



Soups & Salads

- Heirloom Tomato Bisque* 6.
Horseradish Crème Fraîche
- Jacks Roasted Corn and Crab Chowder* 7.
Rich Creamy Chowder with Fresh Crab, Clams and Bacon
- Tortilla Soup* 5.
Rich Chicken Broth with Vegetables and Crispy Tortilla Strips
- Hearts of Romaine* 7.
Parmesan Garlic Dressing, Homemade Sourdough Croutons
- Organic Spinach and Strawberry Salad* 7.
Balsamic Vinaigrette and Toasted Almonds
- Salinas Valley Wedge Salad* 5.
Crisp Iceberg Lettuce, Carrots, Red Onions, Radishes, Bacon,
and our House Made Ale and Blue Cheese Dressing

Appetizers

- Heirloom Tomato Tower* 9.
Grilled Sourdough, Goat Cheese, Micro Greens, Basil Oil and Sea Salt
- Warm Dungeness Crab Cakes* 8.
Lemon Aioli and Marinated Tomatoes over Butter Lettuce
- Seared Ahi Tuna & Fresh Peach Salad* 11.
Lemon Aioli
- Coconut Curry Mussels* 8.
Fresh Tomatoes, Lemon Grass and Fresh Basil
- Crispy Monterey Bay Calamari* 7.
Serrano Vinaigrette
- Beef Carpaccio* 10.
Fresh Basil Pesto, Arugula, Marinated Shallots and Grape Tomatoes
- Roasted Garlic & Meyer Lemon Hummus* 6.
Grilled Pita & Olives
- Baked Brie* 8.
Crispy Filo Wrapped Brie Cheese with a Reduced Balsamic Vinegar and Garlic Chips

*"I am proud to serve you the freshest local seasonal products from the Monterey Bay,
the Salinas Valley and all of Central California." – Chef Jason Giles*

Entrées

<i>Monterey Bay Sand Dabs</i>	16.
Whipped Potatoes, Haricot Vert and a Lemon Caper Sauce	
<i>Pan Roasted Alaskan Halibut</i>	25.
Sourdough Panzanella with Wild Arugula, Heirloom Tomatoes, and Champagne Vinaigrette	
<i>Portobello Mushroom Ravioli</i>	18.
Lemon Butter Sauce with a Petite Herb Salad	
<i>Prawn Scampi</i>	18.
Angel Hair Pasta, Tomatoes and Slivered Garlic	
<i>Grilled Wild Salmon</i>	19.
Miso-Soy Glaze with Sautéed Broccoli and Sesame Jasmine Rice	
<i>Caramelized Onion and Mushroom Risotto</i>	15.
Laura Chenel Goat Cheese	
<i>Pan Roasted Local Black Cod</i>	20.
Sweet Corn and Asparagus Risotto with a Lemon Chive Beurre Blanc	
<i>Rotisserie Herb & Butter Half Chicken</i>	15.
Whipped Potatoes and Fresh Organic Vegetable Medley	
<i>Chicken Penne Pasta</i>	12.
Shredded Rotisserie Chicken, Marinara Sauce, Crispy Sage and Shaved Parmesan Cheese	

Chop House

<i>Heritage Ranch Berkshire Pork Chop</i>	22.
Sautéed Mushrooms, Soft Polenta, Swiss Chard and a Dijon Lavender Sauce	
<i>Braised Pork Osso Bucco</i>	20.
Chive Whipped Potatoes and Sweet Corn Succotash	
<i>Grilled Harris Ranch Tenderloin of Beef</i>	5 ounce 23. 10 ounce 35.
Wrapped in Apple Wood Bacon, Rosemary Roasted Potatoes, and Sautéed Garlic Spinach with a Rich Demi Glace	
<i>Slow Roasted Prime Rib</i>	28.
Featuring Harris Ranch Beef, Seasonal Vegetables & Whipped Potatoes	
<i>Grilled Harris Ranch NY Strip Loin</i>	32.
Cauliflower Gratin, Asparagus and a Pink Pepper Corn Demi Glace	
<i>Braised Short Ribs</i>	19.
House Made BBQ Sauce and Whipped Potatoes with an Organic Vegetable Medley	
<i>Gourmet Portola Burger</i>	12.
½ lb of Ground Chuck topped with Apple Wood Bacon, Wild Arugula, and your choice of Jack, Swiss, Cheddar or Pt. Reyes Blue Cheese	