

# Lunch

## APPETIZERS

**WOOD OVEN-ROASTED BUFFALO WINGS** | 19.5 (SIX)  
house buffalo sauce, prickly pear and habanero bbq

**COLOSSAL WILD WHITE GULF**

**SHRIMP COCKTAIL** | 28 (FOUR) 39.5 (SIX) 49.5 (EIGHT)  
spirited horseradish cocktail sauce and grilled lemon

**DESERT JEWELS – STUFFED MEDJOOL DATES** | 19.5  
walnut, gorgonzola and mascarpone-stuffed, bacon-wrapped

**FLASH-FRIED CALAMARI STEAK STRIPS** | 22  
roasted red pepper and horseradish cocktail sauces

**PARMESAN-BREADED ZUCCHINI STICKS** | 19  
labne bi touni: garlic, mint, lemon, and yogurt sauce

**SITO'S TRIO - HUMMUS,  
BEET HUMMUS, WHIPPED FETA** | 27.5

fresh wood oven lebanese flatbread, pickled vegetables, olives, carrots, celery

**SASHIMI GRADE WILD AHI TARTARE** | 24.5  
mango, avocado, japanese cucumber, wasabi, tobiko, edamame, wakame seaweed salad, sake, soy, ginger reduction, furikake garnish

**EDAMAME - SWEET, SPICY** | 14.5  
soy sauce, garlic, mirin, sesame seeds, furikake, ginger

**LOADED MARY'S CHICKEN NACHOS** | 24.5

fresh chips, black beans, sharp cheddar, monterey jack, cotija cheese, pico de gallo, tomatoes, pickled jalapeños, guacamole, sour cream, tomatillo and serrano salsa verde, chile de arbol salsa roja

substitute: carnitas +3 | prime carne asada +5

**SZECHUAN CHICKEN LETTUCE WRAPS** | 24

mary's chicken, sweet soy ginger glaze, peanuts, crispy wontons

## TACOS

Authentic Soul. Kaiser Refinement.  
Fresh handmade blue & yellow corn tortillas, poblano, corn, vegetable rice and black beans

**OAK-GRILLED SHRIMP TACOS** | 29.5

garlic marinade, slaw, sweet & spicy habanero prickly pear drizzle

**BLACKENED SWORDFISH TACOS** | 31.5

slaw, creamy guacamole, roasted corn, pineapple, mango, salsa, jalapeño cream

**MARINATED OAK-GRILLED MARY'S CHICKEN TACOS** | 27.5

creamy guacamole, roasted corn, pineapple, mango, salsa, jalapeño cream

**OAK-GRILLED PRIME STEAK TACOS** | 31.5

chimichurri, guacamole, pickled red onions, cotija cheese, micro cilantro

## SANDWICHES

Served with hand-cut Kennebec potato chips  
dusted with Himalayan pink salt.

Substitutions:

Fries +2.5 | Sweet Potato Fries +3

Parmesan Truffle Fries +3.5

Caesar or House Greens Salad +4.5

Cup of Split Pea Soup or Mushroom Bisque + 4.5

**THE KAISER GRILLED TURKEY, AVOCADO, BLT CLUB** | 24.5

house-roasted mary's turkey, applewood-smoked bacon, emmental cheese, cranberry mayo, cranberry and pumpkin seed bread

**THE REUBEN – KAISER-STYLE** | 24.5

12-day house-brined kosher brisket, grilled rye, french gruyère, swiss emmental cheese, sauerkraut, apple jicama slaw, russian dressing

**USDA PRIME STEAK SANDWICH** | 34.5

baguette, organic arugula, balsamic caramelized onions, provolone cheese, chipotle adobo aioli, onion rings

**PRIME RIB OF BEEF FRENCH DIP** | 32.5

balsamic-glazed red onion and black pepper marmalade, baguette, horseradish, au jus

**TUNA MELT** | 23

chef's tuna salad, grilled ciabatta bread, romaine, heirloom tomato, mozzarella

**BBQ PORK CARNITAS SANDWICH** | 25

slow-roasted, hand-pulled, spirited habanero prickly pear bbq sauce, jicama, green apple and cabbage coleslaw

## MARY'S CHICKEN SANDWICHES

**BUFFALO CHICKEN SANDWICH WITH HOT HONEY** | 24.5

roasted mary's chicken breast, house buffalo sauce, apple jicama slaw, shaft's blue cheese, grilled ciabatta

**CHICKEN SALAD SANDWICH** | 22.5

cranberries, walnuts, celery, poppy seeds, mayonnaise, apple cider vinegar, toasted cranberry bread, grilled marinated mary's chicken

**OAK-GRILLED CHICKEN SANDWICH** | 24.5

spinach, tomato, blistered red pepper, sun-dried tomato pesto mayo, pepper jack cheese, poblano cheddar focaccia

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

## APPETIZER SALADS

**HEIRLOOM TOMATO & GOIA BURRATA** | 24  
heirloom tomato mélange - raw, roasted, marinated, black sea salt, aged balsamic pearls, first press olive oil

**ALMOND WOOD OVEN-ROASTED BEETS,  
CHÈVRE GOAT CHEESE, CITRUS SALAD** | 19.5  
mixed greens, pignolia nuts, champagne vinaigrette

**THE CLASSIC HEARTS OF ROMAINE CAESAR** | 17.5  
parmigiano-reggiano doc, spiced sourdough croutons, white spanish anchovies

**THE GRILLE GREENS,  
MEDJOOL DATES, MANCHEGO SALAD** | 18.5  
green apple, olives, walnuts, white balsamic vinaigrette

**THE SIGNATURE WEDGE** | 17.5  
thick bacon, heirloom tomatoes, red onion, kaiser grille citrus shaft's blue cheese dressing

