

# APPETIZERS

SERVED 3:30 PM - CLOSE

RAINBOW ROLL 24 GF

SPICY TUNA ROLL 18 GF

CALIFORNIA ROLL 17 GF

*served with pickled ginger, wasabi,  
and light soy sauce*

HAWAIIAN STYLE AHI POKE 18

*marinated diced ahi, wakame salad,  
crisp wonton, and avocado*

HOUSE-MADE HUMMUS 15 V GF

*topped with olives, oven dried tomatoes, cucumber,  
red onion, EVOO, and feta, served with grilled  
naan & carrot planks*

CRISPY CRAB AND ARUGULA SALAD 21

*a large, thin, crispy Maryland crab cake topped  
with dressed arugula, avocado, balsamic, and  
lemon aioli*

FIG & GOAT CHEESE TART 16 V

*with balsamic arugula and spiced pecans*

DYNAMITE SHRIMP 17 GF

*light, crisp, creamy, spicy -  
the gluten free version of the Asian spiced classic*

CRISPY BRUSSELS SPROUTS 16 V GF

*with pomegranate seeds, toasted pepitas,  
ancho-citrus glaze and goat cheese*

NEW GUACAMOLE & CHIPS 15 V GF

*Haas avocado, fresh lemon, serrano, cilantro,  
and red onion with tri-colored chips*

NEW BAHN MI STYLED

CHICKEN SUMMER ROLLS 15 GF

*crisp vegetables and citrus glazed chicken with  
chili-lime ponzu and Thai peanut dipping sauces*

# SOUPS & SALADS

SERVED 3:30 PM - CLOSE

NEW CUCUMBER TOMATO

GAZPACHO 7 V GF

*finished with avocado*

FRENCH ONION SOUP 9

*broiled with baguettes & gruyere cheese*

MATZO BALL 7

*with shredded chicken*

POACHED PEAR &

POINT REYES SALAD 14 GF

*mesclun mix, Point Reyes blue cheese, white wine  
poached pears, shaved prosciutto, honey almond  
sherry dressing*

ICEBERG WEDGE 12 GF

*applewood bacon, tomatoes, blue cheese crumbles,  
chives, and buttermilk ranch dressing*

TRADITIONAL CAESAR SALAD 12

*Caesar dressing, garlic croutons,  
confetti parmesan reggianno  
white anchovies by request*

ROASTED BEETS & MIXED GREENS 14 V

*warm red and yellow beets, Boursin floret,  
grilled ciabatta, crushed candied pecans,  
raspberry dressing*

*add to any salad: Seared Ahi 12, Grilled Chicken 7,  
Grilled Shrimp 10, Grilled Salmon 12*

# CASUAL FARE

SERVED 3:30 PM - CLOSE

## INDIAN RIDGE BABY BACK RIBS 23 GF

*24-hour dry rub, Carolina BBQ sauce and coleslaw*

## INDIAN RIDGE CARNIVORE PIZZA 17

*12" pizza with pepperoni, bacon, sausage and mozzarella*

## WILD MUSHROOM FLATBREAD 17 V

*baby spinach, roasted wild mushrooms, midnight moon gouda goat cheese, parmigiano reggiano, truffle oil and balsamic scented Asian pear*

## UPCOUNTRY MAUI PIZZA 17

*BBQ chicken breast, mozzarella, a hint of goat cheese, red onion, pineapple and cilantro*

## CEDAR PLANKED SALMON 26 GF

*with roasted fingerling potatoes, steamed broccolini and tomato caper relish*

## FRESH BEER BATTERED FISH AND CHIPS 25

*2 large Corvina Sea Bass pieces and our house fries served with tartar sauce, lemon and malt vinegar*

## MACADAMIA NUT CRUSTED MAHI MAHI 28

*yakisoba vegetable stir fry, sweet chili beurre blanc*

## HAND SMASHED CHEDDAR BURGER 18

*our special 100% Angus blend, griddled medium, with cheddar, lettuce, tomato, onion, and our special burger sauce on a grilled brioche bun with a side choice substitute with a Beyond Meat patty +2*

## STEAK FRITES 38 GF

*5 oz filet mignon, sautéed broccolini, French fries, and sauce au poivre*

## WHITE BOLOGNESE PAPARDELLE 29

*supreme sauce with caramelized veal and pancetta, with aromatic vegetables and herbs*

## NEW BEEF BOURGUIGNON 27 GF

*homemade beef stew with red wine, mushrooms and pearl onions, served with whipped potatoes*

## LOBSTER RICOTTA RAVIOLIS 37

*broiled lobster tail, yellow curry, Thai basil, spinach pasta, crisp lardon*

GF = GLUTEN FREE OR GLUTEN FREE POSSIBLE

*Please note: GF items may contain trace amounts of gluten during processing*

V = VEGETARIAN OR VEGETARIAN POSSIBLE

*Please notify your server if you would like the vegetarian alternative*

# DINNER

SERVED 5:00 PM - CLOSE

## HERB CRUSTED 8OZ CHILEAN SEA BASS 52

*scampi style shrimp sauce, sautéed spinach, angel hair pasta*

## BBQ BROILED MEATLOAF 30

*mushroom gravy, baked mac & cheese, roasted heirloom carrots*

## CRISPY SANDDABS 34

*Meyer lemon, capers, sweet butter, French beans almondine over whipped potatoes*

## NEW PISTACHIO CRUSTED LAMB CHOPS 52

*minted parmigiano risotto, asparagus*

# SIMPLY GRILLED

SERVED 5:00 PM - CLOSE

*Grilled or seared with a light garlic herb marinade.  
Choice of two accompaniments and one sauce.*

WET AGED BLACK ANGUS FILET MIGNON 5OZ 38 8OZ 55

BLACK PRIME ANGUS RIBEYE STEAK 12OZ 47

PRIME FLAT IRON STEAK 8OZ 33

DEEP CUT ATLANTIC SALMON 5OZ 26

DEEP CUT MAHI MAHI 5OZ 28

PAN SEARED CHILEAN SEA BASS 4OZ 32 8OZ 52

## ACCOMPANIMENTS

*Lemon Scented Broccolini  
Grilled Asparagus  
Cider Glazed Heirloom Carrots  
French Beans Almondine  
Roasted Marble Potatoes  
Whipped Idaho Potatoes  
French Fries  
Garlic Sautéed Spinach*

## SAUCES

*Mango/Red Pepper Salsa  
Remoulade Sauce  
Chimichurri  
Sauce au Poivre  
Mushroom Gravy  
Tomato Caper Relish  
Horseradish Sour Cream  
Lemon Caper Butter*

# DESSERTS

SERVED 3:30 PM - CLOSE

NEW TUACA CHOCOLATE CREME BRÛLÉE 10 V GF

*with fresh berries*

GRANNY APPLE CRUMBLE 14 V

*warm caramel and Häagen-Dazs vanilla ice cream*

NY CHEESECAKE 12 V

*with strawberry sauce and whipped cream*

SPUMONI BOMBA 9 V GF

*strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate drizzle*

CARROT CAKE 12 V

*3 layers of carrot cake with cream cheese frosting, carrots, coconut, pineapple, golden raisins and walnuts*

WARM BUTTER CAKE 14 V

*with fresh strawberries, strawberry sauce and vanilla ice cream*

SORBETS 7 V GF

*Lemon*

*Blackberry Cabernet*

ICE CREAM 7 V GF

*Vanilla*

*Chocolate*

*Cinnamon*