

**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** **8**

**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)* **8**

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

- \* healthy selections
- \$5 sharing charge per entree
- 18% Gratuity added to tables of 6 or more
- limit 3 credit cards per table

**LAND**

**NEW THE GRAND DADDY**| “you asked for it, you got it” 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 **20**

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

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

**NEW SUMMER TRUFFLE SAUSAGE RISOTTO**| Grilled mild sausage links, sautéed onions & peppers, in a wild mushroom sage truffle sauce, over saffron risotto **21**

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

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

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

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

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

**AIR**

**SHAKE ‘N’ BAKE**| Pistachio-crust chicken breast, mushroom gravy, garlic mash, sautéed baby vegetables **18**

**BBQ CHICK**| **KETCHUP’S** original **BBQ SAUCED** chicken breast, roasted garlic mashed potatoes, grilled corn on the cob **17**

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

**SEA**

**NEW SUMMER SCAMPI**| Lightly battered jumbo prawns, chilled angel hair pasta, fried capers, chili flakes, basil and lemon with a roasted garlic beurre blanc sauce **22**

**NEW HAWAIIAN RED SNAPPER**| Pan seared filet with dirty cajun rice and a cilantro pepper cream sauce topped with refreshing mango chutney **22**

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

**ALASKAN KING SALMON**| Grilled salmon, sautéed kale, roasted fingerling potatoes with a lemon chardonnay sauce (*Wine recommendation.....Far Niente Chardonnay*) **22**

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

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

*Safe Harbor provides assurances that all our seafood has been tested for mercury and every effort has been made to use sustainable and ecologically friendly products*



**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**