



"Home of the Famous Shrimp Bowl"

"In spite of food fads, fitness programs & health concerns, we must never lose sight of a beautifully conceived meal."
-Julia Child-

APPETIZERS & STARTERS

"Our Famous Shrimp Bowl"

Two dozen plump, juicy peel-and-eat shrimp served over ice with cocktail sauce & lemon.

8.95

Tomato-Mozzarella Bruschetta

A thin pizza crust brushed with olive oil, topped with Fresh Mozzarella & baked. Finished with chopped garlic, diced tomatoes, fresh basil, red onion & parmesan cheese.

9.95

Herb & Eddie's Kettle Chips

Thick kettle chips baked with Danish bleu cheese in our brick oven until melted. Topped with green onions and served with a bottle of Tabasco...Bam!

8.95

Fried Green Beans

Lightly battered, served with a Jalapeño-Ginger dipping sauce.

7.95

Chicken-Fajita Rolls

Roasted chicken, onion, bell pepper, Cheddar & Jack Cheeses wrapped in a wonton & deep fried. Served with Pipian Rojo.

10.95

Garlic-Asiago Cheesebread

Our Garlic-Asiago cheese Spread...on Sourdough Bread, cooked to a golden brown served with marinara sauce.

3.95

Roasted Artichoke

Simply a California tradition...a whole artichoke roasted in our brick oven... cut in half & served with a zesty lemon mayo.

8.95

Sliders

Three burger sliders topped with melted cheddar cheese & crispy fried onion strings on mini burger buns. Served with our home made BBQ sauce & fries.

8.95

Crispy Calamari

Dredged in seasoned flour, deep fried, served with lemon, cocktail & tartar sauce.

10.95

Crunchy Chicken Strips

Tender strips of chicken rolled in our own secret crunch-breading, deep fried & served on a bed of purple cabbage with remoulade sauce & green onions.

11.95

BRICK OVEN PIZZAS

BBQ Pulled Pork

Shredded pork & pizza cheese on a delicious baked crust, drizzled with Chipotle/Ranch BBQ sauce, finished with purple onion, roasted red bell pepper, fresh cilantro & jalapeños.

13.95

Pepperoni, Chicken and Bacon

Our house-made pizza dough layered with garlic cream, grated cheeses, bacon, rotisserie chicken, & sliced pepperoni. Finished with Italian herbs & parmesan.

14.95

Greek Pizza

A tempting pizza smeared with choice of Marinara or Garlic cream, topped with feta cheese, sun-dried tomatoes, spit-roasted chicken, artichoke hearts & Kalamata olives. Finished with fresh oregano.

14.95

New Awlins Style

Roasted chicken, Andouille sausage, cajun cream, caramelized onions, grated cheeses & pico de gallo aboard a crispy crust topped with shredded parmesan.

14.95

SALADS & SOUPS

Chicken Tortilla Soup

Chicken simmered in a chili-tomato broth with onions, roasted corn, zucchini, yellow squash and black beans, topped with crispy corn tortilla strips & grated cheese.

7.95

Spinach & Roasted Chicken Salad

Spinach, red onion, Feta & smoked bacon in Honey-Dijon dressing, with chicken, sliced egg, tomato & cucumbers.

10.95

Oriental Salad

Fresh greens, grilled chicken, red bells, shredded carrots & purple cabbage tossed in a soy-ginger dressing atop crispy noodles. Garnished with roasted sesame seeds, toasted almonds & mandarin oranges.

11.95

Steakhouse Salad

Salad greens tossed in Bacon-Bleu Cheese Vinaigrette with tomatoes & red onions. Topped with a petite ribeye & sautéed Bleu Cheese Mushrooms.

15.95

Bubblin' Crock of Onion Soup

Sweet onions, Sherry and Marsala wine, a blend of spices, beef & chicken broths baked with crostini, Provolone & Swiss cheese, topped with green onion.

8.95

Melody's Mixed Greens

Crisp salad greens, crumbled Bleu Cheese, candied walnuts, dried cranberries, sliced apples and sweet red onions in our own honey-cider vinaigrette.

10.95

Mediterranean Salad

Crisp greens, imported olives, artichoke hearts, cucumbers, sun-dried tomatoes & red onion tossed in our Balsamic Vinaigrette, with Feta cheese & grape tomatoes.

12.95

Blackened Ahi or Chicken Caesar

Grilled Ahi or chicken breast dusted with "Cajun" spice blend... If you're feeling wimpy we'll grill it plain.

