

**APPS**

**THREESOME**| Garlic parmesan, sweet potato and cajun fries served with all five homemade **KETCHUPS** 10

**CHICKEN WINGS**| Pure, simple, bleu cheese dipping sauce, tossed in a **SPICY** chipotle buffalo sauce 12

**CALIFORNICATION**| Delightfully sweet dungeness crab cakes with a tongue tingling chili lime aioli 12

**BARKING DOGS**| Two mini kobe beef hot dogs, classic kobe chili, melted cheddar, homemade **KETCHUP** 7

**KOBE ‘BURGER’ BLT SLIDERS**| Two sliders, pickle, bacon and homemade **KETCHUP** with your choice of cheese: *Irish cheddar, English Stilton (blue cheese), Vintage Van Gogh (gouda)* 7

**MINI CHICKEN TACOS**| Fire grilled chicken, lime aioli spicy guacamole, melted cheese, chipotle **KETCHUP** 11

**NEW KOBE MEATBALL SKEWERS**| Pan seared, slow cooked in a rich cabernet tomato sauce 12

**SOUPS AND SALADS**

**BBQ CHICKEN SALAD**| Roasted corn, peppers, red onions, avocado, tortilla strips, grated cheese, mixed greens (*cilantro-lime vinaigrette, balsamic vinaigrette, ranch or bleu cheese*) 14

**CAESAR SALAD**| Whole romaine hearts, tossed in homemade caesar dressing, served with garlic cheese croutons topped with aged parmigiano reggiano & cracked black pepper 11

*Add blackened chicken or shrimp* 15

**NEW SANTA FE SALAD**| Mixed greens, sliced avocado, baby heirloom tomatoes, roasted corn, cucumber, tortilla strips, tossed in cilantro-lime vinaigrette 11

*Add marinated prime skirt steak or chicken breast* 15

**HOUSE SIDE SALAD**| Baby mixed greens, cucumber, diced tomato, red onion, choice of dressing: (*cilantro-lime vinaigrette, balsamic vinaigrette, ranch or bleu cheese*) 6

**AMERICAN COMFORT**| Rich tomato soup, Texas toast mozzarella grilled cheese sandwich 12

**LOBSTER BISQUE**| Fresh chunks of Maine lobster in a velvety smooth bisque, finished with just a hint of dry sherry and aged brandy **cup 8**  
**bowl 15**

\* healthy selections

- 18% Gratuity added to tables of 6 or more

- limit three credit cards per table

**LAND**

**NEW THE GRAND DADDY**| “you asked for it, you got it” 20  
12oz special blend USDA prime beef & short rib burger, smoked applewood bacon, shallot confit, heirloom tomato, baby arugula, with your choice of cheese: *Irish cheddar or English Stilton (blue cheese)*, served with truffle fries

\* **COLORADO BUFFALO BILL**| Grass-fed filet of bison 26  
in a root-beer glaze, apricot coulis, grilled asparagus, mushroom trio and parsnip crisps (*buffalo meat has half the fat as beef*)

**NEW FILET BROCHETTE SKEWERS**| Tender chunks of grilled 23  
filet, mini sweet peppers, heirloom tomatoes, & summer vegetables skewered over basmati rice

**NEW SUMMER TRUFFLE SAUSAGE RISOTTO**| Grilled 19  
mild sausage links, sautéed onions & peppers, in a wild mushroom sage truffle sauce, over saffron risotto

**NAPA VALLEY SHORT RIB**| Braised prime-cut boneless 22  
beef short rib in a rich cabernet reduction served over a savory mascarpone and herb polenta cake with fried green tomatoes and watercress salad (*Wine recommendation.....Heitz Cellar cabernet sauvignon*)

**BBQ BABY PORK RIBS**| Hickory smoked till they fall off the 22  
bone, served with **KETCHUP’S** original **BBQ SAUCE**, mac n’ cheese with white truffle and dungeness crab

**NIMAN RANCH PORK CHOP**| Sultry bourbon glazed double 21  
thick cut pork chop, cheddar grits, homemade apple sauce, pea shoot salad (*Wine recommendation.....Au Bon Climat pinot noir*)

\* **VEGETARIAN LASAGNA**| Pastaless with seasonal 16  
vegetables in a rich tomato basil sauce baked with ricotta and mozzarella, topped with parmigiano reggiano, wild mushrooms, roasted bell pepper and basil oil

\* **GRILLED VEGETABLE SKEWERS** | Seasonal veggies 15  
mini sweet peppers, heirloom tomatoes, over a plate of hummus, sprinkle goat cheese and balsamic glaze

**AIR**

**SHAKE ‘N’ BAKE**| Pistachio-crust chicken breast, 17  
mushroom gravy, garlic mash, sautéed baby vegetables

**BBQ CHICK**| **KETCHUP’S** original **BBQ SAUCED** chicken breast, 16  
roasted garlic mashed potatoes, grilled corn on the cob

**NEW BALSAMIC CHICK**| Marinated chicken breast, sliced 17  
avocado, roasted mini sweet peppers, seasonal veggies, and basmati rice

**SEA**

\* **ROASTED CHILEAN SEA BASS**| Served over a grilled 23  
endive, leek and fennel salad with sweet cherry tomatoes in a yuzu dressing, topped with parsnip crisps

\* **ATLANTIC SEA SCALLOPS**| Pan seared wild scallops served 23  
with a delicate blend of brussel sprouts, grilled leeks and baby bok choy in a shallot white wine sauce

**ALASKAN KING SALMON**| Grilled salmon, sautéed kale, 21  
roasted fingerling potatoes with a lemon chardonnay sauce (*Wine recommendation.....Far Niente Chardonnay*)

**NAW’ LEANS SHRIMP PASTA**| Jumbo blackened shrimp 21  
over linguine, andouille sausage, pepper, onion, peas and baby arugula in a cajun brandy cream sauce

\* **IDAHO RAINBOW TROUT**| Two boneless pan seared filets 21  
with a dash of cajun seasoning, garlic green beans and crispy potato croquettes in a light citrus soy essence

**NEW HAWAIIAN RED SNAPPER**| Pan seared filet with 21  
dirty cajun rice and a cilantro pepper cream sauce topped with refreshing mango chutney

**SIDES**

**NEW TRUFFLE FRIES**| Tossed in parmesan and white truffle oil 8

**MAC N’ CHEESE**| White truffle, dungeness crab 12

**PARMESAN ONION RING TOWER**| Vidalia onion 7

NO SUBSTITUTIONS PLEASE

Executive Chef David Angel De Jesus