

Lunch

Starters

Garlic Parmesan Fries V 6	Organic Castroville Artichoke V 8
Crispy french fries coated in our house garlic seasoning and fresh parmesan cheese	A whole Lakeside Organic artichoke, fire-grilled and served with our lemon garlic aioli
Organic Veggie Dippers V 7	Crispy Fried Artichokes V 8
Our Lakeside Organic Gardens organic baby carrots, celery, cucumber, sweet baby broccoli, tri-color long beans, and watermelon radish. Served with jalapeño aioli	Castroville artichoke hearts perfectly fried in buttermilk batter. Served with our Tuscan marinara and ranch dipping sauces
Garlic Bread V 7	Deep Fried Calamari 11
Half loaf of a toasted francese baguette brushed with fresh garlic butter and topped with melted parmesan cheese	Your choice of fried, breaded calamari strips OR Monterey Bay rings and tentacles. Served with our cocktail and tartar sauces
Artichoke Crab Cakes 13	
Maryland Blue Crab cakes made with artichoke hearts, lightly breaded and pan fried. Served with our lemon beurre blanc	

Lunch Entrees

Served with our organic house salad or a cup of soup, & steamed organic vegetables
*Gluten free penne available for \$2

Roasted Polenta Lasagna V 16
Our signature polenta layered with grilled eggplant, roasted red bell pepper, grilled portabella mushroom, feta cheese and pesto. Served over our house marinara, broiled with parmesan cheese
California Grill's Skirt Steak 18
8oz grilled skirt steak with perfect marbling, in our signature garlic and onion marinade, with your choice of rice or fries
Calamari Steak 16
7oz panko crusted calamari steak, lightly fried and topped with lemon caper piccata sauce, with your choice of rice or fries
Grilled Prawn Stir Fry HC 16
Lakeside Organic Gardens seasonal vegetables, five grilled prawns and onions lightly sautéed with extra virgin olive oil and fresh lemon juice. Served over steamed brown rice
Grilled Salmon HC 16
6oz lightly seasoned grilled salmon filet, with your choice of rice or fries
Fettuccine Alfredo V * 14
Fettuccine pasta tossed with a provolone alfredo cream sauce. Add blackened chicken or shrimp 4. Add grilled skirt steak or prawns 6
Caprese V * 14
Linguini pasta tossed with garlic and extra virgin olive oil. Served with fresh mozzarella, tomato, fresh basil, and caramelized onion. Add blackened chicken or shrimp 4. Add grilled skirt steak or prawns 6

HC - Available as healthy choice option **V** - Indicates vegetarian option.

No 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 and reserve the right to refuse service to anyone.

Split plate fee \$2

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 bleu 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 and 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. Substitute blackened prawns, add 2. Available plain for 12
- Shrimp Louie** 15
Shrimp, hard-boiled egg, rainbow beets, heirloom tomato, carrot, red cabbage, cucumber, pepperoncini, black olive and green bell pepper tossed with red leaf, red butter, iceberg and romaine lettuce. 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 bleu cheese crumbles tossed with red leaf, red butter, iceberg and romaine lettuce
- Ahi Salad** 18
Seared rare ahi 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 • Bleu Cheese • 1000 Island
Honey Mustard • Organic Balsamic
Fat Free Ranch • Low Fat Balsamic

Soups

Cup 4 Bowl 7

Minestrone Made fresh daily with our seasonal Lakeside Organic Gardens vegetables

Soup Du Jour Ask server about today's fresh soup of the day

Burgers and Sandwiches

*Served with french fries and our organic house salad or a cup of soup
Also available with sweet potato fries add 1, or with gluten-free bread add 2*

Add Bacon, Avocado, Sautéed Mushrooms, or Cheese 1

The Grill's Burger 12
Half-pound Certified Angus Beef® charbroiled and topped with red leaf lettuce, onion, tomato, and mayo on a toasted sesame bun

The Bomb Burger 16
Half-pound Certified Angus Beef® charbroiled and topped with bacon, bleu cheese, avocado, sautéed mushroom, onion, and mayo on a ciabatta roll

Organic Turkey Burger HC 12
A fresh house made ground organic turkey burger served on a whole wheat bun.

French Dip 15
Slow roasted thin sliced beef on a warm french roll. Served with our au jus dipping sauce

Reuben 14
Slow roasted thin sliced corned beef on warm rye with sauerkraut, 1000 Island and swiss cheese

Hot Turkey with Gravy 15
Slow roasted turkey on toasted ciabatta bread, topped with brown gravy. With a side of mashed potatoes

Tuna Melt 13
House made tuna salad topped with melted jack cheese on toasted sourdough bread

Calamari Steak Sandwich 14
Lightly breaded and fried calamari steak with our house tartar sauce, red onion, lettuce, and tomato on a ciabatta roll

Grilled Eggplant Sandwich V 14
Balsamic grilled eggplant with roasted red bell pepper, caramelized onion, and basil aioli on a toasted ciabatta roll

Ahi Sandwich 16
Pan seared rare ahi steak with roasted jalapeno aioli, lettuce, onion, and tomato on a ciabatta roll

Skirt Steak Sandwich 17
8 oz open fire grilled marinated skirt steak served with mayo on a ciabatta roll

Patty Melt 14
Half-pound Certified Angus Beef® charbroiled and topped with melted american cheese, sautéed onions, and mayo on toasted rye

Mushroom Burger 14
Half-pound Certified Angus Beef® charbroiled and topped with sautéed mushroom, melted jack cheese, lettuce, tomatoes, and mayo on a toasted sesame bun

Club House HC 14
Slow roasted thin sliced turkey breast layered with bacon, lettuce and tomato on sliced ciabatta

BLT 11
Hickory smoked bacon, red leaf lettuce and thickly sliced tomato. Add avocado 1

Turkey 14
Slow roasted thin sliced turkey breast, topped with melted jack cheese, and mayo on toasted ciabatta bread

Spicy Grilled Cheese V 10
Local farmhouse smoked jalapeno kraut with sharp cheddar and jack cheeses layered between three slices of toasted sourdough bread

Mediterranean Chicken Sandwich 15
Grilled chicken breast topped with an artichoke, olive, sundried tomato tapenade, melted provolone cheese and basil aioli on a warm ciabatta roll

Grilled Chicken Breast HC 14
Grilled chicken breast topped with melted jack cheese, avocado, red leaf lettuce, tomato and onion on a toasted ciabatta roll

Lite Lunch HC 10
Half a slow roasted thin sliced turkey breast sandwich topped with melted jack cheese, and mayo on toasted ciabatta bread. Served with your choice of soup or a side salad.

Soup and Salad 10

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

Sides

French Fries 4
Golden Onion Rings 4
Lakeside Organic Gardens Mixed Veggies 4
Cup of Fruit 4
Sweet Potato Fries 5
Bowl of Fruit 5