

GRAZING

Hula Hoops 5.50

Hand-Battered Fresh Sweet North Carolina Onion Rings, Ranch Dressing

Gulf Trawler 8.00

Cold Gulf of Mexico Shrimp Cocktail, Red Sauce

North County 9.50

Wood Fired Roasted Carlsbad Mussels with Garlic Butter, White Wine, Herbs, Toasted Focaccia

Buffalo Fire Wings 8.75

Ten Spicy Petaluma Chicken Wings/Drumettes, Ranch Dressing

Little Italy 8.75

Crisp Calamari, Lemon, Parsley, Pepper Flake Marinara, Toasted Garlic Aioli

Modesto 8.50

Sautéed Chicken Strips, Cayenne Pepper, Garlic Parmesan Sauce

Wisconsin Satisfaction 6.50

Artisan Four White Cheese Macaroni

Idaho's Calling

Potato Skins, Cheddar, Bacon, Green Onion 8.50

Cheddar Cheese Fries 5.50

Parmesan Truffled Fries 4.50

House Made Kennebec Potato Chips 3.50

SMALL SALADS

Mr. Greenjeans 5.50

Locally Grown Mixed Field Greens, Marinated Vegetables, White Wine Vinaigrette

SoCal Caesar 6.00

Romaine Hearts, Parmesan Cracker, Croûtons

Imperial Valley 7.00

Iceberg Wedges, Blue Cheese, Cherry Tomatoes, Truffle-Dry Aged Garlic Vinaigrette

Salinas 7.00

Tender Bibb Lettuce, Citrus Vinaigrette, Goats Cheese, Toasted Pine Nuts, Crisp Shallots

Berkeley 7.50

Baked Portobello Mushroom, Wilted Spinach, Sun Dried Tomato & Goat Cheese, Thyme Vinaigrette

ENTRÉE SALADS

SoCal Caesar 9.75

Romaine Hearts, Parmesan Cracker, Croûtons

Mission Valley 10.75

Mixed Field Greens, Red Onions, Blue Cheese, Tomato, Avocado, Olives, Hazelnut Vinaigrette

The Maryland 12.75

Crab Cakes, Wilted Salad, Bacon Vinaigrette

Sonoma 10.75

Chicken, Chopped Lettuce, Basil, Kalamata Olives, Mozzarella, Red Wine Vinaigrette

Sunshine State 11.00

Baby Greens, Fresh Hearts of Palm, Seasonal Local Citrus and Tree Fruits, Dried Michigan Cranberries, Candied-Spiced Pine Nuts, Goats Cheese, Berry Vinaigrette

Old Faithful 11.00

Romaine and Iceberg Lettuce, Turkey, Avocado, Brown Sugar Glazed Bacon, Red Onion, Tomato, Bleu Cheese, Egg, Ranch Dressing

Add to Any Salad:

Griddled Salmon 4.50

Chopped Chicken 2.00

Chilled Prawns 3.00

Grilled Chicken Breast 3.00

SPOONS

The Pilgrim 5.50

Seasonal Soup of the Day

Great Northern 5.50

Minnesota White Bean Chili, Chicken, Cheese, Salsa, Sour Cream, Cilantro

SANDWICHES

Served with Parmesan Truffled Fries Unless Otherwise Noted

N'Orleans 9.50

Grilled Chicken Breast Sandwich, Cajun Aioli, Creole Tomato Relish, Lettuce, Smoked Mozzarella

Red Dog 7.50

Bacon Wrapped "Big City Red" Quarter Pound Hotdog, Lettuce, Tomato, Onion, Sweet Relish, Chips

Friar Wrap 8.50

Grilled Chicken Breast, Lettuce, Roasted Potatoes, Brown Sugar Glazed Bacon, Cilantro, Tomato, Red Onion, Randy Jones' BBQ Sauce, Warm Wheat Tortilla, Chips

Liberty Bell 9.75

Roast Beef, Melted American & Swiss Cheese, Caramelized Onions, Green Bell Peppers, Soft Philly Roll

New Yorker 9.50

Corned Beef on Rye Bread, Sauerkraut, Swiss Cheese, 1000 Island Dressing

Dockside 10.50

Grilled Market Fish, Arugula, Tomato, Whole Grain Mustard Aioli

Fallbrook Ranch 9.50

Turkey, Avocado, Brown Sugar Glazed Bacon, Tomato, Blue Cheese, Wheat Bread

Torrey Pines Clubhouse 9.50

Turkey, Brown Sugar Glazed Bacon, Tomato, Swiss Cheese, Toasted Country White Bread

MIX AND MATCH

Soup & Sandwich 9.50

Bowl of the Pilgrim or Great Northern Soup and Half a Fallbrook or Torrey Pines Clubhouse Sandwich

Soup & Salad 9.50

Bowl of the Pilgrim or Great Northern Soup and Caesar or Mixed Field Green Salad

Sandwich & Salad 9.50

Half a Fallbrook or Torrey Pines Clubhouse Sandwich and a Caesar or Mixed Field Green Salad

**1 / 2 P O U N D
H A N D C R A F T E D
B U R G E R S**

Made with Fresh Midwestern 100% USA Certified Angus Beef. Served with Parmesan Truffled Fries.

