



LUNCH MENU

-FARM TO FORK-

T U E S - F R I 11:30 A M - 3:00 P M

STARTERS

Bread & Butter

Sliced baguette, whipped butter, and honey butter
\$7

Hummus

Fresh farm vegetables, pesto,
parmesan, grilled pita
\$16

Heirloom & Burrata Caprese

Basil pesto, focaccia toast, and balsamic glaze
\$16

Calamari

Panko crusted calamari sticks, spicy remoulade
\$19

Coconut Shrimp

Panko crusted shrimp, soy-orange marmalade
\$17

SIDES

Seasonal Green Salad

Mixed greens, peaches, pickled red onion, almonds
and feta tossed in balsamic vinaigrette
\$11/\$14
add chicken \$7 add 3 jumbo prawns \$13

Caesar Salad

Romaine, parmigiano-reggiano,
garlic croutons, tossed in caesar dressing
\$10/\$13
add chicken \$7 add 3 jumbo prawns \$13

Garlic Fries

Chopped fresh garlic, parmigiano-reggiano, fresh parsley
\$10

Fry - Regular/Sweet

\$7

Onion Rings

Served with chipotle ranch
\$12

MAIN DISHES

*sandwiches are served with house potato chips,
substitute regular fries, sweet potato fries or side salad for \$3,
onion rings for \$4

Fish Tacos (3)

Battered cod, shaved cabbage, mango
salsa, cilantro crema, flour tortillas
\$19

Grilled Sesame Chicken Salad

Mandarins, almonds, fried wontons,
cucumber, cabbage, carrots, and
mixed greens tossed
in a sesame-ginger vinaigrette
\$17

CC BLT

Slab bacon, heirloom tomato,
arugula and chipotle aioli
on ciabatta
\$20

Chicken Pesto Pasta

Grilled chicken, fettuccini, squash,
zucchini, cherry tomato, pesto cream,
parmigiano-reggiano
\$27

Salmon Cassidy Salad

Organic walnuts, gorgonzola, dried
cranberries and mixed greens with side
of strawberry poppy seed vinaigrette
\$ 23

Hot Pastrami

Grilled onions, swiss or pepperjack,
sourdough hoagie, brown mustard &
horseradish spread
\$19

DESSERT OPTIONS

- Black Cherry Cheesecake
- Tiramisu
- Flourless Chocolate Torte
- Banana Cream Pie
- Wild Berry Torte Ala Mode

Dessert Fee \$2 per person, outside desserts

Santa Maria Tri Tip Salad

Mixed greens, cherry tomato, cucumber,
pickled red onion, avocado, crispy tortilla
strips, and gorgonzola crumbles tossed in
a creamy balsamic dressing
\$24

Club Melt

Ham, turkey, bacon, cheddar, tomato
& roasted garlic aioli on sourdough
\$17

BBQ Burger

7 oz. angus beef patty, onion rings,
smoked blackberry bbq sauce, bacon,
swiss cheese, arugula &
roasted garlic aioli on ciabatta
\$22

Grilled Chicken Sandwich

Grilled chicken breast, brie, stonefruit jam,
arugula and roasted garlic aioli
on a rustic bun
\$19

Classic Burger

7 oz angus beef patty, sharp cheddar, lettuce,
tomato, onion and bacon aioli on brioche
\$18

Ask your server about gluten
free & vegetarian options

Corkage Fee \$25

\$8 Split Fee

20% Gratuity on parties of 6 or more

Michael Casey
Executive Chef

Cecelia Ross
General Manager

Ashley Park
Catering Coordinator