

## APPETIZERS

### GINGER BEEF SKEWERS

Tender grilled strips of beef tenderloin rolled in fresh ginger and herbs,  
served with Asian cole slaw 7.95

### SHRIMP COCKTAIL

Served with a zesty cocktail sauce 9.95

### CALAMARI

Lightly crusted calamari rings with lemon aioli \$8.95

### COCONUT SHRIMP SKEWERS

Over a julienne vegetable salad with a Chile Pepper Sauce 9.95

### LOBSTER, SPINACH & ARTICHOKE DIP

Served with tortilla chips, sour cream and salsa 8.95

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## FRESH SOUPS & SALADS

### FRENCH ONION SOUP

5.95

### SOUP OF THE DAY

4.95

### BEER CHEESE SOUP

A House Specialty! Topped with crisp bacon 4.95

### SHRIMP AND CRAB LOUIE

Chilled garden greens topped with crabmeat, shrimp, fresh asparagus,  
egg, avocado and our home-made Louie dressing 17.95

### CAESAR SALAD

Crisp Romaine tossed in our steakhouse Caesar dressing.  
Served with sourdough croutons and our fresh Parmesan crisp 8.95  
Grilled chicken breast 15.95  
Fresh salmon 15.95

### BLEU CHEESE WEDGE

A crisp wedge of California iceberg with bleu cheese, tomato  
wedges, fried onion straws & bacon, topped with our buttermilk  
Bleu cheese dressing 10.95  
Grilled breast of Chicken 15.95

## ANGUS BURGERS

Our burgers are 100% American Angus beef. Served with lettuce,  
tomato, pickles and fresh Bermuda onion on a toasted Brioche bun.  
Choice of shoestring fries, a house salad or fresh fruit.  
Add a cup of our Beer Cheese Soup 2.95

### THE MONTEREY BURGER

With onion straws and  
roasted garlic aioli 10.95

### ANGUS BEEF PATTY MELT

On grilled marble rye with caramelized onions,  
cheddar cheese and roasted garlic aioli 12.95

### BACON AND CHEDDAR BURGER

Three strips of crispy bacon and aged white cheddar cheese 12.95

All entrées are served with our fresh baked bread and butter and fresh pesto  
Add a cup of our Beer Cheese Soup or a fresh garden salad for 2.95

## SIGNATURE STEAKS

### ROAST PRIME RIB OF BEEF

Slow oven roasted, served au jus with our house made whipped horseradish,  
a giant baked potato and market fresh vegetables  
10 oz. 18.95      14 oz. 22.95

### SIZZLING TOP SIRLOIN

A USDA PRIME center cut cooked to your specifications, served with  
garlic mashed potatoes and fresh market vegetables 22.95

### NEW YORK STRIP STEAK

A USDA CHOICE cut, char-grilled and topped with a dollop of fresh herb butter.  
Served with garlic mashed potatoes and fresh market vegetables 25.95

### FILET OSCAR

USDA CHOICE Filet Mignon cooked to your specification, topped with King crab meat,  
fresh asparagus and Hollandaise Sauce. Served with garlic mashed potatoes 25.95

### PETITE FILET MIGNON

USDA CHOICE tenderloin with sautéed spinach, garlic mashed  
potatoes, crispy fried onion straws and red wine sauce 22.95

## FRESH SEAFOOD

### PAN SEARED SALMON

Pan seared with fresh herbs, served over seasonal vegetables and  
topped with a tomato vinaigrette 17.95

### GINGER CRUSTED MAHI MAHI

Fresh Mahi Mahi panko and ginger crusted, served over fresh corn, wild mushrooms  
and mixed greens in a miso vinaigrette 22.95

### BLACKENED SWORDFISH STEAK

With a lemon butter sauce, topped with a fresh grilled pineapple relish.  
Served with garlic mashed potatoes and market fresh vegetables 23.95

### SHRIMP SCAMPI

Sautéed in white wine with shallots, lemon and garlic butter sauce,  
served with rice and fresh vegetables 22.95

## SPECIALTIES

### SCAMPI WITH CHEESE RAVIOLI

Roasted garlic grilled shrimp with cheese stuffed ravioli in a  
wild mushroom cream sauce 16.95

### PARMESAN CRUSTED CHICKEN

Breast of chicken crusted with Parmesan cheese, served with tomato relish,  
capers and garlic mashed potatoes 17.95

### CHICKEN SCALLOPINI

Sauteed chicken breast with mushrooms, capers and a lemon-cream sauce.  
Served with garlic mashed potatoes and market fresh vegetables 17.95

### FILET MIGNON & SCAMPI

Twin filet medallions, served with jumbo shrimp in a garlic butter sauce,  
accompanied by garlic mashed potatoes 25.95