

MENU

STARTER

ZUCCHINI FRIES

12

SERVED WITH ROASTED GARLIC AND BASIL AIOLI

BUFFALO CHICKEN DIP

12

SERVED WITH FRIED PITA CHIPS

CRAB CAKES

14

OVER ARUGULA SALAD WITH ROASTED RED PEPPER OR CHIPOTLE AIOLI

SOUP OF THE DAY

CUP 6 | BOWL 7

CAULIFLOWER BITES

12

FRIED PICKLED CAULIFLOWER WITH SPICY AIOLI

FRIED CALAMARI

13

SERVED WITH SPICY MARINARA

GARLIC SHRIMP

14

SAUTEED IN GARLIC & HERB BUTTER
SERVED WITH GARLIC TOAST

SEAFOOD BISQUE

CUP 6 | BOWL 7

SALADS

SAUSALITO SPINACH



12

FRESH SPINACH, STRAWBERRIES, SLICED RED ONION, FETA CHEESE, HOUSE MADE CANDIED WALNUTS, RASPBERRY VINAIGRETTE

WARM GOAT CHEESE & ARUGULA



13

FRESH ARUGULA MIX, AVOCADO, BLISTERED TOMATOES, FRIED GOAT CHEESE BALLS, MANGO VINAIGRETTE

CAESAR



11

FRESH ROMAINE LETTUCE, HOMEMADE CAESAR DRESSING, GRAPE TOMATOES, PARMESAN, CROUTONS

MISTA



12

FRESH MIXED GREENS, SLICED PEARS, HOMEMADE CANDIED WALNUTS, BLEU CHEESE, BALSAMIC VINAIGRETTE

AVACADO



13

SPRING MIX, TOMATOES, CUCUMBER, FETA, LEMON DRESSING

HANDHELDS

Served with homemade fries
Sub Salad | Sweet Fries +\$2

ANGUS STEAK BURGER

17

CHARGRILLED 1/2 LB BURGER, LETTUCE, TOMATO, ONION, PICKLE, CHEDDAR CHEESE, ON A BRIOCHE BUN

KIRTLANDER SMASH BURGER

17

DOUBLE CRISPY BEEF PATTY, LETTUCE, TOMATO, ONION, PICKLE, CHEDDAR CHEESE, SAUSALITO SAUCE, ON A POTATO BUN

STEAK SANDWICH

18

6 OZ STRIP STEAK, ONION JAM, CRUMBLLED BLEU CHEESE, TRUFFLE AIOLI, ARUGULA, ON CIABATTA

FALAFEL WRAP



15

HOMEMADE FALAFEL, SHREDDED ROMAINE, PICKLED VEGGIES, TAHINI SAUCE, IN A FLOUR TORTILLA WRAP

LOBSTER ROLL

18

HOUSE MADE LOBSTER MIX, GRILLED TOMATOES, FRESH MIXED GREENS, ON A SANDWICH ROLL

SHORT RIB GRILLED CHEESE

16

PULLED SHORT RIB, CHEDDAR CHEESE, CARAMALIZED ONIONS, HOMEMADE CHIPOTLE SAUCE, ON A CRISPY MULTI GRAIN BREAD

Add On

BACON

2

CHICKEN

6

TOFU

5

SHRIMP

8

SALMON

8

6oz STEAK

10

SCALLOPS

15



GLUTEN FREE |



VEGETARIAN |





VEGAN



MENU

MAINS

- | | | | |
|---|----|---|----|
| SALMON POKE BOWL  | 20 | CHICKEN MEATLOAF | 18 |
| BASMATI RICE, BOK CHOY, PICKLED MANGO, FRIED NORI, SESAME SEEDS, GF SOY SAUCE | | BAKED CHICKEN MEATLOAF, SPICY MARINARA, GARLIC MASHED POTATOES, GRILLED ASPARAGUS | |
| BUTTER CHICKEN | 19 | KALE & QUINOA BOWL  | 16 |
| MARINATED CHICKEN, BUTTERY TOMATO SAUCE, BASMATI RICE, GARLIC NAAN BREAD | | TOSSED IN A LEMON VINAIGRETTE, TOMATOES, CUCUMBER, BEETS, AVOCADO, CHICKPEAS, DRIZZLED WITH TAHINI SAUCE | |
| SHRIMP COCONUT CURRY PENNE | 21 | CHICKEN FETTUCCHINE ALFREDO | 18 |
| GRILLED SHRIMP, PENNE, CREAMY COCONUT RED CURRY SAUCE | | GRILLED CHICKEN, FETTUCCHINE, BROCCOLI, HOMEMADE ALFREDO SAUCE | |
| SHORT RIB PAPPARDELLE | 19 | PENNE ALLA VODKA | 15 |
| SLOW ROASTED SHORT RIB, PAPPARDELLE, MUSHROOMS, BROCCOLI, ARUGULA, PARMESAN, CREAMY RED WINE SAUCE | | FRESH COOKED PENNE PASTA SAUTEED IN HOUSEMADE VODKA CREAM SAUCE, SUN DRIED TOMATOES, MUSHROOMS AND FRESH SPINACH | |
| LOBSTER MAC | 20 | PIEROGIS & KIELBASA | 17 |
| TENDER LOBSTER, BAKED ZITI, FOUR CHEESE SAUCE | | CARAMELIZED ONIONS, PAPRIKASH SAUCE, SOUR CREAM | |
| CHICKEN STIR FRY | 18 | SCALLOP PASTA | 25 |
| RICE, CARROTS, BEAN SPROUTS, EDAMAME, TERIYAKI SAUCE | | PAPPARDELLE, LEMON BUTTER SAUCE, PEAS, MUSHROOMS | |
| RIB EYE | 30 | PAN SEARED BLACKENED SALMON | 22 |
| GRILLED ASPARAGUS, STEAK FRIES, CHIMICHURRI | | CRISPY RISOTTO CAKE, TOPPED WITH NEW POTATOES, PICKLED ONIONS, LOBSTER SALAD, CAJUN CREAM SAUCE | |

DESSERT

- | | |
|----------------------------|---|
| CHOCOLATE MOUSSE CAKE | 8 |
| JACK DANIELS BREAD PUDDING | 8 |
| CARROT CAKE | 8 |

DAILY SPECIALS

PLEASE ASK YOUR SERVER ABOUT OUR CHEF'S DAILY SPECIALS OR KIDS MENU!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of exposure to foodborne illness, especially if you have certain medical conditions.

 GLUTEN FREE |  VEGETARIAN |  VEGAN

