

LUNCH COMBINATIONS

Choose any two items below: **Soup and Salad, 13**
Half Sandwich with Soup or Salad, 13

SOUPS

French Onion Soup (add 1)
Classic New England Clam Chowder
Soup of the Day

SALADS

Classic Caesar Salad
Mixed Greens with Maple Vinaigrette
Sesame Won Ton Salad
House Salad
Maytag Blue Cheese Salad
Broadway Pea Salad

HALF SANDWICHES

Hot King Crab Sandwich
Turkey, Bacon, Avocado and Tomato
Chicken Walnut Salad Sandwich
Prime Rib French Dip
BBQ Tuna Club
Ham and Cheese Sandwich
Kobe Meatloaf Sandwich

SANDWICHES

Served with your choice of:
Homemade potato chips or French fries.
Sweet potato fries, onion rings or
side salad, add 1.

BBQ TUNA CLUB
 Pepper bacon, tomato, avocado, roasted
 corn aioli, grilled sourdough bread. 11

KOBE MEATLOAF SANDWICH
 Sweet-hot mustard, olive mayonnaise. 10

PULLED PORK SANDWICH
 Barbecue pork, grilled bun, cole slaw. 10

HOT KING CRAB SANDWICH
 Artichokes, Parmesan, sliced onions,
 tomato, Cheddar. 14

PRIME RIB FRENCH DIP 13

BACON & CHEDDAR BURGER
 All natural, hormone and additive free
 half-pound beef patty. 11

CHICKEN WALNUT SALAD SANDWICH
 Fuji apples, walnuts, tarragon mayonnaise,
 sliced tomato. 9

TURKEY, BACON, AVOCADO & TOMATO 10

GRILLED CHICKEN CLUB
 Smoked bacon, tomato, sliced Brie. 12

HAM & CHEESE SANDWICH
 Smoked ham, mustard aioli, melted Swiss,
 Provolone. 9

SOUPS & STARTER SALADS

FRENCH ONION SOUP
 Caramelized onions, Swiss and Parmesan. 8

CLASSIC NEW ENGLAND CLAM CHOWDER
 Rich cream, red potatoes, tender clams. 7

FRESH SOUP OF THE DAY
 Your server will tell you today's offering. 6

MIXED GREENS WITH MAPLE VINAIGRETTE
 Sliced pear, toasted pecans, maple vinaigrette,
 crumbled Maytag blue cheese. 6

CLASSIC CAESAR SALAD
 Crisp romaine greens, garlic-Parmesan
 croutons, fried anchovy, lemon. 8

HOUSE SALAD
 Seasoned croutons, diced tomatoes, onions,
 cucumbers, grated Parmesan. 6

MAYTAG BLUE CHEESE SALAD
 Romaine, chopped eggs, slivered almonds,
 blue cheese crumbles. 8

BROADWAY PEA SALAD
 Water chestnuts, bacon, creamy pepper dressing. 7

ENTRÉE SALADS

GRILLED STEAK SALAD
 Crispy buttermilk onion strings, diced tomatoes,
 smoked hazelnuts, Maytag blue cheese
 dressing. 15

BAY SHRIMP & BLUE CHEESE SALAD
 Crisp romaine, chopped eggs, slivered almonds,
 Maytag blue cheese dressing. 12

MAPLE CHICKEN SALAD
 Sliced pear, toasted pecans, pecan-crust
 Maytag blue cheese, maple vinaigrette. 16

SEAFOOD LOUIE
 Grilled salmon, Dungeness crab, bay shrimp,
 deviled egg, 1000 Island. 18

SESAME CHICKEN SALAD
 Sweet red peppers, won ton strips, toasted
 slivered almonds, sesame vinaigrette. 13

CLASSIC CAESAR SALAD
 With blackened salmon 17
 With grilled chicken 14

CHICKEN WALNUT SALAD
 Fuji apples, walnuts, tarragon. 10

THREE SALAD SAMPLER
 Maytag Blue Cheese Salad, Chicken Walnut
 Salad, Sesame Won Ton Salad 12

