



Dietary requirements?
Many of our dishes can be tailored to your needs.
Just ask your server for details.

APPETIZERS

Chicken Tenders 13

Served with Fries & Coleslaw, choice of Ranch, BBQ, or Buffalo Sauce

Wagyu Sliders 13 RU

Aged White Cheddar Cheese, Tomato Bacon Jam
Add an Extra Slider \$5

Mozzarella Sticks 10

Breaded Mozzarella with Marinara

Classic Quesadilla 13

Chicken, with Shredded Cheddar-Jack Cheese, Green Onions, Black Bean Pico De Gallo & Roasted Green Chiles

Sesame Ginger Tuna Tostada 15 RU | Chef's Choice

Seared Ahi Tuna, Cucumber Namasu, Napa Cabbage, Unagi Sauce, Avocado, Furikake Seasoning, Fried Wontons

House Brined Chicken or Cauliflower Wings 12

Choice of Asian BBQ, Buffalo, or Garlic Parmesan Style

SALADS

Raspberry Arugula Salad 13 VG/GF

Tender Baby Arugula Greens, Fresh Raspberries, Roasted Pine Nuts, Red Radish, Goat Cheese Crumbles, with Raspberry Basil Vinaigrette

Classic Caesar 11

Chopped Romaine, Shredded Parmesan, Herbed Croutons, Caesar Dressing, Boquerones

MountainView Cobb 13 GF | Chef's Choice

Chopped Romaine, Diced Spiced Chicken, Chopped Bacon, Bleu Cheese, Shredded Cheddar Cheese, Sliced Boiled Egg, Grape Tomatoes, Avocado, Choice of Dressing

Catalina Wedge Salad 13 VG/GF

Iceberg, Sliced Boiled Egg, Red Onion, Grape Tomatoes, Gorgonzola Crumbles, Chopped Smoked Bacon Bits, Danish Bleu Cheese Dressing

SaddleBrooke Spinach Salad 13 VG/GF

Baby Spinach, Roasted Tomatoes, English Cucumber Dried Cranberries, Sliced Almonds, Feta Cheese Roasted Shallot Lemon Vinaigrette

SALAD ADD ONS

Chicken 5 | Salmon RU 6 | Shrimp 7 | Ahi Tuna RU 7 | Petite Filet RU 10

12" PIZZA

Build Your Pizza 15

House Marinara Sauce, Mozzarella Cheese and Choice of Sausage, Pepperoni, Ham, Mushrooms, Onions, Bell Peppers, Black Olives, Pineapple, Tomatoes, or Bacon

Gluten-free crust available | \$1 upcharge

ENTREES

Rolls Available Upon Request | Additional Rolls \$1 ea.

Vera Earl Ranch

Dry Aged Burger 14 RU | Chef's Choice
Smoked Bacon, Cheddar Cheese, Lettuce, Onion, Tomato, Pickle Chips, House Secret Sauce, on Kings Hawaiian Sweet Roll, French Fries

Enhancements \$1 | Grilled Onions | Grilled Mushrooms
Jalapenos | Green Chile | Avocado
Substitute Veggie Burger \$1 | GF Bun \$1

Fried Coconut Shrimp Platter 16

Homemade Coleslaw, Fries, Sweet Orange Chile Marmalade, Lemon Wedges

Cod & Chips 15

Beer Battered Cod Fillets, Homemade Coleslaw, Fries, Lemon Dill Tartar Sauce, Lemon Wedges

Sun-dried Tomato Pasta 21 | Chef's Choice

Sun-dried Tomato Alfredo, Diced Chicken, Spinach, Mushrooms, Green Onion, Garlic Toast

Grilled Salmon 22 RU/GF

Cilantro Asian Jasmine Rice, Chefs' Vegetables, Ginger Orange Teriyaki

Caramelo Tacos 14 | Chef's Choice

Choice of House Smoked Chopped Brisket, Smoked Shredded Pork, Beer Battered Fish, or Spiced Cauliflower with Oaxaca Cheese Crusted Flour Tortillas, Pomegranate Red Wine Vinegar Cabbage

Beef Short Rib 26 GF

Garlic Mashed Potato, Roasted Garlic Mushroom Glace, Seasonal Vegetables

Pork Osso Bucco 25 GF

Garlic Mashed Potato, Roasted Tomato Nage, Seasonal Vegetables, Pan Jus

Surf & Turf 29 RU/GF | Chef's Choice

6oz Petit Filet of Beef, Four Grilled Shrimp, Garlic Mashed Potato, Seasonal Vegetables, Tomato Bordelaise

Shrimp Puttanesca 22

Shrimp, Garlic, Olives, Capers, Lemon Butter Beurre Blanc, Garlic Toast

Smoked Half Rack-o-Ribs 20

Smoked Espresso Pork Ribs, Golden French Fries, Coleslaw

Vegetables En Papillote 18 VG

Black Truffled Herbed Roasted Root Vegetables, Fingerling Potatoes, Basil Saffron Israeli Couscous

SIDES

**Fries, Fruit, Coleslaw, or Cottage Cheese
Onion Rings, Sweet Potato Fries +1
Side Salad, or Soup (Cup) +1.50**

DESSERTS

Warm Apple Cobbler Ala Mode 7 VG
Streusel Topping, Vanilla Ice Cream

Classic Crème Brulée 7 VG
Burnt Sugar Crust, Mixed Berries

Chocolate Brioche Bread Pudding 7 VG
Chocolate Crème Anglaise | Chef's Choice

NY Cheesecake 7 VG
Strawberry Rhubarb Chutney

Cold Scoop (one) 3 | (two) 5 VG/GF
Chocolate, or Vanilla
Sundae Style \$1.50 upcharge