Chicken 12.95 Ahi Tuna 15.95

NUTZY HOUR

4pm to 6pm Daily

Food - Fun - Libation



"One cannot think well, love well,
sleep well, if one has not dined well."

-Virginia Woolf-

LUNCH BOARD FAVORITES

Parmesan & Herb Chicken Sandwich

Juicy Chicken breast tossed in a fresh oregano, basil & grated parmesan blend, charbroiled & served on a whole wheat bun with sprouts, lettuce, tomato, onion, cucumber & mayo. Served with cucumber-tomato salad.

12.95

BBQ Pulled Pork Sandwich

Lightly seasoned slow roasted pork, crisp cole slaw & onion aboard a grilled sandwich roll. Served with fries, pickled jalapeños & Chipotle BBQ sauce.

11.95

Garlic-Asiago Burger

A Juicy, charbroiled burger...dusted with Cajun spice, topped with Garlic-Asiago cheese on a sesame seed bun with lettuce, tomato, onion, pickle, fries & Cajun mayo.

12.95

California Club Wrap

Roasted turkey, crisp bacon, salad greens, ranch dressing, avocado, tomato & grated cheese. Wrapped in a spinach flour tortilla. Served with chips & salsa.

11.95

Grilled Pastrami & Pepper Jack Panini

Lean, pepper-cured Pastrami with our stoneground mustard & mayo blend, grilled onions & pepper jack cheese, grilled on your choice of sourdough roll or marbled rye. Served with fries.

11.95

Marinated Portabella Sandwich

A marinated Portabella mushroom charbroiled, topped with a roasted red pepper, grilled zucchini & fresh Mozzarella cheese. Served on toasted whole grain bread with lettuce, tomato & onion. Served with salad.

11.95

Grilled Fish Tacos

Grilled cod lightly floured, seasoned with secret spice then folded into grilled corn tortillas with purple cabbage, grated provolone cheese & cool ranch. Served with salsa, lemon wedge, Cuban style black beans & rice.

One 8.95 Two 12.95

Beef or Turkey Dip

"Thin Sliced Oak-fired Tri-tip" or tender oven roasted turkey with melted swiss cheese on a pub roll. Served with au jus for dipping and fries.

11.95

Olde English Fish and Chips

We've used this recipe for over a quarter century...Beer battered cod served with crispy fries, coleslaw, lemon & house-made tartar sauce.

Half (2) 11.95...Full (4) 14.95

All American Bacon-Cheeseburger

A charbroiled burger patty, with cheddar & jack cheeses, smoked bacon, lettuce, tomato, onion, pickle...on a grilled sesame bun. Served with fries.

12.95

Black & Bleu Chicken Sandwich

Spicy chicken breast & toasted bleu cheese crumbles rest on a soft onion bun with crispy bacon, onion, lettuce, tomato & mayo. Served with a green salad.

13.95

Filet Mignon Sandwich

Grilled Filet sliced thin, served on a garlic onion bun with a stone ground mustard aioli, lettuce, tomato, pickle, caramelized onions & bleu cheese crumbles. Served with fries.

15.95

EVENING FARE

Served After 4pm...

Chicken Marsala Pasta

Tender breast sautéed in butter, garlic & shallots. Deglazed with Marsala wine, tossed with linguine, mushrooms, cream, parmesan cheese & green onion.

16.95

Rajun Cajun Pasta

Chicken breast & Andouille sausage sautéed in cajun-garlic cream tossed with penne pasta. Topped with green onions, pico de gallo & parmesan cheese.

17.95

Spit-Roasted Chicken

Half of a rotisserie chicken with fresh herbs & a honey-citrus glaze. Served with whipped garlic potatoes & coleslaw.

16.95

Salmon Italiano

Pan seared salmon, encrusted with Feta cheese, roasted red bell peppers, basil, lemon aioli, garlic & Italian bread crumbs on a bed of Risotto Caprese.

21.95

Braised Beef Short Ribs

This dish is the fix. Braised short ribs, slow cooked in Chef's mirepoix. Served with whipped garlic potatoes & baby carrots.

22.95

Seared Ahi Tuna

Black & white sesame encrusted tuna, pan seared medium-rare & sliced thin...served aboard jasmine rice, shredded Daikon & spicy sprouts with seasoned Asian slaw, ginger & Wasabi.

22.95

Grilled Ribeye Steak

This "House Specialty" is the ultimate steak...seasoned & flame grilled, served with whipped garlic potatoes, Bleu cheese mushrooms & vegetables.