SPECIALTIES

CRISPY FISH TACOS
 Chipotle lime sour cream, pico de gallo,
 soft corn tortilla. 11

BEER BATTERED FISH & CHIPS
 Malt vinegar, artichoke tartar. 14

SMOKED N' GRILLED PORK CHOP
 Molasses baked beans, crispy buttermilk onion
 strings and stone ground mustard. 14

ROASTED GARLIC PRAWNS
 Split, garlic butter basted, served in the shell. 16

CAJUN CHICKEN FETTUCCINE
 Spicy Cajun tomato sauce, jalapeño. 13

ROASTED CHICKEN DIJON
 Garlic, Parmesan and breadcrumb crust. 14

BACON WRAPPED KOBE MEATLOAF
 Mashed potatoes, mushroom sauce,
 sweet-and-sour cabbage. 14

ASIAGO-ALMOND CRUSTED SEA SCALLOPS
 Caramelized sherry onions, roasted
 peppers, Champagne beurre blanc. 17

PAN SEARED CHICKEN BREAST WITH ROASTED MUSHROOM STUFFING
 Brie, goat cheese, almonds, caramelized
 sweet onions. 13

KING CRAB CAKES
 Pickled ginger, sweet-and-sour and beurre
 blanc sauces. 17

BABY BACK RIBS WITH HAWAIIAN BBQ SAUCE
 Sweet potato fries, chipotle ranch slaw. 15

SEARED PRAWN LINGUINE
 Garlic cream, fresh asparagus, Parmesan, lemon. 16

CHICKEN FETTUCCINE WITH ASPARAGUS AND PROSCIUTTO
 Tender chicken, fresh asparagus, prosciutto,
 garlic cream. 14

Any of our dinner steaks are available at lunch



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We customarily add 18% voluntary gratuity to parties of 8 or more.

Steaks and roasts may be cooked to order. Consuming
 raw or undercooked meats, poultry, seafood, shellfish or
 eggs may increase your risk of foodborne illness.

BEVERAGES

Iced Latte *Also available to go* 3.5
 Iced Mocha *Also available to go* 4
 Arnold Palmer 3.5
 Lemonade *Free refills on all lemonades* 3.5
 Strawberry Lemonade 4
 Seasonal Lemonade 4
 Mojito Breeze *Choice of:*
Citrus, Raspberry, Pomegranate, Mango,
Passion Fruit 5
 Red Bull *(Regular and Sugar-free)* 4
 Thomas Kemper Root Beer 3.5
 Republic of Tea 5
Mango Ceylon, Blackberry Sage, Ginger Peach Decaf
 San Pellegrino 3.5/5.5
 Fiji Natural Water (1L) 5

BREWS

DRAFT BEER

Coors Light 5
 Pyramid Hefe Weizen 5.5
 Sierra Nevada Pale Ale 5.5
 Pyramid Thunderhead IPA 5.5
 Blue Moon Belgian White 5.5
 Sam Adams Boston Lager 5.5
 Stella Artois 6
 Guinness Stout 6
 Trumer Pilsner 5.5
 Anchor Steam 5.5
 Redhook ESB 5.5
 Deschutes Black Butte Porter 5.5
 Bass Ale 6
 Alaskan Amber 5.5
 Bud Light 5

BOTTLED BEER

Budweiser 5
 Miller Lite 5
 Corona 5.5
 Heineken 6
 O'Douls Non-Alcoholic Amber 5

