ROAST

Tender slow-cooked | creamy mashed potatoes | rich beef
gravy | peas | carrots | caramelized pearl onions 15.99

GRILLED SALMON

Sesame ginger sauce | broccolini with garlic & shallots
Yukon gold mashed potatoes 19.99

PESTO STEAMED MUSSELS & CLAMS

Chardonnay garlic broth | pesto drizzle
grilled baguette 13.99

CHICKEN MARSALA

Sauteed | cremini & button mushrooms | flavorful wine sauce
bed of thin spaghetti | baby arugula & shaved onion salad 16.99

FILET MIGNON

Grilled 7 oz | truffle & Madeira wine sauce
Yukon gold mashed potatoes | sauteed green beans
with slivered almonds 22.50

PARMESAN CRUSTED SNAPPER

Seasoned panko crust | lemon butter broth
mashed potatoes | sauteed spinach 14.99

SHELTON FARMS TURKEY MEATLOAF

Sun-dried tomato gravy | creamy mashed potatoes
sauteed green beans with slivered almonds 14.50

PASTA

Start with a small cup of soup, Caesar or organic mixed green salad 3.99

GARLIC SHRIMP SCAMPI

Linguine | sauteed jumbo shrimp | garlic | lemon | white
wine | capers | buttery sauce
half 13.99 full 16.99

SPAGHETTI & MEATBALLS

Blend of lamb & beef | Parmesan | herbs
fresh spinach & roasted garlic marinara 12.99

BLACKENED CHICKEN PENNE

Cajun spices | pesto cream sauce | diced tomatoes | scallions
half 12.50 full 14.99

Ⓥ THREE CHEESE RAVIOLI

Ricotta | mozzarella | Parmesan | vine-ripened
Yolo Valley tomato cream sauce
half 10.99 full 13.99

CHICKEN FETTUCCINE

Chicken breast | sun-dried tomatoes | walnuts
shallots | sage cream sauce
half 12.50 full 14.99

SALMON & ASPARAGUS FARFALLE

Roasted salmon | asparagus | lemon zest
white wine cream sauce
half 13.50 full 15.99

Ⓥ MAC 'N' CHEESE

Our special cheese blend | Parmesan bread crumbs 11.99
Add smoked bacon or blackened chicken 2.00

Ⓥ ARTICHOKE RAVIOLI

Parmesan cream | sauteed artichoke | spinach
balsamic reduction drizzle
half 11.99 full 14.99

FLATBREADS

Includes choice of Caesar, organic mixed green salad or cup of soup

Ⓥ GRILLED PEAR & GORGONZOLA

Bel Paese cheese | caramelized onions | roasted garlic pesto
arugula | balsamic reduction drizzle 11.50

WILD MUSHROOM & SMOKED BACON WITH TRUFFLE OIL

Cremini and champignon mushrooms | hardwood smoked
bacon | fresh thyme | truffle scented Parmesan cream 11.99

Ⓥ GRILLED VEGETABLE WITH CILANTRO PESTO

Zucchini & squash | red onion | portobello | sweet peppers
sun-dried tomatoes | carrots | feta cheese 10.99

The symbols on our menu

Ⓥ Vegetarian
(may contain eggs or dairy)

Ⓥg Vegan

Please ask your server about items that may be prepared Gluten-free

BREAKFAST FOR LUNCH

Available Monday - Friday until 3 pm
Served with Marmalade potatoes

GILSON'S SCRAMBLE

Three farm fresh eggs | smoked bacon | avocado
cheddar & Jack cheese | choice of toast 11.50

CLASSIC EGGS BENEDICT

Three poached farm fresh eggs | toasted English muffin
Canadian bacon | housemade hollandaise sauce 11.99
substitute smoked salmon 1.00

THE MARMALADE BREAKFAST

Three eggs any style | your choice of: smoked bacon, honey
cured ham, country sausage patties, Canadian bacon or turkey
sausage | choice of toast 9.99

Ⓟ EGG WHITE FRITTATA WITH FRESH GARDEN VEGETABLES

Three egg whites | baby spinach | carrots | squash | tomato
red onion | mushrooms 10.99

