

Welcome to the California Grill and Bar of the Pajaro Valley!

Starters

- Organic Veggie Dippers V** 7
Our Lakeside Organic Gardens organic carrots, celery, cucumber, sweet baby broccoli, tri-colored long beans, and watermelon radish.
Served with jalapeno aioli.
- Garlic Bread V** 7
Toasted francese baguette brushed with fresh garlic butter and topped with melted parmesan cheese.
- Pajaro Valley Basket V** 9
Seasonal tempura battered organic veggies, deep fried and served with our chili soy dipping sauce.
- Organic Castroyille Artichoke V** 8
Our whole Lakeside Organic artichoke, fire-grilled and served with our lemon garlic aioli.
- Prawn Cocktail** 8
Jumbo prawns in our cocktail sauce.
Also available with bay shrimp.
- Seared Ahi** 11
Seared rare ahi steak hand rolled in pickled soy and sesame seeds. Served with fresh wasabi, pickled ginger, and soy sauce.
- Garlic Parmesan Fries V** 6
Crispy french fries coated in our house garlic seasoning and fresh parmesan cheese.
- Crispy Fried Artichokes V** 8
Castroville artichoke hearts perfectly fried in buttermilk batter. Served with our Tuscan marinara and ranch dipping sauces.
- Roasted Garlic Paté V** 8
Roasted garlic, mascarpone, asiago, parmesan, and fresh herb spread. Served with toasted crostini.
- Deep Fried Calamari** 11
Your choice of fried, breaded calamari strips
OR Monterey Bay rings and tentacles.
- Artichoke Crab Cakes** 11
Maryland Blue Crab cakes made with chopped artichoke hearts, lightly breaded and pan-fried. Served with our lemon beurre blanc sauce.
- Seasonal Stuffed Mushrooms V** 10
Ask your server for this season's selection.

Soups

Cup 4 Bowl 7

Your choice of our house made traditional minestrone, made from our own organic produce, or our fresh house made soup du jour.

Pastas

With your choice of soup or salad

Gluten-free or whole wheat penne available for 2

- Fettuccine Alfredo V** 15
Fettuccine pasta tossed with provolone alfredo cream sauce. Add chicken or shrimp 4.
Add skirt steak or prawns 6
- Beef Tip Fettuccine** 18
Fresh fettuccini pasta tossed with portabellas and scallions in a garlic au jus cream sauce, topped with grilled beef brochettes.
- Caprese V** 18
Linguini pasta with garlic and extra virgin olive oil. Served with a touch of marinara sauce, fresh mozzarella, tomato, fresh basil, caramelized onion.
Add blackened chicken or shrimp 4
Add grilled skirt steak or prawns 6
- Pasta Primavera V** 17
Pasta with sautéed mushrooms, artichokes, red and green bell peppers, zucchini, sweet baby broccoli and cauliflower. Lightly tossed with your choice of Tuscan marinara or our creamy Provolone Alfredo.
- Linguini Carbonara** 18
Sautéed pancetta bacon, mushrooms, peas, and linguini pasta with traditional carbonara cream sauce.
- Garlic Prawn Scampi** 19
Angel hair pasta tossed with jumbo prawns, tomatoes, garlic, scallions, parsley and lemon butter white wine sauce.
- Tortellini V** 17
Tender multi-colored pasta rings filled with ricotta cheese. Tossed with sauce of your choice:
Tuscan Marinara, creamy Provolone Alfredo, or Pesto.
Add chicken or shrimp 4. Add skirt steak or prawns 6

Dinner Entrees

Includes our own Lakeside Organic Gardens salad or a cup of soup, steamed seasonal organic vegetables and your choice of au gratin potatoes, baked polenta, rice, or fries.