COCKTAILS

MARTINIS, COSMOS

Berry Martini Stoli Blueberi, Chambord, fresh lime sour, Gloria Ferrer Blanc de Noirs.	9
Watermelon Martini Ketel One, DeKuyper Watermelon Pucker, Midori, cranberry juice.	10
The Pomegranate Martini Ketel One Citroen, pomegranate, fresh lime sour.	10
Vanilla Apple Cosmo Stoli Vanil, Apple Pucker, lime sour, cranberry juice.	9
Lychee Martini Lychee infused Skyy vodka.	8.5
Lavender Cosmo Absolut Mandrin, Parfait Amour, fresh lime sour, cranberry juice, lavender sugar rim.	9
Vanilla Sky Martini Belvedere, pineapple juice, fresh lemon sour, Blue Curaçao, vanilla.	10
Ginger Peartini Grey Goose La Poire, triple sec, ginger, fresh lime sour.	11
Mochatini Stoli Vanil, Baileys Irish Cream, Starbucks coffee liqueur, Godiva dark chocolate liqueur.	9
Hot and Dirty Ketel One, jalapeño olive and pepperoni garnish.	10
White Cosmo Absolut Citron, Cointreau, white cranberry juice.	9
MOJITOS <i>All of our mojitos feature premium rum, Monin syrup or fruit juice, freshly torn mint leaves, fresh lime sour, and a splash of soda.</i>	
The Classic Cruzan Estate Light.	8
Apple Bacardi Superior, DeKuyper Sour Apple.	8.5
Raspberry Cruzan Raspberry, raspberry.	8.5
Pomegranate Ten Cane, pomegranate.	10
Mango Bacardi O, mango.	8.5
Passion Fruit Malibu Passion Fruit, passion fruit.	8.5
Spiced Ginger Captain Morgan's Spiced rum, ginger, pineapple.	9
SPECIALTY SIPS	
Bartender's Pomegranate Lemonade Stoli Blueberi, pomegranate, fresh lemon sour.	8.5
Rosemary Lime Cooler Tanqueray Rangpur, rosemary, fresh lime sour, cranberry juice, soda.	8.5
Cîroc Cosmopolitan Cîroc, cranberry juice, fresh lime sour, Chambord.	12.5
Smoky Martini Grey Goose, Glenlivet 18 Year, garnished with a pepperoni slice and a blue cheese stuffed olive.	12.5
La Prima Margarita Patron Añejo, Grand Marnier, a splash of Tuaca.	12.5
Ten Sage Tanqueray No.TEN gin, fresh sage leaves, fresh lime sour, Alizé Gold Passion.	9.5
Back Bar Punch Myers's Dark, Crème de Banana, Leblon cachaça, orange and pineapple juices, fresh lime sour, grenadine.	8
Grand Scratch Margarita The Scratch Margarita plus Grand Marnier.	10
Caipirinha Leblon cachaça, fresh lime juice, superfine sugar.	8
Chai'tini Baileys Caramel, Zen Green Tea liqueur, chai syrup, half n'half.	8.5
THE CLASSICS	
Collection Martini Ketel One or Bombay Sapphire, Laphroaig single-malt Scotch, Noilly Prat dry vermouth.	10
Collection Manhattan Maker's Mark, Noilly Prat sweet vermouth.	10
Old Fashioned Jack Daniel's, sugar cube, bitters, orange.	8.5
Mint Julep Maker's Mark, fresh mint, superfine sugar.	8.5
Scratch Margarita Cuervo Gold, triple sec, lime juice.	9.5
Long Island Iced Tea Captain Morgan Spiced rum, vodka, gin, tequila, Cointreau, fresh lemon sour, cola.	8.5
Kentucky Sidecar Woodford Reserve, Frangelico, lemon sour, orange.	9
Bloody Mary Smirnoff 80, Bloody Mary mix.	8
Lemon Drop Absolut Citron, fresh lemon sour, Cointreau.	9
Mai Tai Bacardi light, Myers's dark, triple sec, fresh lime sour, orange and pineapple juices, almond syrup.	8.5

*Our House Pours: Cutty Sark, Smirnoff 80, Cuervo Gold,
Jack Daniel's, Bacardi Superior, and Beekeeper*

