

BEGINNINGS

SHRIMP LOUIE \$18
Baby Gem Lettuce, Avocado, Little Deviled Egg

LAMB RIBS \$16
Chimichurri, Herbed Riatta, Feta

SEASONAL SOUP MP
Markets Best, Seasonal Garnish

MIXED BABY LETTUCES \$9
Shaved Market Vegetables, Lemon Herb Vinaigrette

HEIRLOOM TOMATOES \$12
Buratta Cheese, Basil Essence, Red Wine Vinaigrette

ROASTED BEETS \$8
Soft Goat Cheese, Pistachio, Citrus Vinaigrette

STEAKHOUSE WEDGE \$8
Bouble Cut Bacon, Market Tomato,
Point Reyes Blue Cheese Dressing

BABY KALE CAESAR \$9
Baby Kale, Romaine Hearts, Parmesan,
Garlic Brown Butter Crouton, Artichoke Caesar Vinaigrette

WEST COAST OYSTERS \$18
Seasonal Mignonette

SPICED POACHED SHRIMP \$12
Classic Cocktail, Green Goddess Dressing

DOUBLE CUTE BACON \$8
Applewood Smoked, Strap Molasses BBQ

SPINACH ARTICHOKE FONDUE \$8
Sourdough Crouton, Old Bay Chips

NINO’S
FAMOUS
POP-
OVER

COMPLIMENTARY

Plat Du Jour

Sunday	BEEF SHORT RIB 24 Hour Braise, Root Vegetable Hash, Burgundy Reduction
Monday	NORTH BEACH CIOPPINO Shellfish And Spiced Tomato Broth, Crab Toast
Tuesday	SONOMA LAMB T-BONE Roasted Eggplant Caponata, Lamb Jus
Wednesday	COQ AU VIN Herb Roasted Breast, Red Wine Braised Thigh, Potato Puree, Root Vegetables
Thursday	DAY BOAT SCALLOPS Cast Iron Seared, Creamed Sweetcorn, Herbed Lemon Citronette
Friday	BEEF SHORT RIB 24 Hour Braise, Root Vegetable Hash, Burgundy Reduction
Saturday	NORTH BEACH CIOPPINO Shellfish And Spiced Tomato Broth, Crab Toast

KIDS \$6.95

Served with Entrée | Dessert | Drink

Kids under 10 EAT FREE before 7pm —up to 2 kids per each purchased adult entree

- CHICKEN TENDERS
- BURGER
- STEAK
- SALMON
- MAC & CHEESE
- SEASONAL MIXED VEGETABLES
- CHOICE OF FRIES OR BROCCOLI & ICE CREAM SUNDAE OR FRUIT

PRIME RIB

Featuring Certified Angus Beef®

SIGNATURE SPICE RUBBED, ALL DAY ROASTED, SERVED WITH
OUR BABY ICEBERG WEDGE AND LOADED SALT BAKED POTATO

QUEEN CUT 14oz

\$28.95

PRINCESS CUT 9oz

\$22.95

FROM THE BROILER

OUR ANGUS STEAKS ARE SERVED A LA CARTE
WITH OUR **SEA SALT & CRUSHED PEPPERCORN RUB**,

RUBS & SAUCES

PEPPERCORN
RED WINE
SIGNATURE

STEAK FRITES AU POIVRE 6oz \$19.95 **CAB®**

NY STRIP 16oz \$38.95 **CAB®**

CENTER CUT FILET 8oz \$30.95 | 12oz \$34.95

RIB EYE 16oz \$33.95 **CAB®**

ADD ONS

LOBSTER
SHRIMP

CAB® = Featuring Certified Angus Beef®

SEASONAL SIDES

CREAMED SPINACH \$6

Bacon Shallot Crumble

BLACK TRUFFLE MAC & CHEESE \$8

Micro Broccoli

STEAMED ASPARAGUS \$7

Garlic Streusel, Lemon Vinaigrette

ROASTED MUSHROOMS \$6

Onion Thyme Jus

HORSERADDISH OR CLASSIC WHIPPED POTATOES \$6

Creamery Butter

SALT BAKED POTATO \$6

White Cheddar Fondue, Scallions, Smoked Bacon

DUCK FAT FRIES \$6

Sea Salt, Cracked Pepper

MARKET BEST \$6

Farm To Table, Changes Daily

ENTREES

SEARED PACIFIC SALMON \$24

Grain Mustard Bearnaise, Seasonal Succotash

VEGETABLE MIXED GRILL \$15

Basil Balsamic, Herbed Goat Cheese Crepe

PETALUMA BRICK CHICKEN \$19

Baby Carrot And Pea Tendril Salad, Roast
Chicken Jus

FLIPSIDE FRISCO MELT

Hand Pressed Patty, Grilled Sourdough, White
Cheddar, Caramelized Onion, Not So Secret Sauce,

STEAKHOUSE BURGER

Hand Pressed Patty, Brioche Bun, Lettuce,
Tomato, Onion

DOUBLE CUT PORK CHOP \$21

Creamed Cipolini, Pork Jus