

Lunch Starters

Simply Farm Fresh Veggies V 8	Maui Sweet Onion Rings V 8
Raw Lakeside Organic Gardens rainbow carrots, sweet baby broccoli, celery, watermelon radish, and romanesco, Served with jalapeno aioli or ranch dressing.	Garlic Parmesan Fries V 8
Spicy Honey Garlic Wings 11	Crispy Fried Artichokes Hearts V 11
Deep fried chicken wings tossed in garlic, soy, honey, ginger, jalapeno sauce.	Marinara or Ranch.
Artichoke Crab Cakes 12	Deep Fried Calamari 12
Blue crab, artichoke hearts, lightly breaded and pan-fried, lemon beurre blanc sauce.	Your choice of breaded calamari strips OR Monterey Bay rings and tentacles.
Lakeside Organic Basket V 11	Seared Ahi 13
Seasonal tempura battered organic veggies, chili soy dipping sauce.	Seared rare ahi steak, sesame seeds, wasabi, pickled ginger, and soy.
Prawn Cocktail - house cocktail sauce. 10	Lakeside Organic Artichoke V 10
Roasted Garlic Spread w/ Crostini V 9	Fire-grilled, lemon garlic aioli.
Roasted garlic, mascarpone, asiago, parmesan, and fresh herbs.	Garlic Bread V 8
Bacon and Eggs 8	Francese, garlic butter, parmesan.
Deviled egg, crispy bacon.	

Entrees

Includes Lakeside Organic Gardens fresh salad or a cup of fresh soup, and steamed Lakeside Organic vegetables.

Roasted Polenta Lasagna V 19

Our signature polenta layered with grilled eggplant, roasted red bell pepper, grilled portabella mushroom, feta cheese, and pesto.
Served over our house marinara, parmesan cheese.

California Grill's Skirt Steak 21

8oz grilled skirt steak in our signature garlic and onion marinade, with your choice of rice or fries.

Calamari Steak 18

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 18

Lakeside Organic Gardens seasonal vegetables, five grilled prawns, onions lightly sautéed with extra virgin olive oil and fresh lemon juice.
Served over brown rice.

Grilled Organic Salmon HC 18

6oz grilled salmon filet, with your choice of rice or fries.

Fettuccine Alfredo V 14

Fettuccine pasta tossed with a provolone alfredo cream sauce.
Add chicken or shrimp 6. Add grilled skirt steak or prawns 8. *Gluten free penne available, add \$2

HC - Available as healthy choice option. V - Indicates vegetarian option. Split plate fee \$2



Awesome Organic Entrée Salads

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

Add chicken or shrimp 6. Add grilled skirt steak or prawns 8.

Baby Iceberg Wedge 13
Our take on the classic wedge is a whole Lakeside Organic fresh baby Iceberg lettuce, bacon, tomato, crumbled blue cheese, and red onion.

Beets and Greens V 15
Lakeside Organic rainbow beets and mixed lettuce, candied walnuts, dried cranberries, red onion, shaved parmesan, and artichoke hearts, tossed with 18 yr. old balsamic dressing.

Buffalo Chicken Bleu 16
Grilled or crispy chicken breast in a spicy buffalo sauce, bacon, blue cheese, red onion, and fresh chopped organic hearts of romaine, tossed with blue cheese dressing.

Lakeside Organic Whole Farm Salad V 14
Lakeside Organic mixed lettuce, rainbow beets, tomato, rainbow carrots, watermelon radish, sweet baby broccoli, cauliflower, green and red bell pepper, mushrooms, cucumber, and red onion.

Asian Chicken Salad 16
Grilled or crispy chicken breast, toasted cashews, water chestnuts, carrots, red cabbage, Napa cabbage, and Lakeside Organic mixed lettuce, tossed with sesame ginger dressing. Topped with crispy wonton strips, sesame seeds, scallions, and cilantro.

Caesar Salad 12
Romaine hearts tossed with asiago and parmesan cheese, croutons, Caesar dressing.

Half Caesar 9

Shrimp Louie 16
Shrimp, hard-boiled egg, rainbow beets, tomato, carrots, red cabbage, cucumber, pepperoncini, black olives, and green bell pepper, with Lakeside Organic mixed lettuce. 1000 Island dressing.

Organic Salmon Salad 19
Grilled organic salmon over fresh cut spinach, rainbow beets, tomato, avocado, mushrooms, carrots, cucumber, and olives, with honey mustard dressing.

The Grill's Skirt Steak Salad 19
Skirt steak strips, sautéed mushrooms, caramelized onions, rainbow beets, hard-boiled egg, and blue cheese crumbles, with Lakeside Organic mixed lettuce.

Ahi Salad 19
Seared rare Ahi tuna served over tossed Lakeside Organic mixed lettuce and Napa cabbage, cucumber, red bell pepper, watermelon radish, mandarin oranges, and sesame ginger dressing. Topped with crispy won ton strips, pickled ginger and toasted sesame seeds.

The Grill's Chicken Salad 16
Grilled or crispy chicken breast, hard-boiled egg, rainbow beets, tomato, carrots, cucumber, black olives, and pepperoncini with Lakeside Organic mixed lettuce.

Lakeside Organic House Salad V 7
Lakeside Organic red leaf, red butter, iceberg, and romaine lettuce, with rainbow beets, carrots, tomato, cucumbers, and red onion.



