

Cream of Mushroom Soup

Button Mushrooms, Truffle Oil & Crispy Capers **\$7.00**

Greek Chop Salad

Cucumber, Tomato, Red Onion, Artichokes, Pepperoncini, Kalamata Olives & Feta **\$12.50**

Caesar Salad

House Made Dressing & Croutons, Shaved Grana Padano & Pecorino **\$11.00**

Pickle Basket

Sonoma Brinery Bread & Butter Slices, Kosher Dill Spears, Assorted Pepper Pickles **\$6.50**

Crispy Breaded Wings (one pound)

Spicy Buffalo or BBQ, Blue Cheese, Celery Sticks **\$11.50**

Beer Battered Onion Rings

& House Made Herb Ranch Dressing. Need We Say More? **\$7.50**

HBG Burgers

All Natural Freshly Ground Angus Beef Patty, Grilled **Medium** (Very Juicy)

On a Garlic Herb Butter Toasted Costeaux Bakery Sesame Seeded Bun

Tomato, Lettuce, Red Onion, Pickle Slices & Roasted Garlic Aioli (*All Served on the Side*)

Classic Burger

Choice of Cheese: Fiscalini White Cheddar, Pepper Jack, American, Blue or Swiss **\$12.50**

Creamy Blue Bacon Burger

Caramelized Onions, Blue Crumbles; Crowned with Bacon **\$15.50**

Swiss Mushroom Burger

Sautéed Button Mushrooms, Blanket of Melted Swiss Cheese **\$14.00**

Avocado Burger

Topped with Grilled Onions and Creamy Hass Avocado **\$14.50**

The Bacon Burger

Add Thick Smoked Bacon Strips to the Classic Cheeseburger **\$14.00**

Substitute: Garden Burger - No Cost **Impossible Meat** - \$5.00 Addition

Basket of Fries (enough to share) **\$5.50**

Garlic or **Chipotle**-**\$6.00** **Truffle-Parmesan**-**\$8.00** **Sweet Pot.**- **\$6.00**

Your Choice of Soft Pita Wrap or Salad

Sesame Crusted Salmon

Asian Slaw, Pickled Ginger, Wasabi Aioli, Sprouts, Won-Ton Crips **\$18.00**

Gyro

Spiced Lamb & Beef, Tzatziki, Pepperoncini, Kalamata Olives, Hummus, Cucumber & Tomato **\$16.00**

French Dip Sandwich

Hot Sliced Smoked Tri Tip, Caramelized Onions, Po Boy Roll, Beef Jus **\$16.50**

Crisp Spicy Chicken Sandwich

Brined Breast, Creamy Avocado, Pepper Jack, Pepperoncini **\$15.50**

N.Y. Steak Frites

Grilled 8 oz USDA Choice New York, Herbed Garlic Butter, Fries and Caesar Salad **\$25.00**

Kids’ Menu All served with Fries, Carrot Sticks and Fruit - **\$7** (for years 10 and under)

Pasta with Butter and Parmesan, **Mini Corn Dogs** or **Grilled Cheese**

Coconut Milk Panna Cotta Fresh Raspberry Coulis **\$3.00**

Nightly Family Dinners (After 4:30)

THURSDAY - **Posole Verde!** A Big Bowl of Pork, Hominy, Mild Chili, Tomatillo Stew. Garnishes: Crisp Tortilla Wedges, Shredded Cabbage, Roasted Jalapenos, Chopped Onion/Cilantro, Radish and Avocado Slices **\$24 for 2 / \$44 for 4**

FRIDAY - **Salmon Bake Dinner:** Mixed Green Salad with House-made Ranch Dressing, Roast Salmon Filet, Coriander-Lemon Butter, Roast Seasonal Vegetable, Ginger Carrot Rice Pilaf and Coconut Milk Panna Cotta, Fresh Raspberry Coulis Dessert..... **\$32 for 2 / \$60 for 4**

SATURDAY - **Smoked Baby Back Ribs**, Cowboy Baked Beans, Creamy Cole Slaw and Sweet Potato Fries. Panna Cotta for dessert **\$32 for 2 / \$60 for 4**

SUNDAY - A **Tri Tip Roast**, creamy Horseradish Sauce, Scalloped Potatoes and Roasted Vegetable. Panna Cotta for dessert. (1 hour preparation) **\$32 for 2 / \$60 for 4**

MONDAY - Bowl of Caesar Salad, **Buttermilk Fried Chicken**, Mashed Potatoes n’ Gravy and Glazed Brussels Sprouts. Panna Cotta Dessert **\$32 for 2 / \$60 for 4**