

# Menu



## STARTERS

### **Chips, Salsa & Guacamole**

House Made Guacamole Served with La Fe Tortilleria Corn Chips, Salsa Roja

### **Surfside Chilled Shrimp Cocktail**

Served with Horseradish Cocktail Sauce, Lemon Wedge

### **Mediterranean Meze**

Tomato Basil and Roasted Eggplant Hummus, Tabbouleh, Kalamata Olives, Crudite, Pita Bread

### **Charcuterie, Imported & Domestic Cheese**

Prosciutto, Genoa Salami, French Brie, Tillamook Sharp Cheddar, Spanish Manchego, Dried Fruits, Sliced Bread & Cie Baguettes, Fresh Fruit Garnish

### **Bavarian Style Pretzel Puffs**

Served with Pale Ale Whole Grain Honey Mustard Dip

### **Fully Loaded Tater Tots**

Served with Cheddar Cheese Sauce, Apple Wood Smoked Bacon, Spring Onions, Sour Cream

## GREENS

### **Del Mar Cobb Salad**

Grilled Chicken Breast, Apple Wood Smoked Bacon, Gorgonzola Cheese, Tomato, Hard Boiled Egg, Avocado, Buttermilk Ranch Dressing

### **Grilled Chicken Caesar Salad**

Hearts of Romaine, Shaved Romano, Tomatoes, Garlic Croutons, Caesar Dressing

## ENTREES

Served with Lettuce, Tomato, Red Onion, Pickle Spear, Miss Vickie's Chips (Gluten-free bun available)

### **Brandt Beef "The True All Natural" Cheeseburger**

Served on Brioche Bun with Cheddar Cheese  
Add Apple Wood Smoked Bacon

### **Roasted Turkey Sandwich**

Served with Monterey Jack Cheese, Cranberry Mayo on O'Brien's Bakery Wheat Bread

### **Brandt All-Natural Corned Beef Reuben**

Served on Rye Bread with Swiss Cheese, Sauerkraut, 1000 Island

### **Beer-Battered Fish Tacos**

Served on Corn Tortillas, Shredded Cabbage, Salsa Roja, Avocado Sauce, La Fe Tortilleria Chips

### **Soup & Half Roast Turkey Sandwich**

Chef's Freshly Made Soup of the Day, Half Roast Turkey Sandwich

## SWEETS

### **Mini Chocolate Fudge Bundt Cake**

Raspberry Sauce, Whipped Cream, Fresh Strawberry

