



## DINNER MENU

Cali Fresh Cuisine • Cocktails • Comfort

### SALADS

#### ROASTED BEET SALAD | 12

Spring mix tossed in house made balsamic vinaigrette, roasted beets, Mandarin oranges, candied walnuts, goat cheese crumbles

#### CAESAR SALAD | 12

Fresh cut romaine, croutons, shredded parmesan, drizzled with Caesar dressing | Half size | 6

#### SPRING SALAD | 12

Spinach, fresh strawberries, blueberries, toasted almonds, bleu cheese crumbles, crispy onion strings, house made blackberry vinaigrette

#### BUTTER LEAF SALAD | 13

Avocado, tomatoes, crispy onion straws, soft boiled egg, Green Goddess dressing

#### CHEF SALAD | 14

Fresh cut romaine, turkey, ham, Swiss, cheddar, soft boiled egg, cherry tomatoes, black olives, Green Goddess dressing

#### CAPRESE SALAD | 12

Heirloom tomatoes, fresh mozzarella, basil, balsamic reduction drizzle, pistachios

#### HOUSE SALAD | 12

Spring mix, cherry tomatoes, red onion, cucumber, shredded carrots, croutons, with house made balsamic vinaigrette | Half size | 6

ADD CHICKEN | 4    ADD SHRIMP | 5    ADD STEAK | 6    ADD SALMON | 7

#### SOUP OF THE DAY | CUP | 5    BOWL | 9

#### CLAM CHOWDER | CUP | 6    BOWL | 11

### ENTRÉES

#### SHRIMP SCAMPI | 24

Seared shrimp and blistered tomatoes on a bed of ETTO Bucatini pasta in white wine, lemon-caper butter sauce. With garlic bread

#### CHICKEN ALFREDO | 23

ETTO sedani pasta topped with bruschetta and parmesan cheese. With garlic bread

#### PASTA PRIMAVERA | 21

ETTO Bucatini pasta tossed in olive oil, lemon, garlic and parmesan cheese. With asparagus, blistered tomatoes, Brussels sprouts, mushrooms, artichoke hearts and capers. With garlic bread

#### 101 BURGER | 16

Angus beef, house bacon jam, cheddar, lettuce, tomato, crispy onion strings, 101 sauce, brioche bun

#### FISH, SHRIMP, OR CALAMARI & CHIPS | 15

Hangar 24 Orange Wheat beer batter, 101 cocktail or tartar sauce, coleslaw

#### GRILLED FISH OR SHRIMP TACOS | 14

Shredded cabbage, Pasilla cream, Pico de gallo, cotija cheese

#### SEARED SCOTTISH SALMON | 26

Served with rice pilaf and asparagus, with picatta sauce

#### CATCH OF THE DAY | MP

Ask your server about today's fresh fish special

#### ROASTED 1/2 CHICKEN | 24

With house made Italian salsa verde

#### THICK-CUT PORK CHOP | 26

With peach-bourbon glaze

#### PRIME RIB | 8oz | 22    12 oz | 29

With horseradish cream & au jus

#### 8oz FLAT IRON | 25

With house made chimichurri sauce

#### BABY BACK RIBS | 1/2 RACK | 21    FULL RACK | 30

Glazed with house made BBQ sauce

#### EXTRA MEATY BEEF RIBS | 3 RIBS | 20    5 RIBS | 28

Glazed with house made BBQ sauce

#### SIDES | CHOOSE TWO

Asparagus  
Baby carrots  
Brussels sprouts  
Green beans  
  
Baked potato  
Garlic mashed potatoes  
Rice pilaf  
French fries

#### BUTCHER'S CUT OF THE DAY | MP

Ask your server about today's Butcher's Cut

### WOOD-FIRED PIZZAS

#### MARGHERITA | 13

Marinara, heirloom tomatoes, basil, fresh mozzarella, EV00

#### GARDEN PARTY | 14

Creamy pesto, spinach, olives, tomato, mushrooms, artichoke hearts, red onion, feta. Vegan option available.

#### MEAT LOVER'S | 15

Ham, bacon, pepperoni, meatballs, mozzarella, marinara

#### REUBEN | 14

Corned beef, Russian dressing, pickles, cabbage, Swiss cheese

#### THAI CHICKEN | 14

Peanut sauce, mozzarella, bell pepper, mushrooms, green onion, chicken, cilantro, sesame seeds, peanuts

#### SPICY HAWAIIAN | 13

Pineapple, jalapeno, ham, marinara, mozzarella, Thai sauce drizzle

#### WILD MUSHROOM | 13

marinara, mozzarella, goat cheese, basil, balsamic reduction

#### BBQ CHICKEN | 14

Chicken, bacon, red onions, cheddar, house BBQ, ranch drizzle, cilantro

#### PEPPERONI | 13

Marinara, shredded mozzarella, parmesan

#### CHICKEN ARTICHOKE | 13

White sauce, red onion, artichoke hearts, mushrooms, tomato, chicken, shredded mozzarella