LUNCH AND DINNER Available 11:30am - 9pm daily



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APPETIZERS		ENTREES	
SHRIMP COCKTAIL u15 prawns, house-made cocktail sauce	17	RIBEYE STEAK (1 LB) crispy fingerling potatoes, grilled asparagus, chimichurri	4
CHARCUTERIE PLATE artisanal meats and cheeses, house-made tomato jam, pickles, grain mustard, crostinis	17	PACIFIC HALIBUT 7 oz filet, truffled mashed potatoes, garlic aioli,	3
CHICKEN WINGS choice of bbq, mango habanero, or teriyaki, blue cheese dipping sauce	16	mix salad SEABASS 7 oz filet, bean salad, black garlic aioli espuma	3
AVOCADO TOAST toasted sourdough, avocado, grilled red bell	15	CHEF'S SELECTION 10 OZ STEAK please inquire mashed potatoes, sauteed vegetable	3 es
pepper, greens, red pickled onion, fresh burrata cheese, balsamic reduction		BROILED SALMON sauteed vegetables, rice, mushroom butter	2
CHICKEN TENDERS with side of coleslaw and bbq sauce	15	BEEF STROGANOFF farfalle, beef, crostini	2
BURGERS ALL DAY served with french fries, sweet potatoes, fresh fruit, or coleslaw		VEGETARIAN SHEPHERD'S PIE impossible burger, fava beans, roasted corn, carrot, potato, tomato, white cheddar	2
BBQ BURGER house-made patty, baby back ribs, white cheddar,	19	CHICKEN PICATTA sauteed vegetables, rice	2
bacon, lettuce, tomato, grilled onions, black brioche bun		CHICKEN MARSALA sauteed vegetables, mushrooms, rice	2
IMPOSSIBLE BURGER (100% VEGAN) lettuce, tomato, grilled onion, avocado, black garlic, and almond spread	17	SLOW-ROASTED BABY BACK RIBS bbq sauce, coleslaw, corn bread, honey butter	2
SALMON BURGER	20	SOUPS	
lettuce, tomato, onion, tartar sauce, brioche bun		SOUP OF THE DAY cup 6 bowl 8	
HEARST BURGER lettuce, tomato, onion, brioche bun substitute vegetarian burger upon request	16	CLAM CHOWDER cup 7 bowl 9	
PASTAS		LUNCHEON 11:30am - 4pm daily	У
SEAFOOD DIABLO	29		est
farfalle, shrimp, bay scallops, clams, house-made marinara, cherry tomatoes		FRIED CHICKEN (4 PIECE) deep fried chicken, mashed potatoes, country gravy, coleslaw	2
SEAFOOD STIR FRY rice noodle, shrimp, bay scallops, vegetables, soy, cashews substitute steak 2	29	FISH AND CHIPS fresh house-dipped cod, tartar sauce, coleslaw	2
CHICKEN FETTUCCINI ALFREDO white wine, grated parmesan, garlic, cream substitute shrimp 3	23	FISH TACOS baja style coleslaw, chipotle aioli, cilantro, jalapeño pickles substitute shrimp 3	1
SPAGHETTI BOLOGNESE italian meat sauce, parsley, grated parmesan	20	BLTA bacon, lettuce, tomato, avocado, mayo, toasted sourdough	1
SALADS		ROASTED CHICKEN SANDWICH	1
CHICKEN CAESAR SALAD romaine hears, parmesan, croutons, caesar dressing	18	provolone, jalapeño pickles, sriracha mayo, toasted brioche bun	_
substitute shrimp 3		DESSERTS	
GRILLED SALMON SALAD mixed greens, cherry tomatoes, roasted red peppers	21 5,	CHEF'S SELECTION please inquire	

avocado, egg, vinaigrette

please inquire

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

BREAKFAST MENU Available 7am - 11:30am daily



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CAVALIER FAVORITES		B
STEAK AND EGGS 10 oz steak, two eggs any style, choice of potatoes, choice of toast	27	E ca ch
CHICKEN-FRIED STEAK sausage gravy, two eggs any style, choice of potatoes, choice of toast	16	BI eg so
HUEVOS RANCHEROS corn tortilla, house-made chili con carne, two eggs any style, cheese, avocado, house-made salsa	16	L(sn let
VEGAN BURRITO impossible burger, mushrooms, spinach, country potatoes, avocado	15	A' pc Bl eg
BAILEYS FRENCH TOAST texas toast with baileys custard, cereal crust, confit strawberries add bacon or sausage 5	16	ca ch C
FRITTATA tomato, spinach, feta cheese, bacon, green onions	14	S(lin
EGGS AND OMELETS includes choice of hash browns or country potatoes, choice of toast		o iri: F
CAJUN OMELET cattaneo brothers linguica, shrimp, smoked ham, bell peppers, onion, cheddar, hollandaise	18	ind ad sa
SIRLOIN PATTY AND EGGS hearst ranch grass fed ground beef patty, two eggs any style	18	C. bu
GREEK SCRAMBLE (VEG) spinach, mushrooms, red bell peppers, onions, feta cheese	16	FI sy B
DENVER OMELET smoked ham, bell peppers, onion, cheddar cheese	15	C C
TWO EGGS (VEG) 2 eggs any style add applewood smoked bacon, sausage, or smoked ham 5	12	M H JU
HAM AND CHEESE OMELET BAKED GOODS	13	S cc ice

FRESH BAKED CINNAMON ROLL (VEG) 5

sweet cream cheese icing

BREAKFAST SPECIALS

		DILANIAUI UI LUIALU	
oes,	27	EGGS BENEDICT canadian bacon, english muffin, hollandaise sauce, choice of potatoes	16
	16	BREAKFAST BURRITO egg, chorizo, potato, cheddar, avocado, green onion, sour cream, house-made salsa, flour tortilla	14
	16	LOX AND BAGEL smoked salmon, cream cheese, pickled red onions, lettuce, tomatoes, capers	14
	15	AVOCADO TOAST (VEG) poached egg, mixed greens, pickled onions	14
	16	BREAKFAST SANDWICH egg, cheddar, choice of bacon, smoked ham, canadian bacon or sausage, choice of toast or english muffin	11
		CLASSIC BREAKFAST	
ons	14	SOUTHERN GRITS BOWL linguiça, spinach, poached egg	13
		OATMEAL (VEG) irish steel-cut oats, raisins, brown sugar, milk	8
n,	18	FROM THE GRIDDLE includes syrup, sweet cream butter add fresh seasonal berries, applewood smoked bacon, sausage, or smoked ham 4	
	18	CAVALIER STACK (VEG) buttermilk pancakes, syrup, sweet cream butter	11
	16	FRENCH TOAST (VEG) syrup, sweet cream butter	11
		BEVERAGES	
	15	COFFEE	3
ese		CAPPUCCINO OR LATTE	4
	12	MOCHA	5
		HOT CHOCOLATE	4
		JUICE 12 oz only SOFT DRINKS	4

oke, diet coke, sprite, root beer, lemonade, ed tea, milk