WINE FLIGHTS

Three 2 ounce pours

Aromatic White Wines	10
<i>Pepi Sauvignon Blanc CA, Château La Freynelle Bordeaux Blanc FR, St. Hallett Poacher's Blend S AUS</i>	
Pinot Gris - Pinot Grigio	10
<i>Caposaldo Pinot Grigio Veneto IT, King Estate Willamette Valley OR, Estancia CA</i>	
Merlot	10
<i>Red Diamond WA, Bonterra Mendocino County CA, Ray's Station Sonoma County CA</i>	
Pinot Noir	14
<i>Beringer Third Century Central Coast CA, Willamette Valley Vineyards Willamette Valley OR, La Crema Sonoma Coast CA</i>	

BOTTLE WHITES

CHAMPAGNES & SPARKLING WINES

Domaine Ste Michelle Blanc de Noirs WA NV	30
Mumm Napa Brut Prestige CA NV	36
Champagne Moët & Chandon White Star FR NV	90
Champagne Veuve Clicquot Rosé Brut FR 00	140
Champagne Veuve Clicquot Yellow Label FR NV	103
Champagne Dom Perignon Moët & Chandon FR 99	190

RIESLING & AROMATIC WHITE WINES

Chateau Ste Michelle Riesling Cold Creek Vineyard WA 06	30
Jekel Riesling Monterey County CA 06	27
Dr. Loosen Blue Slate Riesling Mosel GER 06	40
Stags' Leap Winery Viognier Napa Valley CA 06	36
Conundrum Proprietary Blend Napa Valley CA 04	59
Domaine de la Terre Rouge Roussanne CA 04	48

PINOT GRIS/PINOT GRIGIO

Chateau Ste Michelle Columbia Valley WA 07	34
King Estate OR 07	39
Cloudline OR 06	38
Estancia CA 07	28
Livio Felluga Colli Orientali del Friuli IT 06	58
Santa Margherita IT 06	48

SAUVIGNON BLANC

Craggy Range Te Muna Road Vineyard Martinborough NZ 07	51
Kumeu River Marlborough NZ 06	40
Kenwood Sonoma County CA 06	34
Matanzas Creek Sonoma County CA 06	45
Honig Napa Valley CA 07	36
Groth Napa Valley CA 07	40

CHARDONNAY

Kim Crawford Unoaked Chardonnay Marlborough NZ 07	41
Casa Lapostolle Cuvée Alexandre Atalayas Vineyard CH 05	45
Maison Joseph Drouhin Pouilly-Fuisse FR 06	49
Chateau Ste Michelle Columbia Valley WA 07	29
Cambria Katherine's Vineyard Santa Maria Valley CA 05	45
Wild Horse Central Coast CA 06	34
Benziger Family Winery Carneros CA 06	36
Chateau St. Jean Sonoma County CA 07	29
Ferrari-Carano Sonoma County CA 06	55
Simi Sonoma County CA 06	40
Sonoma Cutrer Les Pierres Sonoma Valley CA 04	80
Merryvale Starmont Napa Valley CA 06	41
Hess Su'skol Vineyard Napa Valley CA 05	52
Franciscan Cuvée Sauvage Napa Valley CA 05	81
Cakebread Napa Valley CA 06	90
Frog's Leap Napa Valley CA 06	57

GLASS WHITES

Mumm Napa Brut Prestige CA (187 ml)	9
Gloria Ferrer Blanc de Noirs Napa Valley CA	12
Chateau Ste Michelle Riesling Columbia Valley WA	6.5
Beringer White Zinfandel CA	6.5
Caposaldo Pinot Grigio Veneto IT	7.5
Pepi Sauvignon Blanc CA	7.5
Château La Freynelle Sauvignon Sémillon Bordeaux FR	8.5
St Hallett Poacher's Blend S AUS	9
Columbia Crest Two Vines Chardonnay WA	6.5
Hess Monterey Chardonnay CA	8
Kendall-Jackson Vintner's Reserve Chardonnay CA	11
Sonoma Cutrer Chardonnay Russian River Ranches CA	14

BOTTLE REDS

GAMAY & PINOT NOIR

Maison Louis Jadot Beaujolais Villages FR 06	25
Maison Louis Jadot Nuits-St-Georges FR 04	90
Willamette Valley Vineyards Willamette Valley OR 06	49
WillaKenzie Willamette Valley OR 06	51
King Estate OR 06	59
Domaine Drouhin Willamette Valley OR 06	84
Byron Santa Maria CA 06	52
La Crema Sonoma Coast CA 06	45

