

START

MARINATED OLIVES

lemon . rosemary 7

SALMON PLATTER

house smoked salmon . house cured gravlax . caper .
farm egg . crostini 18

CRISPY BRUSSEL SPROUTS

garlic aioli . lemon 10

CHOWDER

manila clam . aromatic vegetables . bacon
potato & cream 7/9 (house favorite)

SOUP OF DAY ask your server 5/7

SALAD

(ADD: *grilled chicken 5, house smoked salmon 5, prawns 10*)

SUNBURST SALAD

baby spinach . avocado . mango . strawberries .
blueberries . honey balsamic vinaigrette & balsamic glaze 12

CAESAR

hearts of romaine . parmesan . crouton 11

SANTA FE SALAD

*choice of blackened chicken breast 16
or blackened salmon 18 or cajun prawns 20*
baby mix lettuce . red onions . fire-roasted red bell peppers .
jack & cheddar cheese . avocado . corn . diced tomatoes .
crisp corn tortilla strips . santa fe dressing

MAIN

LOCALPETRALE SOLE *(egg battered or grilled)*

green bean . cranberry wild rice . caper butter sauce 24

GRILLED POLENTA

sautéed mushrooms . seasonal vegetables . marinara
shaved parmesan 18

JUNIPER BRINED PORK CHOP

mashed potatoes . creamed corn . chard .
seasonal fruit chutney 25

FISH & CHIPS

full sail batter . coleslaw . tartar . fries 17
substitute 4 JUMBO PRAWN 20

THE BIG TEXAS

smoked pulled pork . homemade BBQ sauce . monterey jack &
cheddar cheese . crispy fried jalapenos & onions .
served on ciabatta bread . french fries and coleslaw 16

STEAKS

(served with mashed potatoes . brocolini . choice of pt. reyes
blue cheese butter or chimichurri sauce)

6oz CREEKSTONE FARMS FILLET MIGNON 29

12oz CREEKSTONE FARMS NEW YORK STEAK 30

14oz CREEKSTONE FARMS RIBEYE 36

16oz CREEKSTONE FARMS RIBEYE 39

MONTEREY BAY CALAMARI

crispy fried . spicy remoulade 14

POPCORN SHRIMP

crispy fried rock shrimp . cajun batter . spicy remoulade 16

TRIO OF CRUDO

tuna poki . wild fish ceviche . salmon tartare 16

STEAMED PEI MUSSELS

garlic & white wine . grilled bread 15

STEAMED LITTLE NECK CLAMS

garlic & white wine . grilled bread 18

WEDGE

bacon . tomato . red onion . point reyes blue cheese 10

SEAFOOD SALAD

crab . shrimp . bacon . farm egg . buttermilk dressing 20

DUNGENESS CRAB CAKE SALAD

butter lettuce . grapefruit . avocado . topped with crispy
tortilla strips 19

BUTTER LETTUCE

pear . tomato . feta . honey balsamic vinaigrette 11

CLAM FETTUCCINE

little neck clams . garlic . butter . wine broth . fettuccine 24

FETTUCCINE ALFREDO

homemade alfredo sauce . pasta . 16
with chicken 20
with clams , bay scallops , and prawn 30

PRAWN PASTA

prawns . sweet corn . cherry tomatoes . spaghetti .
basil . california olive oil 24

BALSAMIC HERBED CHICKEN

grilled breast marinated in olive oil , garlic , and thyme .
mashed potatoes . creamed corn . seasonal vegetables 24

TAGLIATELLE ALLA BOLOGNESE

3 hour meat and tomato ragu . fresh pasta .
parmesan 18

SURF & TURF

6oz beef fillet . 14oz lobster tail . prawn . blue cheese butter .
seasonal vegetables . mashed potato 58

LOBSTER TAIL

14oz lobster tail . mashed potatoes . brocolini . drawn butter
38

JACK BURGER

R&R meats U.S. kobe beef . apple-wood bacon . jack cheese
. pickles . brioche . fries 16

SIDES

FRIES 5

SWEET POTATO FRIES 6

GARLIC FRIES garlic . parsley 6.5

BROCOLINI cooked in garlic 5

“ I’d rather sing one wild song and burst my heart with
it, than live a thousand years watching my digestion
and being afraid of the wet ”

Jack London.