



RESTAURANT | BAR | CATERING

MENU

**SPECIAL EVENTS**  
**Firestone Walker Beer Tasting**

Sat August 6th 2-4pm  
 \$20 including appetizers

**Whiskey & Cigar Dinner**

Wed Sat 21st 6pm  
 Four Roses & Michter's Breweries  
 Four course Steak dinner and two cigars  
 \$59pp (+tax + grat)

**Lunch & Early Bird  
 Specials**  
**10 for \$10 • 12 for \$12**

Served Daily  
 Til 6pm  
 See Entrees on back page  
 (some restrictions apply)

**Daily Happy Hour**

\$4 Wine glass • Draft beer • Drinks  
 Enjoy our Happy Hour Menu  
 Monday- Friday 2-6:30  
 Sat 11-6:30  
 Sunday All Day  
 In bar and patio  
 (some restrictions apply)

**Appetizers**

|   |       |
|---|-------|
| <b>Crabcakes</b>   sriracha aioli   | 15.95 |
| <b>Bourbon Shrimp</b>   sauteed shrimp   bourbon demi                             | 13.95 |
| <b>Sausage Stuffed Mushrooms</b>   parmesan   cognac sauce                        | 9.95  |
| <b>Sweet Potato Fries</b>   | 6.95  |
| <b>Calamari</b>   sweet thai chili sauce  | 13.95 |
| <b>Three Cheese Plate</b>   seasonal fruit   baguettes                            | 14.95 |
| <b>Lamb Lollipops</b>   four-bone   rosemary   garlic butter                      | 17.95 |
| <b>Shrimp Cocktail</b>  | 12.95 |
| <b>Chicken wings</b>   creamy bleu cheese   buffalo sauce                         | 9.95  |
| <b>Roasted Garlic &amp; Brie Cheese</b>   baguette slices                         | 9.95  |
| <b>Grilled Artichoke</b>   split in half   garlic aioli                           | 8.95  |
| <b>Sundried Tomato &amp; Artichoke Dip</b>  | 8.95  |
| <b>Chop House Nachos</b>   green onions   tomatoes   olives   jalapenos   cheddar | 8.95  |
| Add   chili verde 3.50   beef tips 4.50   chicken 3.50                            |       |

**Soups**

|                             |      |
|-----------------------------|------|
| <b>Soup of the Day</b>      | 6.00 |
| <b>Classic French Onion</b> | 6.00 |

**Salads**

add to any salad: Chicken breast chunks -3.50    Steak tips -4.50    Grilled shrimp -8.95  
 Sauteed real Lobster chunks -10.95

|   |       |
|---|-------|
| <b>Greek Salad</b>   kalmata olives   feta cheese   | 9.95  |
| <b>Buffalo Chicken Salad</b>   battered and fried boneless chicken breast   buffalo sauce<br>chopped hearts of romaine   celery   carrots   cucumber   diced tomatoes<br>tortilla strips   bleu cheese crumbles                                 | 12.95 |
| <b>Classic Wedge Salad</b>   iceberg lettuce   bleu cheese dressing   sweet red onions<br>cherry tomatoes   smoked bacon  | 8.95  |
| <b>Salmon Salad</b>   pan seared salmon   vegetables   artichoke hearts and avocado<br>creamy balsamic dressing   | 18.95 |
| <b>California Harvest Salad</b>   chopped hearts of romaine   apple cider vinaigrette<br>gorgonzola cheese crumbles   sundried cranberries   crisp green apples<br>candied walnuts   apple wood smoked bacon                                    | 9.95  |
| <b>Strawberry Spinach Salad</b>   candied walnuts   feta cheese   | 9.95  |
| <b>Southwestern Chicken Salad</b>   chopped hearts of romaine   cilantro ranch dressing<br>black bean   roasted corn salsa   tortilla strips   roasted pepitas  | 12.95 |
| <b>New York Steak Salad</b>   8 oz certified angus beef New York steak   hearts of romaine<br>pomegranate vinaigrette dressing   sauteed mushroom   caramelized onions<br>cherry tomatoes   gorgonzola blue cheese crumbles   pomegranate seeds | 17.95 |
| <b>Traditional Caesar Salad</b>   romaine hearts   garlic croutons and shaved parmesan  | 7.95  |

