



STARTERS

GRABAKE FLAUTAS With Avocado Salsa	6.95
ROCK SHRIMP AND TWICE BAKED GARLIC SAUSAGES	7.95
WHITE BEAN AND VEAL BACON STEW	5.95
MASHED POTATO PANCAKES WITH ROASTED CORN AND MUSHROOM STEW	5.50
RATTLESLAKE LAGER CURED SALMON with Grilled Eggplant	7.95
CAESAR DEPOT with SUN-DRIED TOMATO PARMESAN	4.95
FIELD GREENS with a TOMATO AND RED ONION VINAIGRETTE	3.95

GRILLED ENTREES

RED CAR LOBB	10.95
FIELD GREENS, DICED TOMATOES, RADISHES, COOKED EGG, SMOKED CHICKEN, HOUSE CURED VEAL BACON, GORGONZOLA AND CUCUMBER THICKED IN BROWN PEBBY DRESSING	
CAESAR DEPOT with GARLIC GRILLED PRawns AND CHICKEN	12.50
SONORA TUNA SEARED RARE SERVED WITH GREENS AND FRESH CITRUS SALSA	9.95

PASTA

GRILLED DUCK, PENNE AND WHITE BEAN STEW	10.95
FUSILLI LUNGHI AND SAUTEED PRawns WITH ROASTED CORN AND SMOKED CHILI CREAM	9.95
BONITE PASTA AND PORK TENDERLOIN INA BASIL MARINARA AND BUFFALO MOZZARELLA	9.95
RADIATORI PASTA WITH SHIITAKE, ROMA TOMATOES, PEAS PODS AND SEA CLAMS IN A ROSEMARY INFUSED BROTH	9.50
SPAN FRIED WATER NOODLES WITH SZECHUAN BBQ LAMB CRISPY VEGETABLES AND A GINGER SCENTED BROTH	9.50

AFTERNOONS

SANDWICHES

GRILLED TUNA AND SHIITAKE MOO SHU WITH A WASABI CREME FRAICHE	8.50
FRIED OYSTER AND GOAT CHEESE SERVED ON BUTTERMILK BISCOITS	7.95
THREE GRILLED CHEESES WITH CRISP ONIONS VEAL BACON AND ROMA TOMATOES	7.25
TOASTED WALNUT BREAD, VEAL BACON AND ROASTED PEPPER SPIEDINI	7.25
GRILLED PRIME RIB WITH HORSE RADISH MAYO AND GRILLED ONIONS	8.50
GRILLED TURKEY ON GRILLED SAGE STUFFING BREAD WITH CRANBERRY RELISH	7.95
THAI BBQ SALMON SERVED ON AN ONION ROLL WITH GREENS AND WASABI CREME FRAICHE	8.50

ENTREES

THAI DRY BREAST OF CHICKEN WITH GRILLED VEGETABLES AND BLACK BEAN TWISTS	10.95
GRILLED METALLIONS PORK TENDERLOIN WITH MOREL AND ROASTED BARLEY RAGOUT	10.95
GARLIC ROASTED VEGETABLE AND PLUM TOMATO SHEPHERD'S PIE	8.95
TENDER RIB EYE STEAK SERVED WITH A PORT GLACE DE VIANDE AND ROASTED ONIONS	12.95
OLD ENGINE No. 38 STOUT MARINATED SHORT RIBS GLAZED WITH HONEY AND GARLIC	10.95
GRILLED LAMB POSOLE GARNISHED WITH CABBAGE, RADISHES, AVOCADO, CILANTRO, AND PICO DE GALLO	10.95

GENERAL MANAGER/EXEC. CHEF MICHAEL S. SHAFER



EVENINGS

STARTERS

- ROCK SHRIMP AND TWICE BAKED GARLIC SAUSAGE 7.95
SERVED WITH AN OREGANO BUTTER SAUCE
- WHITE BEAN AND VEAL BACON STEW 6.25
- MASHED POTATO PANCAKES
WITH CORN AND OYSTER STEW 6.95
- RATTLE SNAKE LAGER CURED SALMON
AND GRILLED EGGPLANT 7.95
- Panfried Scallops with Miso Butter 7.50
AND CRISPY WATER NOODLES
- SAVORY ONION AND ANCHOVIE TART
SERVED WITH A KALMATA OLIVE MAYO 6.50
AND TOSSED GREENS
- THREE FLAVORED THAI DUMPLINGS
STEAMED IN REDTAILALE 5.95
- CRAB CAKE FIJITAS
WITH AVOCADO SALSA 7.95

SOUPS AND SALADS

- CAESAR DEPOT
WITH SUN-DRIED TOMATO PALMIERS 4.95
- FIELD GREENS
WITH A TOMATO AND RED ONION VINAIGRETTE 3.95
- Wilted SPINACH AND FLAME ROASTED PEPPERS 6.95
WARM POACHED EGG AND GOAT CHEESE
- WHITE TRAWNS IN A "SCAMPI" BROTH" 7.95
WITH A BLACK TRUFFLE CREAM
- SOUPLINE 4.50

PASTA

- PEPONE WITH GRILLED FENNEL, CRUSHED TOMATOES,
KALMATA OLIVES, AND TWICE BAKED GARLIC
STARTER 7.95 ENTREE 10.95
- SESAME SEARED SHRIMP AND SZECHUAN DDLAMB
WITH CRISP VEGETABLES, PANFRIED WATER NOODLES
IN A PUNGENT GINGER BROTH
STARTER 8.95 ENTREE 12.95
- FUSILLI LUNGHU CRISP VEAL BACON, BASIL
ROMANO CHEESE AND CREAM
STARTER 7.95 ENTREE 10.95
- FATHLINE, ROSEMARY ROASTED POTATOES
GARLIC, OLIVE OIL, BALSAMIC, SHALLOTS
AND GORGONZOLA
STARTER 7.95 ENTREE 10.95

ENTREES

- MEDALLIONS OF PORK TENDERLOIN 16.95
GLAZED WITH CANDIED PLUM AND RED WINE SAUCE
- CASSOLET OF GRILLED DUCK, FENNEL
SAGE AND WHITE BEANS 17.95
- THAI BRED BREAST OF CHICKEN 15.95
WITH SESAME VEGETABLES AND BLACK BEAN TWISTS
- GRILLED SCALLOPS AND ROCK SHRIMP SAUSAGES 16.95
FRISHED WITH A LIME AND GREEN CHILI OIL
- GRILLED BREAST OF CHICKEN "COU AU VIN" 16.95
LIGHTLY GRILLED, THEN BRANDED IN CABERNET
MIXED MUSHROOMS, PEARL ONIONS AND TWICE BAKED GARLIC
- GRILLED RIB EYE STEAK 17.95
SERVED WITH GRAIN MUSTARD, FRIED ONIONS
AND A SCALLION YORKSHIRE PUDDING
- ROAST RACK OF LAMB WITH FIGS 19.95
AND A ROASTED BARLEY VEGETABLE STEW
- GRILLED LAMB POSOLE 15.95
GARNISHED WITH CABBAGE, RADISHES,
AVOCADO, CILANTRO, AND PICO DE GALLO
- OLD ENGINE NO. 38 STEW MARINATED PORK RIBS
GLAZED WITH HONEY AND GARLIC 16.95

GENERAL MANAGER/EXECUTIVE CHEF MICHAEL S. SHAFER