



## LUNCH MENU

### **APPETIZERS:**

#### *MEDITERRANEAN PLATE*

Homemade Roasted Garlic hummus, kalamata olives, feta, tomatoes & cucumbers with pita bread 11.00

#### *CHILLED GRILLED ARTICHOKE*

Seasoned and served with a lemon aioli 10.00

#### *WATERMELON CRAB NAPOLEON*

Delectable crab guacamole in between grilled watermelon slices and topped with crab surrounded by sweet soy reduction 14.00

#### *CALAMARI PICATTA*

Calamari rings and tentacles sautéed and topped with a delicious picatta sauce and pita bread toasted points. 13.00

#### *GARLIC FRIES*

Trans Fat Free Fries tossed with roasted garlic and parsley. 6.00

#### *SOUP DU JOUR*

Our Chef's choice of the day

Bowl 7.50 / Cup 5.00

#### *FRIDAY'S SEAFOOD SOUP (Chef Prefers Lobster Bisque)*

Bowl 9.00 / Cup 6.50

### **EVERGREENS:**

#### *SESAME SEARED AHI SALAD*

Encrusted sesame or pepper melange Ahi\* tuna, seared rare and served over a bed of mixed greens and tossed with our fresh Wasabi Vinaigrette and pickled ginger. 18.00

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#### *CAESAR SALAD*

Crisp Romaine lettuce tossed in our homemade Caesar dressing, shaved parmesan and seasoned croutons. 11.50

Enjoy with Grilled Organic Chicken Breast or Portobello Mushroom 15.50

Herford Tritip Steak Or Shrimp or Seared Sesame or Peppered Ahi\* or Grilled Salmon 18.50

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#### *GREEK SALAD*

Blend of spring mix, chunks of cucumber, tomatoes and red onions tossed with our homemade balsamic vinaigrette, kalamata olives and feta cheese. 12.50

Enjoy with Grilled Chicken Breast or Portobello Mushroom 16.50

Herford Tritip Steak Or Shrimp or Seared Sesame or Peppered Ahi\* or Grilled Salmon 19.50

#### *STAR TOMATO STUFFED w/ TUNA*

Old fashioned albacore tuna salad on top of tomato and spring mix 14.00

\*Sushi Grade Tuna and served slightly seared and rare unless requested otherwise



## **HOUSE SPECIALTIES FROM THE GRILL:**

The below entrees come with homemade potato chips.  
Enjoy a choice of fries, garlic fries, fruit or mixed green salad for \$2.00

### *WHITE FISH REUBEN*

Grilled white fish served on toasted sourdough with melted Swiss cheese and honey apple sauerkraut and special sauce. 13.00

### *LAKESIDE BURGER*

A 1/2 lb Tender Kobe Waygu burger served with grilled red onions, choice of American, Cheddar, provolone, Swiss, Bleu or Feta cheese on a soft Rustique bun. 16.00

### *GRILLED FRESH ORGANIC CHICKEN SANDWICH*

Tender Organic chicken breast served on a soft Rustique bun with arrugula, caramelized onions and garlic aioli. 14.00

### *OPEN FACE TUNA MELT*

Albacore tuna mixed perfectly and heaped on a slice of toasted sourdough, served open faced, topped with cheddar cheese and slices of avocado. 13.50

### *HERFORD TRI-TIP STEAK SANDWICH*

Marinated sliced tri-tip steak, served with arrugula, roasted red peppers and garlic aioli on a soft Rustique bun 14.00

### *VEGETARIAN DELIGHT*

Balsamic marinated Portobello mushroom served on a soft Rustique bun with roasted red pepper, provolone cheese with arugula. 13.00

## **MAIN FAIRE: ASK ABOUT OUR NIGHTLY CHEF'S SPECIALS AND PASTA SPECIALS (change at 5pm daily)**

Enjoy a salad or a cup of soup \$4

### *FILET MIGNON*

8oz Filet Mignon grilled to your specification topped with homemade Bearnaise Sauce, Whipped Duchess Garlic Potatoes and Fresh Farmers Market Vegetables 32.00

### *FRESH SALMON*

6 oz of Fresh Alaskan Salmon, seared and served over a bed of Whipped Duchess Garlic Potatoes and Fresh Farmers Market Vegetables 28.00

### *PORK OSSO BUCCO*

Deliciously seasoned, seared and simmered in a perfectly flavored tomato Provencal sauce, and served with Whipped Duchess Garlic Potatoes and Fresh Farmers Market Vegetables 26.00

### *DOUBLE CUT PORK CHOP*

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Double Cut 16oz Roasted White Marble Sustainable Seasoned Pork Chop served with Grannysmith Apple Cranraisin Chutney, Whipped Dutch Garlic Potatoes and Fresh Farmer Market Vegetables 29.00

(Enjoy Single Chop 24.00)

## **BRUNCH:**

(Served Friday through Sunday 10:30 am to 2 pm)

Including Eggs Benedict and Strawberry Waffles, Breakfast Burritos and daily specials.  
 "Sax On the Beach" Saxophone Sundays.

