

DINNER MENU

Available 4:30 pm - close daily



APPETIZERS

SHRIMP COCKTAIL 17
u15 prawns, house-made
cocktail sauce

CHARCUTERIE PLATE 18
artisanal meats and cheeses,
house-made tomato jam, pickles,
grain mustard, crostini's

CHICKEN WINGS 17
choice of buffalo, bbq, mango
habanero, or teriyaki, served
with blue cheese dipping sauce

STUFFED MUSHROOMS 16
sausage, onions, spices

CHILI CHEESE FRIES 12

POTSTICKERS 10
soy ginger dipping sauce

**BUTTERMILK
POPCORN SHRIMP** 12
cocktail, tartar, or
ranch dipping sauce

POPCORN CHICKEN 12
choice of dipping sauce

ONION RINGS 9

**ESCABECHE
VEGETABLES** 8

SOUPS

SOUP OF THE DAY
CUP 6 BOWL 8

CLAM CHOWDER
CUP 7 BOWL 9

CHILI W/ BEANS
CUP 7 BOWL 9

**CHILI OR
CLAM CHOWDER** 13
served in a sourdough
bread bowl

SALADS

CHICKEN CAESAR SALAD 18
romaine hearts, chicken,
parmesan, croutons,
Caesar dressing
substitute shrimp 4

GRILLED SALMON SALAD 21
mixed greens, cherry tomatoes,
roasted red peppers, avocado,
egg, vinaigrette

GREEK SALAD 16
romaine, olives, bell pepper,
red onion, cherry tomatoes,
feta cheese, Greek dressing
add chicken or shrimp 5

SPINACH SALAD 15
spinach, pecans, berries,
feta cheese, balsamic dressing
add chicken or shrimp 5

BURGERS

served with french fries,
sweet potato fries, onion rings,
or coleslaw
gluten free bun 1
**make it ranch style, add a fried
egg and avocado to any burger 4**

BBQ BURGER 19
house-made patty, baby back
ribs, white cheddar, bacon,
lettuce, tomato, grilled onions,
black brioche bun

HEARST BURGER 17
lettuce, tomato, onion,
brioche bun
substitute vegetarian burger
upon request

SALMON BURGER 20
lettuce, tomato, onion,
tartar sauce, brioche bun

**IMPOSSIBLE BURGER
(100% VEGAN)** 18
lettuce, tomato, grilled onion,
avocado, black garlic and
almond spread, vegan bun

PASTAS

add cup of soup or house salad 5

SEAFOOD DIABLO 30
cheese tortellini, shrimp,
bay scallops house-made
marinara, red pepper flakes,
cherry tomatoes, lemon cream

**SEAFOOD OR
CHICKEN STIR FRY** 30
rice noodles, vegetables,
soy, cashews
substitute steak 3

**CHICKEN
CHIPOTLE PASTA** 23
penne, chicken breast,
red peppers, asparagus

**CHICKEN
FETTUCCHINI ALFREDO** 23
white wine, grated parmesan,
garlic, cream
substitute shrimp 4

SPAGHETTI BOLAGNESE 21
Italian meat sauce,
grated parmesan, parsley

BEEF STROGANOFF 26
farfalle, beef, crostini

CAVALIER FAVORITES

add cup of soup or house salad 5

RIBEYE STEAK (1 LB) 45
crispy fingerling potatoes,
grilled asparagus, chimichurri

LAMBCHOP 48
mint jelly, truffle mashed
potatoes, grilled asparagus

PACIFIC HALIBUT 36
8 oz filet, truffle mashed
potatoes, sauteed vegetables,
garlic aioli

SEABASS 36
7 oz filet, rice, green beans,
almonds, mushroom duxelles

NEW YORK STEAK 35
truffle mashed potatoes,
sauteed vegetables,
blue cheese butter

**MEDITERRANIAN
WHITEFISH** 36
rice, grilled asparagus, olives,
capers, cherry tomatoes, basil

BROILED SALMON 31
sauteed vegetables, rice,
mushroom butter

**VEGETARIAN
SHEPARD'S PIE** 26
Impossible burger, fava beans,
roasted corn, carrot, potato,
tomato, white cheddar

CHICKEN MARSALA 26
sauteed vegetables, rice,
mushrooms

ROASTED CHICKEN 26
bbq sauce, truffle
mashed potatoes,
sauteed vegetables

**SLOW-ROASTED
BABY BACK RIBS** 28
bbq sauce, coleslaw,
cornbread, honey butter

FISH AND CHIPS 21
fresh house-dipped cod,
tartar sauce, coleslaw

DESSERTS

CHEF'S SELECTION
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.