Seafood

Teriyaki Chicken 18 8oz tender grilled chicken breast glazed in sweet and savory teriyaki sauce.	Grilled Calamari Steak 19 7 oz panko crusted calamari steak, flat grilled and topped with lemon caper piccata sauce.
Grilled Prawn Stir Fry HC 19 Lakeside Organic Gardens vegetables, five grilled prawns, and onions lightly sautéed with extra virgin olive oil and lemon. Served over steamed brown rice.	Fried Jumbo Prawn 19 Six deep fried panko crusted jumbo prawns.
Castroville Chicken 19 All natural boneless chicken breast, and artichoke hearts sautéed with mushrooms, tomato, garlic and scallions in a citrus white wine butter sauce.	Seafood Plate 20 Three prawns, five calamari strips and a filet of sole. (All items are breaded and fried)
Mary's Lemon Garlic Chicken HC 20 Half a Mary's organic, free range chicken, marinated with fresh lemon, rosemary, and Gilroy garlic. Oven roasted and basted in a zesty lemon sauce.	Grilled Halibut 27 7oz flat top grilled halibut steak served over our lemon beurre blanc, topped with our avocado salsa fresca. Blackened also available.
Chicken Roulade 20 Tender all natural boneless chicken breast stuffed with smoked mozzarella, prosciutto and spinach, oven roasted and topped with fresh artichoke cream sauce.	Grilled Salmon 24 8 oz fresh grilled salmon fillet, topped with orange glaze and honey chipotle salsa fresca.
Baby Back Ribs 20 Half-rack of pork baby back ribs, slow cooked and grilled to perfection. Your choice of chipotle barbeque, or teriyaki sauce.	Ahi Steak HC 26 Sesame crusted ahi steak seared rare, served with wasabi, pickled ginger and soy sauce.
Grilled Lamb Chops 22 Three fire grilled 4oz lamb loin chops served with a seasonal house demi-glace and grilled onion.	Salmon en Papillote HC 24 8oz lightly seasoned salmon fillet wrapped with seasonal vegetables, mushrooms, and fresh herbs. Baked in parchment paper until golden.
Roasted Polenta Lasagna V 20 Our house polenta layered with grilled eggplant, roasted red bell pepper, portabella mushrooms, feta cheese and pesto. Served over marinara, and broiled with parmesan cheese.	
Eggplant Parmigiana HC V 18 Our fresh organic Italian seared eggplant slices layered with mozzarella and parmesan cheese, basil and our Tuscan marinara sauce. Add chicken 2 Add calamari 4	

Beef

Tri Tip Steak 20 8 oz charbroiled tri tip topped with sautéed mushrooms and mushroom demi-glace.
Skirt Steak 24 10 oz charbroiled skirt steak in our house marinade.
BBQ Skirt Steak 24 10 oz barbeque glazed skirt steak, charbroiled and topped with honey chipotle salsa.
New York Strip Steak 25 10 oz charbroiled New York in house seasoning. Pepper steak upgrade 2
Choice Rib Eye Steak 28 14 oz charbroiled lightly seasoned rib eye steak.
Filet Mignon 30 8 oz filet charbroiled and topped with blue cheese crumbles, bacon, and mushroom demi-glace.

HC Available as healthy choice option **V** Vegetarian Option

Split plate fee \$3. No additional substitutions, no exceptions.

Automatic 18% gratuity will be added for parties of 6 or more. Current sales tax will be added to all food and beverage items. We are not responsible for any lost or stolen items.

We reserve the right to refuse service to anyone.

Not Just Salads

Our salad greens and veggies are grown here in the Pajaro Valley on our family owned Lakeside Organic Gardens ranches and delivered fresh daily.

