

STARTERS

Jumbo Shrimp Cocktail

jumbo shrimp, made from scratch cocktail sauce 14

Artichoke and Pepper Jack Cheese Dip

parmesan crostinis 11

Calamari Fritti

peppers, jalapeños, olives, chipotle and cocktail sauces 14 | *sharable* 22

Pan Seared Crab Cake

chipotle aioli 15

Buffalo Shrimp

crispy shrimp, buffalo sauce, creamy bleu cheese, celery 14

Beef Sliders

angus beef, cheese, french fries 10

SOUPS & SALADS

New England Clam Chowder

8

New England Clam Chowder in Sourdough Bread Bowl

10

Add to Salads: Free Range Chicken 7 | Shrimp 9 | Salmon 9

Organic Mixed Greens

cherry tomatoes, red onions, raspberry vinaigrette, croutons 7

Classic Caesar Salad

crisp romaine, parmesan cheese, garlic crostinis *regular* 8 | *entrée* 12

French Onion Soup

gruyère cheese and crouton 7

Shrimp Crab Louie

crab, shrimp, avocado, tomatoes, hard boiled egg, mixed greens, choice of dressing 22

Quinoa Power Salad

organic mixed greens, red peppers, onions, carrots, currants, walnuts, avocado, balsamic vinaigrette 13

FRESH SEAFOOD

Chef's Sustainable Fish of the Day

grilled with a choice of lemon caper or pico de gallo. Served with quinoa and chef's vegetables Market Price | *add sautéed shrimp in herb butter* 4

Grilled Atlantic Salmon

choice of lemon caper or pico de gallo. Served with quinoa and chef's vegetables 29 | *add sautéed shrimp in herb butter* 4

Grilled Rainbow Trout

sautéed spinach, mushrooms, tomatoes, garlic wine sauce, mashed potatoes 26

Pan Seared Petrole Sole

choice of lemon caper or pico de gallo. Served with quinoa and chef's vegetables 28 | *add sautéed shrimp in herb butter* 4

Grilled Shrimp Scampi

grilled shrimp, lemon garlic butter, capers, tomato, garlic mashed potatoes 28

Shrimp Fettuccine

sauteed garlic, red bell peppers, crimini mushrooms, white wine and parmesan cheese 28

Seafood Symphony

shrimp, scallops, salmon, mussels, sautéed garlic, cajun spices, white wine, penne pasta 33

Lobster Tail

served with local market vegetables and choice of scalloped potato or baked potato Market Price

CLASSICS FROM THE GRILL

Prepared grilled or blackened. Our steaks are corn fed and aged up to 28 days. Served with local market vegetables and choice of scalloped potato, baked potato or mashed potatoes

Filet Mignon

USDA choice 7 oz, caramelized onions, mushrooms, demi glace 36

Ribeye

USDA choice 10 oz 35

Prime Rib

USDA choice 10oz 34

SURF AND TURF

Served with local market vegetables and choice of scalloped potato, baked potato or mashed potatoes

Steak and Shrimp Scampi

choice of Filet Mignon or Ribeye and Shrimp Scampi 44

Steak and Lobster

choice of Filet Mignon or Ribeye and Lobster Tail Market Price

SPECIALTIES

Free Range BBQ Chicken

mary's farm half chicken, cole slaw, cajun spiced potato wedges 24

HS Lordships Gourmet Burger

lettuce, tomatoes, onions, choice of cheddar, swiss or pepper jack cheese, french fries 17
1 each add bacon, avocado, grilled onions, sautéed mushrooms

Fish and Chips

fresh white fish, french fries, cole slaw, tartar sauce 22

Fisherman's Platter

fried shrimps, scallops and cod, french fries, cole slaw 28

Free Range Chicken Breast

crimini mushrooms, spring onions, mashed potatoes 21

Garden Veggie Pasta

penne, mushrooms, onions, zucchini, broccoli, sun-dried tomatoes, parmesan sauce 17

SIDES

Scalloped Potato

6

Mashed Potatoes

6

Baked Potato

6

French Fries

6

Fresh Seasonal Vegetables

7

Mushroom Risotto

7

Quinoa

7

A special thank you to our local and regional farmers and purveyors who provide us with the finest produce, meats and more to ensure the best quality and freshest seasonal ingredients whenever available.

Due to the California drought and to protect our planet, we serve water only upon request.
Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SPECIALTY COCKTAILS

LOCAL FAVORITES

Appletini Vodka, Apple Sucker, Sprite, Sweet & Sour, chilled 12

HS Lordships Rum Punch Rum, Pineapple & Orange Juice, Sprite, Grenadine 10

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Penicillin Monkey Shoulder Scotch, Ardbeg 10 Scotch, Ginger, Honey, fresh Lemon Juice, Lemon Peel 13

South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

MARGARITAS

Dave’s Our founder’s signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13

Prickly Pear Paloma Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

TROPICAL & FRUITY

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

Strawberry Mule Tito’s Handmade Vodka, muddled Strawberries, Lime, Ginger Beer 11

Wild Berry Mojito Bacardi, Agave, Mint, Seasonal Berries 11

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

Jala’piña’ Colada RumHaven Coconut Rum, Ancho Reyes Verde, muddled Jalapeno, Pineapple Juice, fresh Lime Juice, Angostura Bitters, on the rocks 11

Sunset Cooler Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

BEER

ON TAP

Racer 7

Trumer Pilsner 7

Sierra Nevada Pale Ale 7

BOTTLES

Budweiser 5.50

Bud Light 5.50

Scrimshaw Pilsner 6

Pyramid Hefeweizen 6

Blue Moon 6

Corona 6

WINE

SPARKLING

	glass	btl
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Chandon Brut ‘Classic’, California		54

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California	12	46

SAUVIGNON BLANC

Canyon Road, California	8	30
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma		46

CHARDONNAY

Canyon Road, California	8	30
Kendall Jackson ‘Vintner’s Reserve’, California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands		58

OTHER WHITE VARIETALS

Beringer White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	46

ROSÉ

Sophia Coppola Rosé, Monterey	10	38
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PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		54

MERLOT

Canyon Road, California	8	30
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46

CABERNET

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Avalon, Napa Valley	13	50
Justin, Paso Robles, California		58

OTHER RED VARIETALS

Apothic Wines ‘Winemaker’s Blend’, California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Edmeades Zinfandel, Mendocino		42
Coppola Claret ‘Black Label Diamond Collection’, California		42
Yangarra Shiraz, Australia		46