

Mixed Grille Dinner

Appetizers

Tuna Sashimi \$14
Yellowfin Tuna, Marinated Cucumber,
Crispy Shallot, Sweet Soy Glaze,
Micro Greens, Sesame Seeds, Fresh Wasabi

Bang Bang Shrimp \$13
Fried Shrimp, Chili Aioli,
Toasted Sesame Seeds, Mixed Greens

Salt and Vinegar Cauliflower \$11
Tricolor Cauliflower, Red Wine
Vinegar Powder, Pickled Fresno Chili,
Garlic and Herb Dipping Sauce

Summer Calamari \$12
Fried Calamari, Spiced Watermelon,
Yuzu Vinaigrette, Chili Glaze

Baja Fish Tacos \$12
Grilled Mahi Mahi, Lime-Cilantro Slaw,
Pico De Gallo, Yellow Pepper Crema,
Soft Flour-Corn Tortillas

Green Chile Quesadilla (V) . . . \$9
Chopped Green Chile, Pico De Gallo, Avocado,
Cheddar and Jack Cheeses,
BBQ-Cilantro Crema
Add Grilled Chicken \$3

Chicken Wings \$12
Choice of Hot, Mild,
or BBQ Served with Coleslaw
and Ranch Dressing

Salads

Classic Caesar . . . Half \$8 Full \$11
Romaine Hearts, Shaved Parmesan, Croutons,
Roman Caesar Dressing
Add Protein - Chicken \$3, Colossal Shrimp \$6,
Salmon \$8

Ahi and Chilled Noodle \$16
Blackened Yellowfin Tuna, Yakisoba Noodles,
Cilantro, Scallions, Cucumber, Bell Peppers,
Sugar Snap Peas, Yuzu-Soy Vinaigrette

Anthem (V) Half \$9 Full \$12
Mixed Greens, Dried Cranberries,
Toasted Pecans, Goat Cheese, Crispy Potato,
Balsamic Vinaigrette
Add Protein - Chicken \$3, Colossal Shrimp \$6,
Salmon \$8

Salmon and Farro \$18
Farro, Fuji Apples, Dried Apricots, Arugula,
Orange Segments, Pickled Red Onion,
Dijon Vinaigrette

Cobb (GF) Half \$12 Full \$15
Romaine Hearts, Tomato, Red Onion, Egg,
Gorgonzola, Cucumber, Bacon, Avocado,
Grilled Chicken, Buttermilk Ranch

Romaine Wedge . . Half \$9 Full \$12
(GF)
Romaine Heart Wedge, Crispy Pancetta,
Gorgonzola, Baby Heirloom Tomatoes,
Red Onion, Buttermilk Ranch

“Consuming raw- or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.”

Pizza

SMALL/LARGE (Gluten Free
Cauliflower Crust Available)

Classic Cheese \$11/\$17
Marinara, Three Cheese Blend

Double Pepperoni \$12/\$18
Marinara, Double Pepperoni,
Three Cheese Blend

BBQ Chicken \$13/\$19
BBQ Sauce, Grilled Chicken, Red Onion,
Mozzarella, Bacon, Cilantro

Truffle Mushroom \$14/\$20
Garlic and Shallot Compote,
Cremini Mushrooms, Three Cheese Blend,
Truffle Tartufo, Prosciutto, Fresh Arugula

Build Your Own \$11/\$17
Pepperoni, Bacon, Ham, Artichoke
Hearts, Mushrooms, Green Peppers,
Onions, Kalamata Olives, Spinach,
Tomato, Fresh Basil Cauliflower
Crust Available (GF)
+ Add \$.50 Per Topping

Sandwiches

Choice of Fries, Onion Rings, Sweet
Fries, Fresh Fruit, Tots, or Cole Slaw

The Angus Burger \$13
8 oz Angus Beef, Green Leaf Lettuce,
Tomato, Onion, Brioche Bun,
Add Cheese, Bacon, or Avocado \$1

Southwest Chicken \$13
Sandwich
Grilled Marinated Chicken, Green
Chili, Greenleaf Lettuce, Tomato,
Pepper Jack Cheese, Chipotle Aioli,
Whole Wheat Bun

Entrées

***Pan Seared Scallops** \$28
Sweet Corn and Boursin Risotto,
Prosciutto, English Peas, Marinated
Baby Zucchini

***8 oz Filet Mignon** \$40
Parmesan Potato Galette, Baby
Zucchini, King Trumpet Mushroom,
Green Peppercorn Glace De Viande

***Pan Seared Halibut** \$32
Basil Pearl Pasta, Pancetta,
Baby Heirloom Tomatoes, Asparagus Tips,
Sugar Snap Peas, Corn and Tomato Nage

Chicken Piccata \$21
Chicken Breast, Organic Ancient Grains,
Rainbow Swiss Chard, Lemon Caper Sauce,
Puffed Quinoa

Herb Marinated Grilled \$18
Cauliflower Steak (GF/V)
Rainbow Swiss Chard,
King Trumpet Mushroom, Asparagus Ribbons,
Dijon Vinaigrette, Toasted Quinoa

Shrimp Cappelini Alla \$25
Checca
Jumbo Shrimp, Fresh Tomatoes,
White Wine, Toasted Garlic, Basil,
Fresh Mozzarella, Angel Hair Pasta,
Garlic French Bread

***Pork Porterhouse** \$23
Grilled Pork Chop, Charred Corn Succotash,
Asparagus, Pickled Red Onion,
Smoked Paprika Butter Sauce

***Scottish Salmon** \$27
7oz. Pan Seared Salmon, Organic
Ancient Grains, Rainbow Swiss
Chard, Fennel, Watermelon Radish,
and Fresno Chili Salad, Whole Grain
Mustard Glaze

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