



## Grille 101 Dinner

### A Northern California Menu

*Our menu selections are based on taste inspired by local farmers, fisherman and artisan food producers.  
We source only seasonal, sustainable & antibiotic free ingredients.*

### Small Plates

<b>Fried Calamari</b> - marinara sauce	12
<b>Mediterranean Calamari</b> - capers, feta, kalamata olives, lemon butter	14
<b>Jumbo Dungeness Crab Cake</b> - charred corn, caper aioli	14
<b>Mahi Tostadas</b> - Mahi, cabbage, black bean corn salsa, cotija cheese	14
<b>Baja Street Tacos</b> - chicken pastor, cotija cheese, cabbage, pico, salsa verde	11
<b>Grille Sliders</b> - seared beef patties, maple pepper bacon, cheddar	13
<b>Serrano Sliders</b> - seared beef patties, roasted chili's, pepper jack cheese	12
<b>Wings</b> - hot buffalo sauce or Korean bbq sauce	12
<b>Roasted Artichoke</b> - lemon mayo	11

### Salads & Chowder

<b>Caesar</b> - classic dressing, parmesan, croutons	10
add grilled chicken	14
<b>Farm Salad</b> - baby kale, field greens, beets, green beans, fingerling potato, dijon vinaigrette	11
add grilled chicken	15
<b>Thai Chicken Salad</b> - chicken, Napa cabbage, greens, cilantro, red bell peppers, Thai dressing	14
<b>Small Salad or Caesar</b>	5
<b>New England Clam Chowder</b>	6
Dressings: Sherry Shallot Vinaigrette, Sweet Creamy Basil, Dijon Vinaigrette, Pt Reyes Bleu Cheese, Russian, Ranch	

### Crafted Burgers & Specialty Sandwiches

**Sides:** Skin on Fries, Garlic Fries, Spicy Yukon Chips, Small Salad

<b>American Burger</b> - American cheese, lettuce, onion, tomato, brioche bun	14
<b>Pt. Reyes Burger</b> - local bleu cheese, lettuce, bermuda onion, tomato, brioche bun	16
<b>Cheddar Bacon Burger</b> - Tillamook cheddar, maple pepper bacon, brioche bun	14
<b>Turkey Club</b> - turkey, bacon, lettuce, tomato, house mayo, artisan wheat bread	15
<b>Petaluma Chicken Sandwich</b> - avocado, LTO, Serrano's Gruyere, sourdough roll	14
<b>Mahi Sandwich</b> - lettuce, tomato, onion, caper mayo, sourdough roll	14
<b>Rueben</b> - corned beef, Gruyere, sauerkraut, Russian dressing, marble rye	13
<b>Portobello</b> - roasted red peppers, mozzarella, grilled onions, spinach, lavosh	11



## Steaks, Chops & Poultry

<b>Filet Mignon</b> - center cut angus beef, red wine demi, Pt Reyes bleu, yukon mashers	36
<b>New York Steak</b> - aged hand cut strip, herb butter, fried onions, fingerling potatoes	32
<b>Rib Eye Steak</b> - USDA prime steak, yukon mashers	39
<b>Grilled Pork Chop</b> - apple rum crush, cheddar bacon mashed potatoes	23
<b>Mary's Chicken</b> - half broiled chicken, citrus rub, lemon, sautéed greens	22

## Pasta

<b>Butternut Squash Ravioli</b> - herbed brown butter, shallots, peas, local vegetable	18
<b>Chef Scott's Pasta</b> - natural chicken, pappardelle, kalamata's, sundried tomatoes, feta	22
<b>New Orleans Fettuccini</b> - blackened shrimp, fettuccini, garlic parmesan cream	23

## Fresh Fish & Seafood

<b>Mahi</b> - macadamia crusted, coconut, lemongrass, ginger beurre blanc, whipped sweet potatoes	24
<b>Pacific Salmon</b> - tequila, wild honey, lime, pineapple pico, yukon mashed potatoes	23
<b>Day Boat Special</b> - today's fresh catch	mkt

## Sweet Things

<b>Crème Brule</b>	7
<b>Chocolate Budino</b> - Italian chocolate custard	6
<b>Bread Pudding</b> - rum raisin glaze, land of milk and honey ice cream	7
<b>Key Lime Pie</b>	8
<b>Three Twins Ice Creamery</b> - salted caramel, Madagascar vanilla, bittersweet chocolate, land of milk and honey	8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness  
Please alert your server with any special dietary requirements