

## SOUPS

“sips”

### **FRENCH ONION SOUP**

White, red and green onions, shallots,  
garlic, beef broth, provolone and  
Gruyère cheese. 8

### **MANHATTAN CLAM CHOWDER**

Tomatoes, clam meat, potatoes, celery,  
onion, carrots, parsley,  
thyme and spices. 6

### **TODAY'S SOUP**

Globally inspired, regionally  
sourced ingredients. 5

## SALADS

“leafy”

### **MIXED GREENS**

Organic mixed greens, cherry  
tomatoes, cucumbers,  
lemon vinaigrette. 8

### **WEDGE**

Iceberg lettuce,  
Point Reyes Blue Cheese dressing,  
vine-ripened tomatoes, crumbled bacon. 9.5

### **CAESAR**

Truffle scented anchovies, shaved  
Parmegiano Reggiano, garlic croutons. 8/11

Add organic chicken. 5

Add chargrilled salmon. 7

### **ASIAN CHICKEN SALAD**

Chicken, iceberg, almonds, fried noodles,  
mandarian oranges, rice wine dressing. 12.5

### **SALMON NIÇOISE**

Grilled salmon, bibb lettuce,  
Niçoise olives, egg, green beans,  
fingerling potatoes, lemon vinaigrette. 14

## SMALL PLATES

“bites”

### **FRIED CALAMARI**

Rice flour crusted calamari,  
marinara sauce. 10.5

### **CHIPS & DIP**

House-made russet potato chips,  
bleu cheese fondue, scallions,  
applewood smoked bacon. 8

### **SALUMI SELECTION**

Specialty cured meats, mustards,  
Acme Bakery bread. 12.5

### **ARTISAN CHEESE SELECTION**

Regional selections,  
dried fruits, roasted nuts,  
Acme Bakery bread. 14

### **DUNGENESS CRAB CAKES**

Mâche, pomeray mustard vinaigrette. 12.5

### **HOUSE-SMOKED SALMON**

Melba toast, dill caper cream. 13

### **STEAMED CLAMS**

Leeks, cherry tomatoes, garlic, thyme,  
white wine butter sauce. 12

### **BAKED BRIE**

Fresh apple, jalopenio jelly,  
grilled French baguette. 9.5

### **B.B.Q. CHICKEN SLIDERS**

3 pulled chicken sliders,  
tomato, onion strings. 9

# **SANDWICHES**

**“significants”**

*All items accompanied by French fries,  
fresh fruit, or leafy green salad*

## **ROAST TURKEY CLUB**

Wheat toast, applewood smoked  
bacon, Gruyère cheese, tomato,  
Bibb lettuce. 10.5

## **SPICY CHICKEN**

Fried chicken breast, Bloomsdale  
spinach, tomatoes, bleu cheese,  
mayonnaise, hot sauce. 11.5

## **TURKEY REUBEN**

Rye toast, Gruyère cheese, sauerkraut,  
thousand island dressing. 12

## **CHOPHOUSE CHEESEBURGER**

Angus beef, choice of cheese. 13

## **CHICKEN SONOMA**

Pulled chicken, sauteed apples,  
spinach and shallots atop apricot dijon  
foccia toast with melted Gruyère. 11

## **GARDEN VEGETABLE WRAP**

Hass avocado, tomato, lettuce,  
sprouts, mozzarella, provolone,  
olive mayonnaise, flour tortilla. 10

## **CRAB CAKE SANDWICH**

Sourdough toast, Gruyère cheese. 14

## **SOUP N' SANDWICH**

Today's soup and a grilled cheese sandwich.  
9.5

## **ENTREES**

“substantials”

### **PENNE MARINARA**

Kalamata olives, chevere, parmesan cheese  
12.5

### **TRADITIONAL MAC N' CHEESE**

Oven-baked casserole with  
fresh fruit or leafy green salad. 11

### **FISH & CHIPS**

Beer batter fillets, tartar sauce. 13

### **CHICKEN PICCATTA**

Sauteed chicken breast, capers  
lemon butter, mushroom risotto. 15

### **STEAK N' FRIES**

Tri-Tip sirloin and French fries. 19

### **CEDAR PLANKED SALMON**

Fresh salmon roasted on a cedar plank,  
spinach and garlic mashed potatoes. 17

## **SNACKS**

“sharings”

### **CHEESE FOCCACIA**

pizza bread, tomato and olive dips. 7

### **WARM DRIED FRUITS**

with clover honey and biscotti. 6.5

### **FRIED PASTA**

Garlic, herbs de Provance, tomato ragu. 5

### **OVEN ROASTED NUTS**

lightly carmalized and sea salt glazed 6

### **HOUSEMADE CHIPS AND FRENCH FRIES 5.5**