**Pastas**

add to any pasta Chicken breast chunks -3.50    Steak tips -4.50    Grilled shrimp -8.95  
 Sauteed real Lobster chunks -10.95

|   |       |
|---|-------|
| <b>Basil Tomato</b>   angel hair   caramelized onions   garlic          | 12.95 |
| <b>Bolognese</b>   basil   tomato   sauteed beef   mushroom             | 14.95 |
| <b>Mac &amp; Cheese</b>   penne pasta   garlic crust                    | 12.95 |
| <b>Chicken Mac &amp; Cheese</b>   | 14.95 |
| <b>Lobster Mac &amp; Cheese</b>   real lobster chunks                   | 19.95 |
| <b>Beef Stroganoff</b>   mushroom cream sauce                           | 19.95 |
| <b>Pesto Pasta</b>   angel hair   roasted pine nuts   parmesan reggiano | 12.95 |
| <b>Chicken Pesto</b>  | 14.95 |
| <b>Fettuccine Alfredo</b>   parmesan cream sauce                        | 12.95 |
| <b>Chicken Fettuccine Alfredo</b>                                       | 14.95 |

**Chef's Favorites**

|   |                                |
|---|--------------------------------|
| <b>Oxtail Osso Bucco</b>   stew   red wine reduction sauce   served in a Dutch oven | 24.95                          |
| <b>Chili Verde</b>   house made tomatillo verde                                     | 16.95                          |
| <b>Grilled Pork Tenderloin</b>   raspberry demi sauce                               | 16.95                          |
| <b>Almandine Bourbon duck a L'Orange</b>  | 20.95                          |
| <b>Roasted Rack of Lamb</b>   New Zealand lamb   rosemary   garlic butter           | 4 -Bone 25.95<br>8- Bone 36.95 |

**Burgers & Sandwiches**

|   |       |
|---|-------|
| <b>Steak &amp; Grape Burger</b>   8 oz. hand formed   choice certified Angus beef patty   | 12.95 |
| American   Swiss   Cheddar   Bleu Cheese add 1.50   |       |
| <b>Mushroom Swiss Burger</b>   grilled mushrooms   caramelized onions   Swiss cheese  | 14.95 |
| <b>Spicy Habanero Burger</b>   habanero jack cheese   caramelized onions  | 14.95 |
| <b>Bacon Cheddar Burger</b>   apple wood smoked bacon   cheddar cheese  | 14.95 |
| <b>Tri-Tip Sandwich</b>   thinly sliced tri-tip   provolone cheese   your choice of<br>French dip style   or with lettuce, tomato, onions | 13.95 |
| <b>Avocado Burger</b>   avocado salsa   | 14.95 |
| <b>Grilled Chicken Sandwich</b>   grilled breast   pesto spread   | 12.95 |
| <b>Classic Reuben</b>   slow braised corned beef   sauerkraut   1000 island dressing<br>Swiss cheese on rye                               | 12.95 |
| <b>New York Steak Sandwich</b>   provolone cheese   your choice of French dip style  <br>or with lettuce tomato onions                    | 17.95 |
| <b>Two tacos</b>   Lobster-19.95   Beef-15.95   Fish-12.95   Shrimp-16.95   Chicken-12.95   |       |

