



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

Fried Calamari - marinara sauce	12
Jumbo Dungeness Crab Cake - Fresh Dungeness crabmeat charred corn, caper aioli	16
Baja Street Tacos (3) - chicken pastor, cotija cheese, cabbage, pico, salsa verde	10
Grille Sliders - 2 seared beef patties, maple pepper bacon, cheddar on brioche rolls	12
Wings - 6 wings in your choice of hot buffalo or Korean bbq sauce	13
Roasted Artichoke - lemon mayo	12

Salads & Chowder

*Dressings: Sherry Shallot Vinaigrette, Sweet Creamy Basil, Dijon Vinaigrette,
Pt Reyes Bleu Cheese, Russian, Ranch*

New England Clam Chowder	8
Thai Chicken Salad - chicken, napa cabbage, greens, cilantro, red bell peppers, Thai dressing	16
Classic Caesar - classic dressing, parmesan, croutons Add grilled chicken \$4	12
Farm Salad - baby kale, field greens, beets, green beans, fingerling potato, dijon vinaigrette Add grilled chicken \$4	14

Burgers and Sandwiches

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

Turkey Club - turkey, bacon, lettuce, tomato, house mayo, artisan wheat bread	15
American Burger - 1/2 pound all beef, american cheese, lettuce, onion, tomato, brioche bun	16
Cheddar Bacon Burger - 1/2 pound all beef Tillamook cheddar, maple pepper bacon, brioche bun	17
PT. Reyes Burger - 1/2 pound all beef, local bleu cheese, lettuce, bermuda onion, tomato, brioche bun	18
Petaluma Chicken Sandwich - avocado, LTO, Gruyere, sourdough roll	16
Rueben - corned beef, Gruyere, sauerkraut, Russian dressing, marble rye	14
Portobello Wrap - roasted red peppers, mozzarella, grilled onions, spinach, lavash	15

Grille 101 House Favorites



Filet Mignon center cut angus beef, port demi, Pt Reyes bleu, yukon mashers	36
Chef Scott's Pasta natural chicken, pappardelle, kalamata's, sundried tomatoes, feta	23
Pacific Salmon tequila, wild honey, lime, pineapple pico, yukon mashed potatoes	25
1/2 Pound Pt. Reyes Burger local bleu cheese, lettuce, bermuda onion, tomato, brioche bun	18

Pasta

add a small side house or Caesar salad for \$6

Chef Scott's Pasta – natural chicken, pappardelle, kalamata olives, sundried tomatoes, feta	23
Basil Fettuccini – fettuccini tossed in a fresh basil, garlic and parmesan crush Add Chicken \$4	18
New Orleans Fettuccini - blackened shrimp, fettuccini, garlic parmesan cream sauce	24
Butternut Squash Ravioli - herbed brown butter, shallots, peas and local vegetable	20

Steaks, Chops & Poultry

add a small side house or Caesar salad for \$6

Grilled Pork Chop - apple rum crush, cheddar bacon mashed potatoes	25
Mary's Chicken - half broiled chicken, citrus rub, lemon, sautéed greens	23
New York Steak - aged hand cut strip, herb butter, fried onions, fingerling potatoes	32
Filet Mignon - center cut angus beef, port demi, Pt Reyes bleu, yukon mashed potatoes	36
Rib Eye Steak - USDA prime steak, yukon mashed potatoes	39

Fresh Fish & Seafood

add a small side house or Caesar salad for \$6

Pacific Salmon – tequila, wild honey, lime, pineapple pico, yukon mashed potatoes	25
Day Boat Special - today's fresh catch. See daily specials for preparation.	mkt

Sides

Side Salad 8	Side Caesar 8	Mashed Potatoes 6
Fries 5	Garlic Fries 6	Veggie of the day 8
		Cheddar Bacon Mashed Potatoes 8

Beverages

Sodas 3	Lemonade 3	Bottle Sparkling Water 6	Coffee 4	Tea 4	Iced Tea 3
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SEE OUR BEVERAGE MENU FOR WINE, BEER AND CRAFTED COCKTAIL SELECTION

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. 18% gratuity will be added for parties of 6 or more.