

# MENLO GRILL

— B I S T R O & B A R —

## Lunch Menu

### SOUPS AND SALADS

Roasted red pepper soup with garlic and herb croutons 6

Chicken soup with summer vegetables and wild mushrooms 5

Little house salad of local organic lettuce, tomato and white balsamic vinaigrette 6

Chopped salad of iceberg lettuce, California avocado, tomatoes, crispy prosciutto, crumbled Point Reyes blue cheese and our signature vinaigrette

starter 7      entrée 12

Organic spinach salad, toasted almonds, cranberries, apples, feta and black currant dressing

starter 8      entrée 13

Smoked salmon and Mache lettuce salad with asparagus and Meyer lemon-olive oil dressing

starter 9      entrée 14

Charbroiled organic free-range chicken breast or salmon fillet on hand-torn Riverdog Farms romaine with garlic parmesan dressing and cornbread croutons 15

### SANDWICHES

*All sandwiches are served with your choice of tavern style fries, fresh fruit or apple-honey coleslaw*

Pulled pork barbecue sandwich on a lime-butter grilled brioche bun 14

Classic deli-style Rueben sandwich on Boulanger signature rye 15

Veggie burger made from our own recipe of vegetables, grains and legumes served with caramelized onions and melted Monterey Jack 13

House-smoked turkey, lettuce, tomato and mayonnaise on rustic wheat toast 12

Organic free-range chicken breast, wood-roasted peppers, melted provolone, and spinach on warm focaccia with aioli pesto 13

Niman Ranch certified Angus beef burger with your choice of cheese served on a toasted potato bun with the works 14

### MAIN COURSES

Marinated hanger steak, sautéed mushrooms, Madeira demi-glace, oven-roasted potatoes and charbroiled local asparagus 19

Pittman Farms savory roasted chicken breast, sautéed spinach, creamy polenta 18

Charbroiled salmon fillet, lemon jus, barley vegetable pilaf 21

Linguini and steamer clams with leeks, tomatoes and herb butter sauce 17

Rigatoni, wild fennel, bolognese sauce and mozzarella baked in a casserole 15

Orecchiette, tomatoes, organic spinach and house-made pesto 14

### SIDES AND EXTRAS

5 each

Grilled summer squash

Summer tomato and basil salad

Oven-roasted potatoes with spicy mayo

Sautéed organic spinach with garlic and shallots

Charbroiled local asparagus with lemon olive oil

Tavern style fries

*Enjoy no wine corkage fees when dining in the Bistro*