Don't Panic, it's Organic

Soups

Cup 4 Bowl 7

House minestrone made from our own farm's organic veggies, or soup of the day.

Salad Dressing Choices:

House Italian * Ranch * Blue Cheese
1000 Island * Honey Mustard
Organic Balsamic

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, Sautéed Mushrooms, or Cheese 1. Avocado 2

The Grill's Burger Half-pound ground beef, fire grilled and topped with red leaf lettuce, onion, tomato, and mayo on a toasted sesame bun.	13	Patty Melt Half-pound ground beef, fire grilled and topped with american cheese, sautéed onions, and mayo on toasted rye.	14
The Bomb Burger Half-pound ground beef, fire grilled and topped with bacon, blue cheese, avocado, sautéed mushroom, onion, and mayo on a ciabatta roll.	17	Mushroom Burger Half-pound ground beef, fire grilled and topped with sautéed mushroom, jack cheese, lettuce, tomatoes, and mayo on a toasted sesame bun.	14
The Impossible Burger HC The plant based burger that looks and tastes like a classic burger, fire grilled and topped with red leaf lettuce, onion, tomato, and mayo on a toasted brioche bun.	17	Club House HC Slow roasted thin sliced turkey breast layered with bacon, lettuce, and tomato on sliced ciabatta.	14
French Dip Slow roasted thin sliced tri tip on a warm, french roll, au jus dipping sauce.	15	Warm Pastrami Sliced pastrami, caramelized onions, sharp cheddar, and lettuce, with mustard on a brioche bun.	15
Reuben Slow roasted thin sliced corned beef on warm rye with sauerkraut, swiss cheese, and 1000 Island.	14	Turkey Slow roasted thin sliced turkey breast, topped with jack cheese, and mayo on toasted ciabatta bread.	14
Grilled Chicken Breast HC Grilled chicken breast topped with jack cheese, avocado, red leaf lettuce, tomato, and onion on a toasted ciabatta roll.	15	Hot Turkey with Gravy Slow roasted turkey on toasted ciabatta bread topped with gravy, side of mashed potatoes.	15
Crispy Chicken Sandwich Asian slaw on a brioche bun.	15	Mediterranean Chicken Grilled chicken breast topped with an artichoke, olive, sundried tomato tapenade, provolone cheese, and basil aioli on a warm ciabatta roll.	15
Calamari Steak Lightly breaded and fried calamari steak tartar sauce, red onion, lettuce, and tomato on a ciabatta roll.	14	Tuna Melt House made tuna salad and jack cheese on toasted sourdough bread.	14
Grilled Portabella V Balsamic grilled portabella with roasted red bell pepper, caramelized onion, and basil aioli on a toasted ciabatta roll.	14		
Ahi Pan seared rare ahi steak with roasted jalapeno aioli, lettuce, onion, and tomato on a ciabatta roll.	16		
Skirt Steak 8 oz open fire grilled marinated skirt steak served with mayo on a ciabatta roll.	18		
BLT Hickory smoked bacon, red leaf lettuce and thickly sliced tomato. Add avocado 2	12		

Lite Lunch HC Half a turkey breast sandwich served with your choice of soup or a side salad.	11
Lakeside Lettuce Wraps Lakeside Organic butter lettuce leaves, grilled or crispy chicken, water chestnuts, slivered almonds, and asian slaw. Vegetarian option - meatless protein shreds	14
Soup and Salad	11

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 5
Sweet Potato Fries 6
Golden Onion Rings 6
Lakeside Organic Gardens Mixed Veggies 6
Bowl of Fruit 6

The Peixoto Family Story



From the Azores of Portugal to the Pajaro Valley, Joseph Peixoto, a potato farmer from Faial, Portugal, moved his family to Watsonville, California in the early 1900's. Here he met a local girl, Louise Silva and together they raised nine children in their family home on Beach Road.

Joseph's son, Francis, became a skilled commercial fertilizer and chemical supplier for a majority of the farmers in the Pajaro Valley. Francis married a local girl, Sadie Howes and together they raised seven children. Their 6th child, Richard "Dick" took a special interest in farming and loved to ride with his dad from farm to farm to learn all he could about farming. While still in high school, Dick rented 40 acres in three different parcels in the Pajaro Valley to pursue his interest in farming.

Dick is now an organic vegetable farmer who owns Lakeside Organic Gardens, the largest family-owned and operated solely organic vegetable grower/shipper in the USA. Producing over 45 commodities, they are committed to being 100% organically grown in California.

Dick and his wife, Marisela, raised three children in the Pajaro Valley. Their son, Ricky, is a tractor operator for the family business. Their youngest daughter, Amanda, is married to local organic heirloom farmer, Hugo Castro, and has a lovely baby girl, Melia Heirloom. Amanda is working in accounting for her family's businesses. Ashley, the eldest daughter, started the California Grill with her father at the Freedom location, and has gone on to pursue other business ventures.



The California Grill and Bar features Dick Peixoto's locally-grown organic vegetables, other local farmer's fruit and vegetables, local meats, fresh locally sourced seafood, and healthy meal options. Both Lakeside Organic Gardens and the California Grill and Bar make it a priority to always "Perpetuate Pajaro Valley Pride!"



Peixoto Roots Run Deep!