**Chicken**

|  |       |
|--|-------|
| <b>Rosemary Chicken</b>   chardonnay   butter   garlic   lemon | 16.95 |
| <b>Chicken Florentine</b>   spinach   whipped cream cheese     | 17.95 |
| <b>Martini Chicken</b>   vodka   sun dried tomatoes   olives   | 18.95 |
| <b>Chicken Parmesan</b>   house marinara   provolone cheese    | 17.95 |
| <b>Chicken Picatta</b>   butter   lemon   caper                | 16.95 |
| <b>Artichoke Chicken</b>   mushroom cream sauce   herbs        | 17.95 |

**Seafood**

|  |                             |
|--|-----------------------------|
| <b>Pan Seared Atlantic Salmon</b>   lemon   caper   beurre blanc                         | 22.95                       |
| <b>Catch of the Day</b>  | Ask your Server for Details |
| <b>Shrimp Scampi</b>   garlic   tomatoes   basil   white wine                            | 21.95                       |
| <b>Sea Scallops Chardonnay</b>   chardonnay   lemon butter caper sauce   over angel hair | 23.95                       |
| <b>Tomato Pesto Encrusted Salmon</b>   parmesan cheese                                   | 20.95                       |
| <b>Lobster Tail</b>   7oz   drawn butter   | 31.95                       |

**Steaks**

|  |   |
|--|---|
| <b>The New York Sizzle</b>   super heated plate   sizzling garlic butter   12oz                        | 30.95                                       |
| <b>New York Steak</b>  | 12 oz. 27.95    16 oz. 35.95                |
| <b>Rib Eye</b>   | 14 oz. 34.95                                |
| <b>Filet Mignon</b>  | 6 oz. 28.95    8 oz. 34.95                  |
| <b>Top Sirloin</b>   | 8 oz. 19.95                                 |
| <b>Beef Tips in a Mushroom Madeira Sauce</b><br>mushrooms   garlic   shallots   over toasted baguettes | 20.95                                       |
| <b>Petite Filet Mignon &amp; Lobster</b>   | 44.95                                       |
| <b>SNG Roasted Prime Rib (Thurs/Fri/Sat nights only)</b><br>slow roasted   rosemary garlic             | 8 oz. 23.95    12 oz. 31.95    16 oz. 38.95 |

**Add Ons**

|  |  |
|--|--|
| <b>Add</b>   7 oz Lobster tail, served with drawn butter-19.95 (with entree)   Sizzle any steak 3.00<br>Sautéed mushroom sauce 3.00   Red wine Cabernet sauce 3.00   Raspberry demi sauce 3.00<br>Peppercorn brandy sauce 4.00   Roasted gorgonzola pesto sauce 3.00   Grilled shrimp-8.95 |  |
|--|--|

Entrees come with a choice of side: Mashed potatoes, wild rice pilaf, french fries, baked potato, basil tomato pasta.  
 Add soup or a small tossed salad with entrée for 4.25 • Chef nightly special risotto with entree 4.25



## SUNDAY BRUNCH SPECIALS 10-2pm

Farm Fresh Three Egg omelettes served with country potatoes & your choice of bacon strips or sausage links

|  |       |
|--|-------|
| <b>Veggie</b>   mushrooms   spinach   bell peppers   black olives   cheese       | 10.95 |
| <b>Bacon &amp; Mushroom</b>   bacon   mushroom   cheese                          | 10.95 |
| <b>Chile Verde</b>   pork in a salsa verde sauce   cheese                        | 11.95 |
| <b>Mushroom Steak Tips</b>   garlic   shallots   mushrooms   steak tips   cheese | 11.95 |
| <b>Ham &amp; Cheese</b>   ham bites   cheese                                     | 10.95 |
| <b>Greek</b>   sauteed spinach   feta   kalamata olives   onions                 | 10.95 |
| <b>The Californian</b>   bacon   tomato   avocado   cheese                       | 10.95 |
| <b>Farm Fresh Eggs Your Way</b> three eggs   jalapeños   garlic   onion          | 9.95  |