- The Drive-In** 9.75
American Cheese, Lettuce, Tomato, Onion, Pickle, American Sauce
- Miracle Mile** 11.00
Smoked Mozzarella, Avocado, Tomato Salsa, Lettuce, Spicy Aioli
- New England** 11.50
Vermont White Cheddar, Brown Sugar Glazed Bacon, Tomato, Arugula Greens
- Cy Young BBQ** 11.50
Smoked Mozzarella, Sugar Glazed Bacon, Tomato, Arugula Greens, Randy Jones BBQ Sauce

N O O D L E S

- Four of a Kind** 9.75
Four White Cheese Macaroni, Seasoned Bread Crumbs, Small Mr. Greenjeans Salad
- Uncle Toney's** 9.50
Roasted Chicken, Artichokes, Basil Pesto, Parmesan & Maryland Penne Pasta
- Old Country** 9.50
House Made Ground Sausage, Penne Pasta, Creamy Tomato Sauce, Roma Tomatoes
- Pismo Beach** 13.50
Linguine, Fresh Clams, Garlic, White Wine, Parsley, Vine Tomatoes
- Venice Beach**
Spinach Fettuccini, White Wine, Light Garlic Alfredo Cream Sauce
- with Gulf Coast Prawns* 13.00
- with Grilled Chicken Breast* 11.00

P I Z Z A O V E N

700 DEGREE WOOD OVEN FIRED HEARTH ROASTED PERSONAL PIZZAS WITH MINNESOTA MILLED FLOUR

[Available after 4 PM]

- Kansas City** 12.50
BBQ Petaluma Chicken, Cilantro Pesto, Goat's Cheese, Red Onion
- The Philly** 13.00
Thinly Sliced Choice Steak, Swiss and Cheddar Cheese, Mushrooms, Onions, Bell Pepper
- Cajun** 13.50
Grilled Shrimp, Andouille Sausage, Roasted Bell Peppers, Onion, Smoked Mozzarella
- Hawaiian** 12.50
Grilled Hawaiian Pineapple, Kuala Pork, Braised Mushrooms, Smoked Mozzarella
- The Haight Ashbury** 12.00
Basil Pesto, Death Valley Sun Dried Tomato, Baby Spinach, Red Onions, Goat's Cheese
- Sopranos** 12.50
Pepperoni, Mushrooms, Cheese

F R O M T H E L A N D

- Chinatown** 15.50
Asian Marinated Illinois Skirt Steak, Wilted Baby Spinach, Crispy Onion Rings
- Homestead** 13.50
Wyoming Buffalo Meatloaf, Bacon, Corn Mashed Potatoes, Red Pepper Gravy, Blue Lake Green Beans
- Tennessee For Me**
USDA Prime Top Sirloin Steak, Full Cut, 10 oz 16.00
Grilled, Jack Daniels-Shallot Small Cut, 7 oz 13.50
Sauce, Corn Mashed Potatoes, Seasonal Farmer's Market Vegetables
- Capitol Hill** 16.00
Grilled Double Cut, Sweet Brined Pork Chop, Roasted Potatoes, Grain Mustard-Tart Apple Jus
- Blue Lake Green Bean**
- Texan** 18.75
Wood Roasted, 7oz. Bacon Wrapped USA Choice Filet, Blue Cheese Topped, Herbed Potatoes, Seasonal Farmer's Market Vegetables
- Old McDonald's** 14.50
Wood Oven Roasted Petaluma Half Chicken, Mashed Potatoes, Pan Gravy, Cranberry Sauce, Seasonal Farmer's Market Vegetables
- Down Home Jones** 17.50
Wood Oven Fired Idaho Baby Back Ribs, Randy Jones BBQ Sauce, Sweet Potato Fries, Seasonal Farmer's Market Vegetables

F R O M T H E S E A

- Baja Diego Tacos** 9.50
Seasonal Fresh Fish in Crispy Batter, Corn Tortilla, Cabbage, Salsa, White Sauce, Small Green Salad, Citrus Vinaigrette
- Cape Cod** 10.50
Fresh Atlantic Cod (When Available), Beer Batter, American Fries
- Northwest** 17.50
Grilled Salmon, Lemon Mashed Potatoes, Farmer's Market Vegetables, Grain Mustard Sauce
- Fisherman's Wharf** 17.50
Iron Grilled Fresh Mahi-Mahi, Toasted Coconut-Lime and Grilled Pineapple Salsa, Ginger Mashed Sweet Potatoes, Butter Poached Bok Choy
- The Day Boat** Market Price
Daily Fresh Fish Offering

**A L L A M E R I C A N
G R I L L E C O N O M I C
R E C O V E R Y P L A N**

(not valid with any other offer, discount, or coupon)
No Splitting or Substitutions on These Special Offers
Tuesday Nights \$10 Entrées—Roasted Filet, Double Cut Pork Chop, Fresh Mahi Mahi
Wednesday Half Price on Bottled Wines
Thursday and Friday \$10 Burger or Fish Tacos and a Brew, After 3 PM in the Sports Bar
Monday-Friday, Happy Hour, 3-6 PM
Half Price Beer, Wine by the Glass, Appetizers, and \$5 Specialty Drinks