



**HOURS**



**LUNCH**

**11:00AM-5:00PM**

**DINNER**

**5:00PM-9:00PM**

**LUNCH MENU**

**APPETIZERS, TWO SALADS, THREE SOUPS,  
AND FRENCH FRIES**



COCONUT BEER SHRIMP  
WITH A REALLY GOOD SAUCE

10.95

NEW MEXICAN CHICKEN FINGERS WITH JALAPENO-CILANTRO DIPPING SAUCE

7.95

LOUISIANA CRISPY OYSTERS ON A BIG OL' PILE OF SWEET POTATO FRIES  
WITH PICKLED JALAPENO TARTAR SAUCE

9.95

ROASTED GARLIC SOUP WITH CREOLE CROUTONS

5.95

YUCATAN CHICKEN, LIME, AND TORTILLA SOUP

7.95

DICKY'S SEAFOOD AND SMOKED SAUSAGE GUMBO DORE'

8.95

SHERI' S NEW ORLEANS STYLE BARBEQUED SHRIMP  
WITH HOT SOPPIN' BREAD

10.95

GEORGIA FRIED GREEN TOMATO SALAD  
WITH GREEN ONION DRESSING

7.95

TOSSSED BABY GREENS

WITH RED WINE MUSTARD VINAIGRETTE, GORGONZOLA, AND CREOLE CROUTONS

7.95

NEW ORLEANS CRISPY CRAWFISH WITH SHERRY-MUSTARD DIPPING SAUCE

10.95

SHOESTRING "FIRE" FRIES

4.95

## **SANDWICHES**



SERVED WITH *GOLD COAST FARMS'*  
BROCCOLI SLAW WITH SUNFLOWER SEED VINAIGRETTE

JOE PRANDINI'S ALL-AMERICAN VEGETARIAN "HERO" SANDWICH  
*GRILLED EGGPLANT, TOMATO, PROVOLONE CHEESE, SPROUTS, VINAIGRETTE, BASIL PESTO, AND KALAMATA OLIVES*

10.95

SMOKED TURKEY "BURRITO"  
*WITH MONTEREY CHEESE, AVOCADO, TOMATO, AND SPROUTS*

9.95

GRILLED CHICKEN, AVOCADO, AND BACON CLUB

11.95

LOUISIANA BLACKENED PRIME RIB SANDWICH

13.95

RUSS'S SOUTHERN FRIED CHICKEN SANDWICH ON JALAPENO CHEESE BREAD  
WITH GREEN ONION DRESSING

9.95

BARBEQUED SHRIMP "BLT&G" ON GRILLED SOUR DOUGH

13.95

CHEF RICK'S GRILLED MONSTER BURGER  
*WITH TOMATO, LETTUCE, DILL PICKLE, AND RED ONION*

10.95

BARBEQUED BACON CHEDDAR BURGER

10.95

SORRY, NO HALF ORDERS  
WE WILL GLADLY SPLIT ORDERS. PLEASE ADD 4.00  
CORKAGE FEE 10.00

**PLEASE ASK ABOUT CHEF RICK'S ULTIMATELY FINE CATERING**  
**15 YEARS THE CENTRAL COAST'S FAVORITE CATERING SOURCE**  
**LET US BRING OUR LEGENDARY RESTAURANT AND OUR UNIQUE STYLE TO YOU!**

*CASH, CHECKS, VISA, AMERICAN EXPRESS, DISCOVER,  
AND MASTER CARDS KINDLY ACCEPTED*

## **BIG SALADS**



- CATHY'S BARBEQUED CHOPPED CHICKEN SALAD  
WITH BLACK BEANS, SWEET CORN, MONTEREY CHEESE, TORTILLA CRISPS,  
AND GARLIC TARRAGON RANCH DRESSING  
12.95
- GRILLED CHICKEN SALAD WITH SALSA VINAIGRETTE  
12.95
- POTATO CRUSTED ATLANTIC SALMON SALAD  
WITH MUSTARD SHRIMP AND ROSEMARY  
14.95
- LOUISIANA BLACKENED HALIBUT SALAD WITH RED WINE MUSTARD VINAIGRETTE  
13.95
- GEORGIA FRIED CHICKEN SALAD WITH CREAMY GREEN ONION DRESSING  
12.95
- LOUISIANA BLACKENED RIBEYE STEAK SALAD  
WITH GARLIC DRESSING AND SALSA RANCHERA  
13.95
- GRILLED LAMB AND EGGPLANT SALAD WITH GARLIC DRESSING, OLIVES, AND PINE NUTS  
13.95

## **ENTREES**



- "THE HONORABLE" JIM IWASKO'S GRILLED SHRIMP AND SCALLOP BURRITO  
WITH SPICY SEAFOOD RICE, MONTEREY CHEESE, AND TOMATILLO SALSA  
14.95
- CORN CRUSTED EGGPLANT ON CHEDDAR GRITS  
WITH WILD MUSHROOMS, CRISPY SPINACH, AND ROASTED RED PEPPER CREAM  
13.95
- LINGUINE WITH PEPPERED GARLIC SHRIMP AND MUSHROOMS  
15.95
- BLACK BEAN RAVIOLIS IN YUCATAN GREEN CHILE-ROASTED TOMATO BROTH  
WITH QUESO FRESCO AND CILANTRO  
12.95
- ROBIN VENTURA'S "GRAND SLAM" BARBEQUED LAMB QUESADILLA  
WITH MONTEREY CHEESE, PAPAYA, RED ONION, AND CILANTRO  
13.95
- ANGEL HAIR PASTA WITH GRILLED ROSEMARY CHICKEN,  
WILD MUSHROOMS, GARLIC, AND OREGANO  
13.95
- CREOLE SHRIMP, CHICKEN, AND ANDOUILLE SMOKED SAUSAGE JAMBALAYA PASTA  
13.95
- GRILLED HALIBUT, SHRIMP AND SCALLOP TACOS  
WITH JICAMA GUACAMOLE AND SALSA RANCHERA  
14.95
- RIK KRULL'S LOUISIANA CRISPY CATFISH WITH PICKLED JALAPENO TARTAR SAUCE,  
SHRIMP "DIRTY" RICE, BROCCOLI SLAW, AND FRIED GREEN TOMATOES  
16.95

## **CHEF**

RICK MANSON

*A HEARTFELT THANK YOU TO ALL OF OUR LOYAL CUSTOMERS  
FOR THEIR WONDERFUL SUPPORT, KIND REFERRALS,  
AND CHALLENGING US TO CONTINUE TO GROW*