

Welcome to the California Grill 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, & watermelon radish. Served with jalapeño 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 deep fried organic veggies, served with our chili soy dipping sauce

Organic Castroville 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 & sesame seeds. Served with fresh wasabi, pickled ginger, & 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 jus cream sauce topped with grilled beef brochettes.

Capresi v 18
Linguini pasta tossed with garlic & 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

Pasta Primavera v 17
Pasta with sautéed mushrooms, artichokes, red & green bell peppers, zucchini, sweet baby broccoli & cauliflower. Lightly tossed with your choice of Tuscan marinara or our creamy provolone alfredo

Linguini Carbonara 18
Sautéed pancetta bacon, mushrooms, peas, & linguini pasta with traditional carbonara cream sauce

Garlic Prawn Scampi 19
Angel hair pasta tossed with jumbo prawns, tomatoes, garlic, scallions, parsley & 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. 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.

Teriyaki Chicken 18
8oz tender grilled chicken breast glazed in sweet and savory teriyaki sauce

Grilled Prawn Stir Fry HC 19
Lakeside Organic Gardens vegetables, five grilled prawns & onions lightly sautéed with extra virgin olive oil & lemon. Served over steamed brown rice

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

Mary's Lemon Garlic Chicken HC 20
Half an all-natural free range chicken, marinated with fresh lemon, rosemary, and Gilroy garlic. Oven roasted and basted in a zesty lemon sauce

Chicken Roulade 20
Tender all natural boneless chicken breast stuffed with smoked mozzarella, prosciutto & spinach, oven roasted and topped with fresh artichoke cream sauce

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

Grilled Lamb Chops 22
Three fire grilled 4oz lamb loin chops served with a seasonal house demi glace and grilled onion.

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, broiled with parmesan cheese

Eggplant Parmigiana HC V 18
Our fresh organic Italian seared eggplant slices layered with mozzarella and parmesan cheese, basil & our Tuscan marinara sauce. Substitute chicken, add 2, calamari 4

Seafood

Grilled Calamari Steak 19
7 oz panko crusted calamari steak flat grilled, topped with lemon caper piccata sauce

Fried Jumbo Prawn 19
Six deep fried panko crusted jumbo prawns

Seafood Plate 20
Three prawns, five calamari strips, and a filet of sole (all items are breaded and fried)

Grilled Halibut 27
7oz flat top grilled halibut steak served over our lemon beurre blanc, topped with our avocado fresca salsa. Blackened also available

Grilled Salmon 24
8 oz fresh grilled salmon fillet, and topped with orange glaze and honey chipotle fresca salsa

Ahi Steak HC 26
Sesame crusted ahi steak seared rare, served with wasabi, pickled ginger, and soy sauce

Salmon en Papillote HC 24
8oz lightly seasoned salmon filet wrapped with seasonal vegetables, mushrooms, and fresh herbs. Baked in parchment paper until golden

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 & topped with blue cheese crumbles, bacon & mushroom demi-glace

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

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 and reserve the right to refuse service to anyone. Split plate fee \$3

Not Just Salads

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

Spinach Salad

11

Fresh spinach tossed with bacon bits, chopped hard-boiled egg, watermelon radish & red onion. Tossed in our sweet poppyseed dressing. Add grilled chicken or shrimp, 4; grilled steak or prawns, 6

Slice of Ice

12

Our take on the classic wedge is a slice from a young iceberg lettuce wedge topped with bits of bacon, heirloom tomato, crumbled bleu cheese & red onion. Add grilled chicken or shrimp, 4; add grilled steak or prawns, 6

Buffalo Chicken Bleu

14

Grilled buffalo chicken breast, 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 butter, red leaf, iceberg and romaine lettuces tossed with rainbow beets, heirloom tomatoes, rainbow carrots, watermelon radish, sweet baby broccoli, cauliflower, green and red bell pepper, mushroom, cucumber & 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 butter, red leaf, iceberg & romaine lettuces

Asian Chicken Salad

14

Grilled chicken breast, toasted almonds, water chestnuts, carrots, red cabbage, Napa cabbage, red butter, red leaf, iceberg & romaine lettuces 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 & parmesan cheeses, romaine hearts, croutons, & our ceasar 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 & green bell pepper tossed with red butter lettuce, red leaf lettuce, iceberg & 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 & olives. With Honey Mustard Dressing.

The Grill's Skirt Steak Salad

17

Skirt steak strips, sautéed mushrooms, caramelized onions, rainbow beets, hard-boiled egg & bleu cheese crumbles tossed with red butter, red leaf, iceberg and romaine lettuces

Ahi Salad

18

Seared rare ahi served over tossed red butter, red leaf, iceberg and romaine lettuces, red and Napa cabbage, cucumber, red bell pepper, watermelon radish, and citrus slices with sesame ginger dressing. Topped with crispy rice noodles, pickled ginger & toasted sesame seeds

Pajaro Little Gem Salad

12

Red onion, heirloom tomato, green beans and canellini beans over little gem lettuce. With dijon-gorgonzola dressing

Organic House Salad

7

Red butter, red leaf, iceberg, and romaine lettuces with rainbow beets, carrot, heirloom tomato, cucumbers & red onion

Half Ceasar Salad

9

Tossed romaine hearts, croutons, parmesan cheese, and our ceasar dressing

Dressings

House Italian • Ranch • Bleu 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® & 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, bleu cheese, avocado, sautéed mushrooms, grilled onions & mayo on a ciabatta roll

Chicken Sandwich 15

Grilled chicken breast topped with melted mozzarella cheese, avocado, red leaf lettuce, tomato & 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

Sauteed 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 & beer list!