- Spinach Salad** 11
Fresh spinach tossed with bacon bits, chopped hard-boiled egg, watermelon radish and red onion. Tossed in our sweet poppy seed dressing. Add grilled chicken or shrimp 4
Add grilled steak or prawns 6
- Slice of Ice** 12
Our take on the classic is a young iceberg lettuce wedge topped with bits of bacon, heirloom tomato, crumbled blue cheese and red onion. Add grilled chicken or shrimp 4
Add grilled steak or prawns 6
- Buffalo Chicken Bleu** 14
Grilled chicken breast coated in a spicy buffalo sauce, bits of bacon, avocado, blue cheese crumbles, red onion and sliced fennel. Served on fresh chopped organic romaine hearts, tossed with blue cheese dressing.
- Lakeside Organics' Whole Farm Salad** 14
Red leaf, red butter, iceberg and romaine lettuce tossed with rainbow beets, heirloom tomatoes, rainbow carrots, watermelon radish, sweet baby broccoli, cauliflower, green and red bell pepper, mushroom, cucumber and red onion. Add grilled chicken or shrimp 4
Add grilled steak or prawns 6
- The Grill's Chicken Salad** 14
Grilled chicken breast, chopped hard-boiled egg, rainbow beets, heirloom tomatoes, carrots, cucumber, black olives, and pepperoncini tossed with red cabbage, red leaf, red butter, iceberg and romaine lettuce.
- Asian Chicken Salad** 14
Grilled chicken breast, toasted almonds, water chestnuts, carrots, red cabbage, Napa cabbage, red leaf, red butter, iceberg and romaine lettuce, tossed with a sesame ginger dressing. Topped with crispy chow-mein noodles, sesame seeds and scallions. Served with a side of ginger beet kraut.
- Cajun Caesar Salad** 15
Blackened chicken breast tossed with asiago and parmesan cheeses, romaine hearts, croutons, and our Caesar dressing. Available plain for 12
Substitute blackened prawns, add 2.
- Shrimp Louie** 15
Shrimp, hard-boiled egg, rainbow beets, heirloom tomato, carrots, red cabbage, cucumber, pepperoncini, black olive and green bell pepper tossed with red butter lettuce, red leaf lettuce, iceberg and romaine. With 1000 Island Dressing.
- Grilled Salmon Salad** 17
Grilled salmon over fresh cut spinach tossed with rainbow beets, heirloom tomato, avocado, mushrooms, carrots, cucumber and olives. With Honey Mustard dressing.
- The Grill's Skirt Steak Salad** 17
Skirt steak strips, sautéed mushrooms, caramelized onions, rainbow beets, hard-boiled egg, and blue cheese crumbles, tossed with red leaf, red butter, iceberg and romaine lettuce.
- Ahi Salad** 18
Seared rare Ahi tuna served over tossed red leaf, red butter, iceberg and romaine lettuce, red and Napa cabbage, cucumber, red bell pepper, watermelon radish and citrus slices, with sesame ginger dressing. Topped with crispy rice noodles, pickled ginger and toasted sesame seeds.
- Pajaro Little Gem Salad** 12
Red onion, heirloom tomato, green beans and cannellini beans over little gem lettuce. With dijon-gorgonzola dressing.
- Organic House Salad** 7
Red leaf, red butter, iceberg, and romaine lettuce with rainbow beets, carrots, heirloom tomato, cucumbers and red onion.
- Half Caesar Salad** 9
Tossed romaine hearts, croutons, parmesan cheese, and our Caesar dressing.

Dressings

House Italian • Ranch • Blue Cheese • 1000 Island
Honey Mustard • Organic Balsamic
Fat Free Ranch • Low Fat Balsamic

Classic Plates

Served with seasonal organic steamed veggies, and your choice of soup or salad.

Lamb Shank 23

Lamb shank braised in its own juices, finished in a cinnamon seasoned coating.
With your choice of au gratin potatoes, baked polenta, rice, or fries.

Chicken Fried Steak 20

Tenderized steak topped with country gravy.
With your choice of au gratin potatoes, baked polenta, rice, or fries.

Traditional Lasagna 20

Ground Certified Angus Beef® and pork, fresh spinach, ricotta and parmesan cheese layered between ribbons of lasagna noodles with Tuscan marinara meat sauce and topped with melted mozzarella.

Sandwiches

Served with your choice of soup or salad, and fries.

Open Faced Rib Eye 16

7oz rib eye steak served over our fresh baked parmesan garlic bread.

French Dip 16

Slow roasted beef thinly sliced on a warm French roll. Served with au jus dipping sauce.

The Bomb Burger 17

Half-pound Certified Angus Beef® patty topped with bacon, blue cheese, avocado, sautéed mushrooms, grilled onions, and mayo on a ciabatta roll.

Chicken Sandwich 15

Grilled chicken breast topped with melted mozzarella cheese, avocado, red leaf lettuce, tomato, and onion on a toasted ciabatta roll.

Sides 5

French Fries • Onion Rings • Sweet Potato Fries
Lakeside Organic Gardens Mixed Veggies
Lakeside Organic Sweet Baby Broccoli
Sautéed Mushrooms • Au Gratin Potatoes

Beverages 2.50

JUICES: Orange, Cranberry, V8 Juice, Martinelli Apple Juice,
Martinelli Apple Cider, Lemonade

SODAS: Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb

MILK - HOT CHOCOLATE - COFFEE - HOT OR ICED TEA

*Ask your server about our full bar,
cocktail menu, and wine and beer list!*