

SMALL PLATES

Prime Meatballs 16

wagyu beef, pork,
family recipe

Warm Bread 7

focaccia or sourdough
garlic herb butter

Tuna Tartare 24

citrus poke sauce, furikake,
avocado-wasabi aioli,
mango puree, masago

Nachos 14

carne asada +9 chicken +8
beer cheese, pico de gallo,
chipotle crema, jalapeños,
beans

Chicken Wings 16

tossed in honey-garlic
parmesan, lemon pepper,
or spicy buffalo,
ranch or blue cheese

MARKET SALADS • SOUP

add chicken 8 • ribeye 15 • salmon 14 • shrimp 9

Burrata 16

whipped burrata, arugula,
pistachio brittle, roasted
beets, orange, honey citrus
vinaigrette

The Caesar 13

whole butter lettuce,
pecorino romano,
house anchovy dressing,
truffled bread crumbs

Wedge 15

candied pork belly,
cherry tomatoes,
red onions, blue cheese

Cobb 19

blue cheese, bacon, egg,
tomato, avocado,
grilled chicken, balsamic
vinaigrette or blue cheese
dressing

Soup 5 • 10

made fresh daily

SANDWICHES

Rib-Eye Bistro 23

petite focaccia steak sandwich, chimichurri, arugula,
caramelized onions, garlic dijonaise, caesar salad

Red Tail Burger 19

add egg +2, cheddar, butter lettuce, tomato, onions,
bacon, garlic aioli, fries

Wagyu Smash 23

american cheese, grilled onions, tomato,
shredded lettuce, truffle secret sauce,
truffle fries

The French Dip 22

seasoned and slow roasted daily, provolone,
caramelized onions, creamy horseradish, crispy
baguette, beef au jus, fries

Tuna Melt 18

wild caught tuna, cheddar, toasted asiago sourdough,
hot sauce, fries

Blackened Fish Sandwich 21

local halibut, cabbage & arugula slaw, tomato,
tapenade aioli, fried onions, fries

Fried Chicken Sandwich 17

honey-lemon aioli, tomatoes,
citrus slaw, fries
add bacon +2, add avocado +3

Golf Club 21

turkey, maple pepper bacon, butter lettuce, tomato,
avocado, basil aioli, asiago bread, fries

Señor Burrito 18

carne asada, pico de gallo, french
fries, poblano crema, jack cheese,
guajillo salsa

Tzatziki Chicken 19

grilled shawarma chicken,
saffron rice, Persian
cucumbers & tomatoes,
pickled red onions, kalamata
olives, feta, naan bread,
garlic & tzatziki sauce

Pom' Amore 15

fresh rigatoni, creamy vodka
tomato sauce, burrata, basil

Baja Shrimp Tacos 16

battered or seared,
poblano crema, mango salsa,
corn tortilla

ENTREES

Fish & Chips 24

beer battered, slaw,
caper tartar, fries

Beef Short Ribs 29

creamy gruyere polenta,
baby spinach, maple dijon
carrots, red wine demi-glace

Steak & Frites 30

ribeye +10
grilled new york,
parmesan truffled chive fries,
peppercorn cream sauce

Filet Mignon 45

potato croquette, king oyster
mushroom, baby carrots,
cowboy butter

Enchiladas 16

beef, queso cotija, avocado,
iceberg lettuce, salsa roja,
sour crema, corn tortillas,
red onions

VEGETABLES & SIDES

Truffle Fries 7

Onion Rings 7

Brussels Sprouts 10

candied pork belly

Market Veggies 7

70TH ANNIVERSARY SPECIAL

SESAME CRUNCH SALAD 20

honey glazed grilled chicken, iceberg & rainbow cabbage,
carrots, mandarin oranges, roasted almonds,
citrus ginger sesame dressing

A service charge of 18% will be added for parties of 6 or more, no split checks.
Thoroughly cooking foods such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
Menu prices do not include tax or gratuity.