### Favorites

|  |       |
|--|-------|
| <b>Chile Verde &amp; Eggs</b>   slow cooked pork   salsa verde sauce | 15.95 |
| <b>Sliced Ham &amp; Eggs</b>   slow roasted ham                      | 12.95 |
| <b>8oz Angus Choice New York Steak &amp; Eggs</b>                    | 19.95 |
| Mimosa - 5    Manmosa - 7  |       |

Regular menu served with Sunday Brunch & Lunch Specials

## 10 for \$10 - 12 for \$12 Lunch & Early Bird Specials

Served Daily 11am -6pm    Sunday 10am - 6pm

### 10 for \$10

- Harvest Salad w/Chicken • Pasta Bolognese
- Greek Salad w/Chicken • Fettuccine Alfredo w/Chicken
- Caesar Salad w Chicken • Chicken Tacos
- Strawberry Spinach Salad w Chicken • Pasta Basil Tomato w/Chicken
- Chicken Mac & Cheese • Southwestern Chicken Salad

### 12 for \$12

- TriTip Sandwich • Chicken Sandwich
- Buffalo Chicken Salad • Rubeen Sandwich • Fish Tacos
- Chicken Florentine • Rosemary Chicken
- Chicken Piccata • Chili Verde • Pesto Pasta w/Chicken
- Steak and Grape Burger • Artichoke Chicken

\*Not valid with any other offer, discount or on holidays and special occasions

## Wine List

\$15 off any bottle (750 ml) you take home

### HALF BOTTLES (375ml)

|   | GLASS | BOTTLE |
|---|-------|--------|
| 2011, Rutherford Hill, Merlot, Napa Valley                        |       | 27.00  |
| 2013, Cakebread, Chardonnay, Napa Valley                          |       | 33.00  |
| 2014, Loring, Pinot Noir, Clos Pepe, Santa Rita Hills             |       | 35.00  |
| 2012, Dumol, Pinot Noir, Russian River                            |       | 50.00  |
| 2012, Kosta Brown, Pinot Noir, Russian River Valley               |       | 55.00  |
| 2014, Domain Drouhin, Pinot Noir, Oregon                          |       | 33.00  |
| 2010, Miner, Red Blend 'The Oracle', Napa Valley                  |       | 57.00  |
| 2012, J. Lohr, Cabernet Sauvignon, "Hilltop Vineyard" Paso Robles |       | 33.00  |
| 2015, Kim Crawford, Sauvignon Blanc, Marlborough New Zealand      |       | 21.00  |
| 2014, Amalaya, Malbec, Argentina                                  |       | 20.00  |

### SPARKLING

|  | GLASS | BOTTLE |
|--|-------|--------|
| House Sparkling Wine                     | 6.50  | 25.00  |
| Tobin James 'Dream Weaver', Paso Robles  |       | 33.00  |
| Rosa Regale, Italy, 187ML                | 11.00 |        |
| Mumm Brut Prestige, Napa Valley          | 12.00 | 36.00  |
| Mumm Brut Rosé, Napa Valley              |       | 42.00  |
| Schramsberg 'Blanc de Blanc', California |       | 55.00  |
| Veuve Cliquot Champagne, France          |       | 85.00  |

### CHARDONNAY

|   | GLASS | BOTTLE |
|---|-------|--------|
| House Chardonnay                              | 6.00  | 23.00  |
| 2013, Steak & Grape by Sextant, Central Coast | 9.00  | 34.00  |
| 2014, Mer Soleil 'no oak' by Caymus, Napa     | 11.00 | 42.00  |
| 2014, Rombauer, Napa Valley                   | 15.00 | 57.00  |
| 2013, Cakebread, Napa Valley                  |       | 64.00  |

CHARDONNAY WINE FLIGHT- 2 Oz taste each

From Rombauer, Steak & Grape & Mer Soliel \$12

### SAUVIGNON BLANC

|   | GLASS | BOTTLE |
|---|-------|--------|
| House Sauvignon Blanc                       | 6.00  | 23.00  |
| 2015, Justin, Central Coast                 |       | 38.00  |
| 2014, Steak & Grape By MadoroM, Napa Valley | 11.00 | 40.00  |

