



LUNCH MENU

-FARM TO FORK-

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

STARTERS

Basket of Bread

Assorted breads with balsamic vinegar and olive oil
\$8

Spicy Tuna & Pineapple Roll

Ahi tuna, pineapple, spicy sauce, unagi sauce
\$12 half roll / \$23 whole roll GF

Hummus

Fresh farm vegetables, pesto,
parmesan, grilled pita
\$16 GF without pita

Steamed Manila Clams

One pound of Manila clams, steamed in a
lemon-garlic-white wine sauce, crusty bread
\$22 GF without bread

Crispy Shrimp & Bacon Tempura Roll

Shrimp, slab bacon, almonds, scallions, unagi sauce
\$12 half roll / \$23 whole roll

Coconut Shrimp

Panko crusted shrimp, soy-orange marmalade
\$17

SALADS

Seasonal Green Salad

Mixed greens, tomato, pickled red onion,
organic toasted walnuts & gorgonzola crumbles
tossed in a balsamic vinaigrette

\$10/\$13

add chicken \$7

add 5 shrimp \$12

add a salmon filet \$9

Caesar Salad

Romaine, parmigiano-reggiano,
garlic croutons, tossed in caesar dressing
\$9/\$12 GF without croutons

add chicken \$7

add 5 shrimp \$12

add a salmon filet \$9

Salmon Cassidy Salad

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

Santa Maria Tri-Tip Salad

Mixed greens, tomato, pickled red onion,
toasted walnuts & gorgonzola crumbles
tossed in a balsamic vinaigrette
\$24 GF

MAIN DISHES

*sandwiches are served with house potato chips,
substitute regular fries, sweet potato fries or side salad for \$3, cup of soup for \$5

Fish Tacos

Two crispy battered cod filets with shaved
cabbage, pineapple salsa, cilantro &
chipotle aioli in warm flour tortillas
\$16

Rustic Beef Stew

A hearty, soul-warming medley of
tender beef chunks, golden
potatoes, roasted brussels sprouts,
and sweet carrots in a savory broth
infused with fresh rosemary.
Served with crusty garlic bread
\$16

CC BLT

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

Hot Pastrami

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

Grilled Chicken Sandwich

Grilled chicken breast, arugula, brie,
apple compote & roasted garlic aioli
on a rustic bun
\$19

Ahi Poke Bowl

Sushi grade ahi tuna diced and
marinated in a zesty sesame soy
sauce. Served over a bed of sushi rice,
pineapple, avocado, carrots, greens,
and crispy fried onions
\$25 GF without crispy onions

SIDES

Tomato-Orange Soup

A velvety blend of ripe tomato and
zesty orange bringing a balance of
tangy sweetness and savory warmth
\$7 Cup / \$10 Bowl GF
Add thick slice of crusty bread for \$2

Fry - Regular/Sweet

\$7 GF

Garlic Fries

Fresh garlic, fresh parsley
& parmigiano-reggiano
\$10 GF

DESSERTS

-Red Velvet Cake - \$8

-Tiramisu - \$13

-Flourless Chocolate Torte - \$11

-Banana Cream Pie - \$12

-Wild Berry Torte Ala Mode - \$12

Club Melt

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

Pork & Beef Ragu

Tender pork and beef slowly braised
with carrots, onions, and cremini
mushrooms in a tomato wine sauce
Served with crusty bread
\$22

Clam Linguine

Manila clams tossed with linguine in a
fragrant garlic-white wine sauce with a
squeeze of lemon & a pinch of red chili
flake. Served with crusty garlic bread
\$29

Flatbread

Béchamel, mozzarella, grilled chicken,
bacon, tomatoes & green onions
\$20

Classic Burger

½ pound angus beef patty,
sharp cheddar,lettuce, tomato,
onion & bacon aioli on brioche
\$18

Corkage Fee \$25

20% Gratuity on parties of 6 or more

Off Site Dessert Fee, \$2 per person

\$8 Split Fee

Cecelia Ross
General Manager

Ashley Park
Event Coordinator