SANGIOVESE & TEMPRANILLO

Ruffino Riserva Ducale Chianti Classico IT 04	55
Villa Antinori Rosso Toscana IGT IT 03	52
Abadía Retuerta Rivola Sardon del Duero SP 03	38
Montecillo Rioja Reserva SP 01	45

SYRAH/SHIRAZ - GRENACHE - RHÔNE BLENDS

Château Mont Redon Côtes du Rhône FR 05	36
Château Mont Redon Châteauneuf du Pape FR 03	83
Penfolds Thomas Hyland Shiraz S AUS 05	35
Yangarra Estates Shiraz McLaren Vale S AUS 06	59
Kinton Syrah Santa Barbara County CA 05	40
Voss Vineyards Syrah Napa Valley CA 03	40
Jade Mountain Syrah Napa Valley CA 03	62

ZINFANDEL & PETITE SYRAH

St Francis Old Vines Zinfandel Sonoma County CA 05	45
Hartford Zinfandel Russian River Valley CA 05	58
Ridge Geyserville CA 06	73
Concannon Petite Sirah Limited Release Central Coast CA 05	33
Stags' Leap Winery Petite Syrah Napa Valley CA 05	83

MERLOT

Château Fleur Haut Gaussens Bordeaux Supérieur FR 05	40
Columbia Crest Grand Estates Columbia Valley WA 05	29
Chateau Ste Michelle Canoe Ridge Columbia Valley WA 04	57
Canoe Ridge Vineyard Columbia Valley WA 04	40
Northstar Columbia Valley WA 03	90
Francis Coppola Diamond Series Coastal Valley CA 05	40
Clos du Bois Reserve Alexander Valley CA 05	48
Ferrari-Carano Sonoma County CA 05	55
Freemark Abbey Napa Valley CA 02	40
Silverado Napa Valley CA 04	53
Sterling Napa Valley CA 04	51
Atalon Napa Valley CA 02	70
Duckhorn Vineyards Napa Valley CA 05	110

CABERNET SAUVIGNON & BORDEAUX BLENDS

Chateau Ste Michelle Cold Creek Columbia Valley WA 04	63
Château Trois Moulins Haut-Médoc FR 04	40
Château L'Écuyer Pomerol FR 04	80
Casa Lapostolle Rapel Valley CH 06	28
Kendall-Jackson Vintner's Reserve Meritage CA 04	39
Liberty School Paso Robles CA 05	30
Kenwood Sonoma CA 04	31
Chateau St Jean Cinq Cépages Sonoma County CA 03	135
Clos du Bois Reserve Alexander Valley CA 05	49
Louis Martini Alexander Valley CA 05	67
Silver Oak Alexander Valley CA 03	130
Beringer Knights Valley CA 05	61
Clos du Val Napa Valley CA 05	63
Heitz Cellars Napa Valley CA 04	103
Girard Red Table Wine Napa Valley CA 03	83
La Jota Howell Mountain Napa Valley CA 02	100
Cardinale Red Wine Napa CA 04	230

Vintages may change based on availability

GLASS REDS

Beringer Third Century Pinot Noir Central Coast CA	9.5
Jekel Vineyards Pinot Noir Monterey County CA	12
Jacobs Creek Reserve Shiraz AUS	7
Bridlewood Syrah Central Coast CA	8
Ravenswood Zinfandel Lodi CA	10
Red Diamond Merlot WA	8
Bonterra Merlot Mendocino County CA	9.5
Ray's Station Merlot Sonoma County CA	10
Canyon Road Cabernet Sauvignon CA	6.5
Kenwood Yulupa Cabernet Sauvignon CA	8.5
Chateau St Jean Cabernet Sauvignon CA	10
Beaulieu Vineyard Cabernet Sauvignon Napa Valley CA	12
Newton Claret Napa Valley CA	15