

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 toum: 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 árbol 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.

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

SALADS 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 | 27.5
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 | 34.5
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 | 29.5
celery, fennel, shallots, rosemary potatoes, olives, artichokes, tomatoes, lemon vinaigrette, calabrian chili rouille

SHRIMP LOUIE SALAD | 32.5
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 | 32.5
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, rustichella 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, maitre d’ butter

CENTER-CUT DEFINITIVE NY STRIP (14 OZ) | 59.5
usda prime aged ny, merlot wine, roasted shallot, truffle, maitre d’ butter

COWBOY BONE-IN RIB CHOP (22 OZ) | 76.5
the king of chops, merlot wine, roasted shallot, truffle, maitre d’ butter

KANSAS CITY STRIP BONE-IN NEW YORK (22 OZ) | 78.5
usda prime aged beef, merlot wine, roasted shallot, truffle, maitre 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, maitre 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

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

SPICY HAWAIIAN

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

MARGHERITA PIZZA

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

THE SPICY ITALIAN PIZZA

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

THE PARMA

prosciutto de san danielle riserva, sweet figs, cambozola, fennel and arugula salad, aged balsamic

ULTIMO MEAT PIZZA

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

add spicy calabrese +4

BBQ CHICKEN PIZZA

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

FUNGHI PIZZA

assorted seasonal mushrooms, zesty sauce, mozzarella, parmesan

PIZZA YOUR WAY - SELECT ANY THREE TOPPINGS

26 salami, soppressata, calabrese sausage, pancetta, shaved ham, italian sausage, prosciutto, pepperoni, caramelized red onion, pineapple, jalapeño, mushrooms, roma tomatoes, asparagus, marinated artichoke hearts, olives, bell peppers, gorgonzola, cambozola, bufala mozzarella

each additional meat +4 | each additional cheese or vegetable +3

CHARCOAL-FIRED BURGERS

A full 1/2-pound of fresh 100% grass-fed beef chuck, hormone and antibiotic-free.

With l,t,o,p. Kennebec potato chips fried in rice oil and dusted with Himalayan pink salt.

Substitutions:
Fries +2.5 | Parmesan Truffle Fries +3.5
Caesar or House Greens Salad +4.5

Additional Toppings:
Grilled Onions, Mushrooms, or Fire-Roasted Jalapeño +2.5
Sharp Cheddar, Swiss Emmental, Pepper Jack or Shaft’s California blue +3

Avocado or Thick-Cut Applewood-Smoked Bacon +5

SIGNATURE BURGER | 28.5
thick-cut applewood-smoked bacon, cambozola cheese, balsamic-glazed red onion and black pepper marmalade

CHOP HOUSE BURGER | 23.5
wood-broiled, bun, l,t,o,p, chips

PALM SPRINGS PATTY MELT | 24.5
grilled rye, sharp cheddar, swiss emmental cheese, balsamic grilled onions

A-5 JAPANESE WAGYU CHUCK BACON CHEDDAR BURGER | 36

true 100% japanese a-5 wagyu, oak wood-grilled, thick-cut applewood-smoked bacon, sharp cheddar, balsamic-glazed red onion and black pepper marmalade, habanero prickly pear bbq