BURGERS

Choice of organic mixed green salad or French fries. Substitute sweet potato fries 2.00
Start with a cup of soup, Caesar or organic mixed green salad 3.99

SHELTON FARMS FREE RANGE TURKEY BURGER

Grilled veggies | roasted peppers | herb goat cheese
toasted ciabatta 11.99

HALF-POUND CAFE BURGER

Lettuce, tomato, onion | toasted brioche bun 10.99

SMOKEY BBQ BACON CHEESEBURGER

Crispy buttermilk onion strings | cheddar
lettuce, tomato, onion | toasted brioche bun 12.99

COLORADO LAMB BURGER

Grass-fed lamb | Bel Paese cheese | roasted garlic mayo
arugula, tomato, red onion | rustic ciabatta 12.99

JALAPEÑO BURGER

Two roasted chilies | grilled sweet onions | cheddar
& Jack | chipotle mayo 11.99

Ⓟ SOY-GLAZED VEGGIE & BROWN RICE BURGER

Heirloom tomato | Haas avocado | lettuce
red pepper aioli 10.99

*Substitute Shelton Farms turkey burger - or - Veggie & brown rice burger

TACOS DE CALIFORNIA

Choice of organic mixed green salad or French fries. Substitute sweet potato fries 2.00
Start with a cup of soup, Caesar or organic mixed green salad 3.99

CHICKEN

Rolled flour tortillas | grilled breast
pickled cabbage | pico de gallo
fresh avocado | chipotle aioli 10.99

FILET MIGNON

Rolled flour tortillas | grilled filet mignon
pickled cabbage | pico de gallo
fresh avocado | chipotle aioli 11.99

SEABASS

Rolled flour tortillas | pan seared
pickled cabbage | pico de gallo
fresh avocado | basil aioli 13.99

SANDWICHES

Choice of organic mixed green salad or French fries. Substitute sweet potato fries 2.00
Start with a cup of soup, Caesar or organic mixed green salad 3.99

PHILLY CHEESESTEAK

Shaved rib eye | grilled onions | sweet peppers
melted Bel Paese cheese 12.50

BLTA

Smoked bacon | lettuce | tomato | sliced avocado
mayonnaise | toasted La Brea Bakery sourdough 11.50

BLACKENED CHICKEN SANDWICH

Cajun spices | melted provolone | roasted peppers
sauteed onions | chipotle aioli | toasted French roll 12.50

TURKEY WRAP

Tender breast meat | roasted peppers | cucumbers
tomatoes | avocado | iceberg lettuce | ranch dressing
sun-dried tomato flour tortilla 11.50

TUNA MELT

House blended line caught albacore tuna salad
melted cheddar | grilled La Brea Bakery sourdough 11.50

LINE CAUGHT ALBACORE TUNA SALAD

Lettuce | tomato | La Brea Bakery sourdough 10.99

Ⓟ GRILLED CHEESE & TOMATO BISQUE

Bel Paese cheese | Parmesan | cheddar | Jack
La Brea Bakery bread | housemade Tomato Bisque 10.99
Add smoked bacon & tomatoes 2.00

CLASSIC CLUB

Oven roasted turkey breast | smoked bacon | lettuce | tomato
mayonnaise | toasted La Brea Bakery sourdough 11.50

REUBEN

Lean corned beef | Russian dressing | sauerkraut | melted
Swiss cheese | grilled La Brea Bakery corn rye 12.50

FILET MIGNON GORGONZOLA SANDWICH

Thinly sliced | caramelized onions | gorgonzola spread
arugula | lemon Dijon vinaigrette | French roll 13.99

TURKEY MELT

Slow roasted | grilled La Brea Bakery sourdough
avocado | bacon | melted provolone 11.50

SLOW ROASTED TURKEY & CRANBERRY

Lettuce | tomato | mayonnaise | La Brea Bakery
multi grain bread 10.50

HALF SANDWICH & SOUP

Choice of turkey, tuna salad or BLTA | cup of our
housemade soup 10.50