*\*We use Trans Fat Free Oil and French Fries\**

A 18% gratuity will be added to parties of 6 or more



## **FINISHING TOUCHES - Homemade Desserts**

### **OLD FASHIONED CRÈME BRULÉE**

Rich creamy custard with a caramelized sugar top with homemade whipped cream and sprig of mint. 6.00

### **MOLTEN CHOCOLATE LAVA CAKE**

Moist, warm chocolate cake filled with a hot molten chocolate center, drizzled with raspberry sauce, homemade whipped cream and sprig of mint. 10.00

### **BERRY CRISP (SUGAR-FREE)**

Mixture of blueberries, raspberries, strawberries baked to perfection and topped with a crisp but moist crumb topping 6.00

## **BEVERAGES FOR THE DECK AND BEACH**

Fruit Smoothie –Ask for today's flavor! 6.00 (16oz)  
 Fresh Made Lemonade 4.00 (16oz) Raspberry Lemonade 5.00  
 Iced Tea, Hot Coffee or Tea 3.00 (free refills)  
 Sodas 3.00 (Canned Coke, Diet Coke and Sprite)  
 Orange Juice 3.00 (10oz) Rasperry Iced Tea 4.00 (no refills)  
 Arnold Palmer (half tea & half lemonade) 3.00(16oz)  
 San Pellegrino Sparkling Water 4.00 (16.9oz)

## **BEYOND THE BASICS BEVERAGES....**

The soon to be famous "Saxy Horn"

A delicious blend of vodka or tequila\* and two fruit smoothie flavors and topped with a splash of cranberry  
 9.00 glass/27.00 pitcher

Sapphire Bay Sangria Rosa	7.00 glass	24.00 Pitcher	Bloody Mary	7.00 glass	24.00 Pitcher
Champagne Mimosa	6.00 glass	23.00 Carafe	Pom Royale	7.00 glass	24.00 Carafe
Tequila Sunrise	7.00 glass	24.00 Pitcher	Red Beer	6.00 glass	23.00 Pitcher
Raging Sunset	7.00 glass	23.00 Pitcher	Margherita	7.00 glass	23.00 Pitcher
Beach Side Bellini (with Mango instead of Peach-yum)			6.50 glass	23.50 Carafe	

### **Beers:**

**On Tap**–Humboldt Hemp Brown Ale and Pacifico

Ask About our Special Draft of the Week  
 Bud Light Can or Michelob Ultra Can 4.00

16 oz glass 7.00 Pitcher 24.00  
 Corona Cans 5.00

### **Wines: ( Local from El Dorado, Amador, Lodi)**

	<b>Glass</b>	<b>Bottle</b>
CG Diarie Zinfandel '07 (Amador)	9.00	40.00
Scott Harvey Barbera '07(Amador)	9.00	40.00
TooGood Winery Foreplay '07(Fairplay-El Dorado)	9.00	40.00
Gold Note Cabernet '07 (Fairplay – El Dorado)	9.00	40.00
Ironstone Cabernet '07 (Sierra Foothills)	8.00	35.00
Carlidge & Brown Sauvignon Blanc- <b>Organic</b> (Amador)	9.00	40.00
Carlidge & Brown Chardonnay (Amador)	9.00	40.00
Ironstone Chardonnay (Sierra Foothills)	8.00	35.00
Cecchetti Red Tree Pinot Grigio '08 (Lake)	7.00	30.00
Grayson Cellars Chardonnay (Napa)	7.50	32.00
Beringer White Zinfandel	6.00	26.00
Domaine Chandon		12.00 split

House Cabernet, Merlot, Chardonnay or Sparkling Wine	5.00	23.00
Wine of the Week	6.00	26.00

\*We use a lower alcohol Vodka and Tequila made from Sweet Potatoes (24% alc) and a 4 oz pour per beverage and 20 oz per pitcher

*Thank you for dining with us  
18% gratuity added to parties of 6 or more*