



## Bar Menu

### Small Plates

Naan Bread “Pizzetta” 13.00  
topped with portobello mushroom, tomato,  
mozzarella, basil pesto

Crispy Homemade Spring Roll 14.75  
changes daily – rolled in rice paper with spring vegetables  
sweet chili dipping sauce

Dungeness Crab Cakes 16.75  
caramelized onions, chive oil,  
lemongrass beurre blanc

Gilroy Garlic Fries 7.50  
fresh garlic, parsley, parmesan, chili flakes

Seared Blackened Yellowfin Tuna 15.00  
namasu cucumber ginger salad, wasabi cream, wontons

Brochettes of Filet Mignon 13.75  
chimichurri sauce, crispy garlic fries

Jumbo Shrimp & Pineapple Skewers 15.75  
guava barbecue sauce

Smoked Bacon Risotto Cakes 12.75  
cranberry, green onion, remoulade sauce, parmesan

Grilled Lamb Sliders 16.50  
sweet onion reduction, garlic mint aioli, fries

Brie & Goat Cheese 16.75  
on brioche toast points,  
roasted garlic cloves, grapes, mango chutney

### Soups & Salads

Soup of the Day 8.00

Mixed Carmel Valley Salad 9.00  
japanese or honey mustard dressing

Grill’s Caesar 10.50  
hearts of romaine, anchovies, croutons,  
tomato, grated parmesan

Iceberg Wedge 9.50  
smoked bacon bits, red onions, chives, tomato,  
blue cheese dressing & crumbles

### Prime Plates

Wild Mushroom Ravioli 18.75  
port wine cream sauce, bell pepper & leeks

Fish Tacos 15.50  
tangy pineapple coleslaw, pico de gallo salsa,  
black beans, cheese

Monterey Bay Sand Dabs 22.50  
lightly breaded, lemon-caper butter sauce, rice pilaf

Black Angus Flat Iron Steak 24.00  
chimichurri sauce, fries

Salmon Caesar 18.50

Grilled Chicken Caesar 15.50

Angus Beef Cheese Burger 16.00  
traditional garnishes, sundried tomato aioli