## SAUCES YOUR WAY

Protein choices:

Mary's Chicken - Chopped | 28.5

Wild White Shrimp - Chopped | 29.5

Faroe Islands Salmon - Oak-Grilled | 32.5

Crab Cake | 32.5

USDA Prime Aged Steak | 34.5

## MEDITERRANEAN CHOPPED SALAD

choice of protein, organic greens, radicchio, baby artichokes, hearts of palm, feta, olives, heirloom tomatoes, avocado, lemon herb vinaigrette

## KAISER GRILLE DATES AND GREENS SALAD

choice of protein, organic greens, baby spinach, medjool dates, spanish manchego, green apple, walnuts, olives, white balsamic vinaigrette

## CLASSIC ROMAINE CAESAR

choice of protein, spirited caesar dressing, sourdough croutons, parmigiano-reggiano, spanish anchovies

## ENTRÉE SALADS

### THE BEST TRADITIONAL TOSSED COBB SALAD

mary's turkey breast, romaine, applewood-smoked bacon, egg, shaft's blue cheese, heirloom tomatoes, avocado, choice of red balsamic vinaigrette or kaiser grille citrus shaft's blue cheese dressing

### KG USDA PRIME AGED STEAK SALAD

sliced, over arugula and fennel salad with wood oven-roasted tomatoes, shaft's blue cheese, red balsamic vinaigrette, onion rings

### OAK-GRILLED SPANISH OCTOPUS SALAD

celery, fennel, shallots, rosemary potatoes, olives, artichokes, tomatoes, lemon vinaigrette, calabrian chili rouille

### SHRIMP LOUIE SALAD

wild white gulf shrimp, hard-boiled egg, asparagus, heirloom tomatoes, avocado, cucumber, olives, tangy louis dressing

### SALMON, BERRIES, SPINACH, PISTACHIOS, FETA, AVOCADO, SPICY MISO SALAD

grilled faroe islands salmon, berries, baby spinach, pistachios, lebanese feta, avocado, orange, spicy orange miso dressing

## SOUPS

### SPLIT PEA SOUP

12  
a traditional favorite with andouille sausage

### MUSHROOM AND BACON BISQUE

14  
sherry, white truffle oil, sourdough croutons

### CLASSIC FRENCH ONION SOUP GRATINÉE

15  
almond wood oven-baked, gruyère and emmental cheese

## SPECIALTY ENTRÉES

### WOOD OVEN-BAKED PENNE BOLOGNESE

29.5  
rich sauce of beef, kurobuta pork and fennel sausage, fresh bufala mozzarella, parmigiano-reggiano

### CHICKEN PICCATA

34.5  
lemon, french capers, chardonnay wine butter sauce, rice pilaf, asparagus

### OAK-GRILLED FAROE ISLANDS SALMON, MANGO ROASTED PINEAPPLE SALSA

39.5  
ancient grain rice pilaf, grilled asparagus

### PASTA POMODORO

24  
roma tomatoes, white wine, basil, roasted garlic, rusticella d'abruzzo penne

## USDA PRIME STEAKS

From our in-house butcher shop.

All-natural USDA Prime aged beef.

Aged, butchered and trimmed in-house.

Grilled over lump charcoal and oak wood.

Served with parmesan truffle fries.

Limited availability for bone-in cuts

### FILET MIGNON – BARREL CUT

59.5 (8 OZ) 77.5 (12 OZ)

cognac and madagascar green peppercorn sauce

### BONELESS RIBEYE STEAK (16 OZ)

69.5  
merlot wine, roasted shallot, truffle, maître d' butter

### CENTER-CUT DEFINITIVE NY STRIP (14 OZ)

59.5  
usda prime aged ny, merlot wine, roasted shallot, truffle, maître d' butter

### COWBOY BONE-IN RIB CHOP (22 OZ)

76.5  
the king of chops, merlot wine, roasted shallot, truffle, maître d' butter

### KANSAS CITY STRIP BONE-IN NEW YORK (22 OZ)

78.5  
usda prime aged beef, merlot wine, roasted shallot, truffle, maître d' butter

### THE PORTERHOUSE (24 OZ)

82.5  
king of steaks. bone-in usda prime aged beef, filet mignon tenderness, ny strip flavor, bone-in richness, merlot wine, roasted shallot, truffle, maître d' butter

### THICK-CUT BBQ KUROBUTA PORK RIBS

34.5  
oak-grilled, sweet, spicy prickly pear habanero bbq, fries, apple jicama slaw

## PIZZAS

750-degree almond wood-fired oven.

Italian style – double zero flour, house-made sauce.

authentic ingredients, hot honey on the side

### RUSTICA PIZZA

24  
italian fennel sausage, red bell peppers, mushrooms, red onion, zesty pizza sauce, italian mozzarella, parmesan cheese, our most popular pizza!

### SPICY HAWAIIAN

24  
grilled pineapple, shaved ham and jalapeño, zesty sauce, mozzarella

### MARGHERITA PIZZA

23  
roma tomatoes, basil, true bufala mozzarella and parmigiano-reggiano. a simple classic!

### THE SPICY ITALIAN PIZZA

26  
genoa hard salami, capicola ham, calabrese sausage zesty sauce, italian mozzarella, parmesan cheeses. one great and a little spicy pizza!

### THE PARMA

26  
prosciutto di san daniele riserva, sweet figs, cambozola, fennel and arugula salad, aged balsamic

### ULTIMO MEAT PIZZA

24  
pepperoni, sweet italian sausage, zesty sauce, roasted garlic, italian mozzarella, parmesan cheese

add spicy calabrese +4

### BBQ CHICKEN PIZZA

24  
roasted mary's chicken, specialty sweet and spicy prickly pear and habanero bbq sauce, caramelized red onion, mozzarella, micro cilantro