### OTHER WHITES

|                                     | GLASS | BOTTLE |
|-------------------------------------|-------|--------|
| House Pinot Grigio                  | 6.00  | 23.00  |
| House White Zin                     | 6.00  | 23.00  |
| J. Lohr Riesling, Paso Robles       | 7.00  | 27.00  |
| 2015, Flore de Moscato, Madera      | 7.00  | 29.00  |
| 2014, Mulderbosch, Rose, S. Africa  |       | 31.50  |
| 2014, Alban Viognier, Central Coast |       | 33.00  |

"OTHER" WHITE WINE FLIGHT- 2 Oz taste each

From Steak & Grape Sauvignon Blanc, J. Lohr Riesling, Alban Viognier \$10

### OTHER RED

|  | GLASS | BOTTLE |
|--|-------|--------|
| 2012, Tobin James 'Rock n' Roll' Syrah   | 7.00  | 26.00  |
| 2013, Alban 'Patrina' Syrah, Edna Valley |       | 69.00  |
| 2010, Altamura Sangiovese, Napa Valley   |       | 77.00  |

### ZINFANDEL

|   | GLASS | BOTTLE |
|---|-------|--------|
| 2011, 2012, Ravenswood, Lodi                |       | 32.00  |
| 2012, Steak & Grape by Sextant, Paso Robles | 9.00  | 35.00  |
| 2012, Seghesio, Sonoma                      |       | 46.00  |
| 2014, Opolo, Paso Robles                    |       | 52.00  |

\$20 corkage fee (\$30 if we carry the wine)

### PINOT NOIR

|  | GLASS | BOTTLE   |
|--|-------|----------|
| House Pinot Noir   | 6.00  | 23.00    |
| 2014, Belle Glos, 'Meiomi' by Caymus, Sonoma Coast, Santa Lucia, Santa Barbara | 9.00  | 35.00    |
| 2014, Steak & Grape by Sextant, Santa Lucia                                    | 10.00 | 39.00    |
| 2015, Au Bon Climat, Santa Barbara   | 12.00 | 40.00    |
| 2014, Wild Horse 'Unbridled', Santa Barbara                                    |       | 44.00    |
| 2013, Belle Glos, 'Las Alturas' Santa Lucia Highlands                          |       | 65.00    |
| 2013, Belle Glos, 'Clark & Telephone' Santa Maria                              |       | 65.00    |
| 2012, Domaine Serene 'Evenstad', Oregon  |       | 80.00    |
| 2012, Dumol, Russian River   |       | 93.00    |
| 2013, Kosta Browne, Sonoma Coast   |       | \$116.00 |
| 2013, Kosta Browne, 'Gaps Crown' Sonoma Coast                                  |       | \$135.00 |
| 2013, Sea Smoke 'Southing' Sta. Rita Hills                                     |       | \$120.00 |

PINOT WINE- 2 oz taste from

Steak & Grape by 'Sextant, Meiomi, Au Bon Climat, \$14

### MERLOT

|                                | GLASS | BOTTLE |
|--------------------------------|-------|--------|
| House Merlot                   | 6.00  | 23.00  |
| 2011, Tobin James, Paso Robles |       | 31.00  |
| 2012, Wild Horse, Paso Robles  |       | 37.00  |