28.95

California Lasagna

A rich Bolognese sauce with Italian sausage, stuffed in a delicate pasta shell, served upright with garlic cream, marinara, parmesan cheese & fresh basil.

16.95

"Rios" Relleno Con Pollo

Chef Rios' Roasted Poblano Pepper stuffed with tender fajita chicken & cheese. Served with a ranchero sauce, cilantro rice & Cuban Style Black Beans drizzled with sour cream.

15.95

Pecan Porkloin with Caramel Apples

Thin sliced porkloin in a light pecan crust, pan seared and finished with Granny Smith Apples, brown sugar, butter & Meyer's Rum. Served with sweet potato mashers & vegetables.

17.95

Chicken Mediterranean

A stuffed chicken breast with sun-dried tomatoes, garlic, Feta, Kalamata olives, artichoke hearts & a Mediterranean herb chiffonade. Breaded & finished with roasted-garlic cream & served with rice pilaf & vegetable.

18.95

Seafood Risotto

A California flare to this traditional dish. Rich creamy risotto with scallops, shrimp & mussels...a perfect blend.

22.95

Almond Encrusted Halibut with Apricot-Horseradish

Flakey Halibut dredged in an almond breading with tangy Apricot-Horseradish marmalade. Served with rice pilaf & vegetable.

23.95

Filet & Scampi

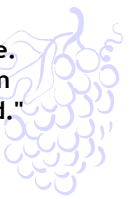
Chef's choice cut charbroiled filet medallions served with a citrus, spinach & sun dried tomato risotto topped with two succulent sauted shrimp.

34.95

LIVE * LAUGH * LOVE * EAT

18% Gratuity added to all parties of six or more...Please ask for separate checks in advance...\$4 split charge.
One check required on parties of 15 or more.

"I cook with wine,
Sometimes I even
add it to the food."
- W.C. Fields



WORLD CLASS WHITES

	Glass	Bottle
Rodney Strong Chardonnay, Russian River	6.95	24.95
Kendall Jackson Chardonnay, Napa Valley	9.95	32.95
Schug Sonoma Coast Chardonnay, Sonoma	10.95	38.95
Clos Du Bois "Calcaire" Chardonnay, Sonoma Valley	11.95	46.95
Frank Family Chardonnay, Napa Valley	12.95	48.95
Beringer White Zinfandel, St Helena	6.95	26.95
Trium Pinot Grigio, Rouge Valley	7.95	29.95
Chateau Ste. Michelle Riesling	6.95	24.95
Rodney Strong Sauvignon Blanc, Russian River	7.95	30.95

RENEGADE REDS

	Glass	Bottle
Hahn Cabernet Sauvignon, Central Coast	7.95	31.95
Clos Du Bois Cabernet Sauvignon, Sonoma	8.95	32.95
Burnsini Tehama Red, Shasta County	6.95	27.95
Rombauer Cabernet Sauvignon, St Helena	12.95	54.95
Frank Family Cabernet Sauvignon, Napa Valley	13.95	59.95
Lang & Reed-Cabernet Franc, Napa	10.95	37.95
Clos Du Bois Merlot, Sonoma	8.95	32.95
Kenwood "Jack London" Merlot, Sonoma	10.95	39.95
Rodney Strong Pinot Noir, Russian River	7.95	27.95
Valley of the Moon Sangiovese, Glen Ellen	7.95	29.95
OZV "Old Zin Vine", Lodi	7.95	30.95
Frank Family Zinfandel, Napa Valley	12.95	48.95
Rombauer Zinfandel, St.Helena	12.95	54.95

WINE WITH SPARKLE

	Glass	Bottle
Korbel, Brut, Sonoma	6.95	21.95
Mumm Cordon Rouge, French Champagne		39.95
Allure Pink Moscato	5.95	19.95

PORTS BY THE GLASS

Indian Peak	6.95
Croft- LBV, Portugal	9.95
E O S - Zin, Paso Robles	10.95
Taylor Fladgate- 20 Year Old Tawny, Portugal	12.95

BOTTLED BEER

Bud - Bud Light - Coors - Coors Light - MGD - Miller Lite - Michelob Ultra -
Heineken - Corona - Corona Light - O'Doul's N/A-

BREWS...ON TAP

Coors Light - Bud - Bud Light - Stella Artois - Samuel Adams Boston Lager - Widmer
Hefeweizen - Guinness Stout - Sierra Nevada Pale Ale - Shock Top - Fat Tire Amber
Ale - Blue Moon - IPA- New Castle Brown Ale-

"A fine beer may be judged with only one sip,
but it's better to be thoroughly sure."
- Czech Proverb