### CABERNET SAUVIGNON & RED BLENDS

|   | GLASS | BOTTLE |
|---|-------|--------|
| House Cabernet  | 6.00  | 23.00  |
| 2014, Louis Martini, Sonoma Valley  |       | 29.00  |
| 2012, Tobin James 'Notorious', Paso Robles                                      |       | 37.00  |
| 2012, Grey Wolf 'Zinful Cab' Paso Robles  | 10.00 | 38.00  |
| 2012, Grey Wolf 'Alpha' Paso Robles   |       | 48.00  |
| 2012, Steak & Grape by Sextant, Paso Robles                                     | 10.00 | 39.00  |
| 2012, Brave & Maiden, 'Union' Syrah, Merlot Cab Frank, (Paul Hobbs), Santa Ynez |       | 40.00  |
| 2013, Halter Ranch, 'Cotes De Paso' Syrah, Grenache, Mourvedre, Tannat,         |       | 43.00  |
| 2014, Daou Vineyard, Paso Robles  |       | 47.00  |
| 2012, Daou Mayote, Paso Robles  |       | 125.00 |
| 2012, Daou, Soul of a Lion, Paso Robles   |       | 145.00 |
| 2013, Justin, Paso Robles   |       | 49.00  |
| 2012, Justin Justification, Paso Robles   |       | 72.00  |
| 2012, Steak & Grape 'Camo' by MadoroM, Napa Valley                              | 13.00 | 50.00  |
| 2010, Niner, Paso Robles  |       | 52.00  |
| 2014, The Prisoner, Napa Valley   |       | 62.00  |
| 2010, Heitz, Napa Valley  |       | 97.00  |
| 2011, Heitz, Napa Valley  |       | 87.00  |
| 2012, Heitz, Napa Valley  |       | 77.00  |
| 2012, Groth, Napa Valley  |       | 89.00  |
| 2011, MadoroM, Napa Valley  |       | 72.00  |
| 2010, MadoroM, Napa Valley  |       | 85.00  |
| 2009, MadoroM, Napa Valley  |       | 110.00 |
| 2008, MadoroM Napa Valley   |       | 120.00 |
| 2006, MadoroM, Napa Valley  |       | 130.00 |
| 2004, MadoroM, Napa Valley  |       | 140.00 |
| 2012, L'aventure 'Estate Cuvee', Paso Robles                                    |       | 119.00 |
| 2013, Pahlmeyer 'Proprietary Red', Napa Valley                                  |       | 195.00 |
| 2013, Caymus, Napa Valley 750ml   |       | 119.00 |
| 2013, Caymus, Napa Valley 1 Liter   |       | 145.00 |
| 2012, Caymus 'Special Select', Napa Valley                                      |       | 215.00 |
| 2012, Caymus 'Special Select', Napa Valley 1.5L                                 |       | 420.00 |
| 2012, Far Niente, Napa Valley   |       | 190.00 |

RED WINE FLIGHT- 2 oz taste from

Steak & Grape 'camo', Steak & Grape Cab & Grey Wolf "Zinful Cab" \$14

### BEER

DRAFT sm \$4.50 lg \$5.50 | BUD LIGHT | COORS LIGHT | FIRESTONE LUPONIC

DRAFT sm \$5.25 lg \$6.25 | FIRESTONE 805 | LAGUNITAS | MICHELOB ULTRA |

DOMESTIC \$4.50 | BUDWEISER | BUD LIGHT | COORS | MILLER LIGHT | MICHELOB ULTRA | COORS LIGHT | SAM ADAMS LAGER | SIERRA NEVADA

IMPORT & SPECIALTY \$5.25 | HEINEKEN | PACIFICO | STELLA | CORONA | CORONA LIGHT | DOS XX LAGER | NEW CASTLE | SHOCK TOP

BLUE MOON | O'DOULS (NON-ALCOHOLIC) | ANGRY ORCHARD | MODELO ESPECIAL | (EINSTOCK - ICELANDIC WHITE ALE \$6.75)

MICRO BREWS \$5.25 | FIRESTONE DBA | FIRESTONE IPA | FIRESTONE 805 | LAGUNITAS IPA | STONE IPA

LOST COAST-TANGERINE WHEAT | FLYING DOG-RAGING BITCH IPA \$6.75

