

Light Fare

Nice Salad 32
Chopped Iceberg with Tuna, Green Beans,
Hard Boiled Eggs, Olives, in a Dijon Basil Vinaigrette

Ensalada Mexicana – Oy Vey!
With Chicken 29
With Shrimp 38

Crispy Caesar Salad
With Chicken 29
With Shrimp 38

Charlie's Chopped Cobb Salad 36
Fresh Ahi Tuna, Bacon, Onions and
Wasabi Chive Dressing

Crab Louie 38
Jumbo Lump Crabmeat, Wedge Tomatoes
Cucumber with Marie Louise Dressing

Traditional Dinners

Norma's Burger 32
With Nueske's Bacon, Provolone Cheese,
Truffle Aioli and Curry Ketchup

Fajita a là Gringo 38
With Onions, Guacamole and Black Beans

Hanger Steak with Green Peppercorn Sauce 41

Nonna's Wagyu Lasagna 36
Traditional Homemade Lasagna

JC's Fried Chicken Sandwich 29
Jidori Chicken, Cabbage Slaw, Homemade Pickles
and Spicy Aioli

Chicken Paillard 28 
With Arugula, Radicchio and Parmesan Salad

Pan Seared Salmon 38
With Mushrooms, Bacon, Peas, Olives and Sauce Vierge

Real Tuna Salad Sandwich 28
On Multigrain Bread

Claw's & Chip's Gone Fishing 42
Lobster and Mahi Mahi on Board, Like Fish 'n Chips

Pancho's Crispy Fish Tacos 32
With Chipotle Salsa and Pickled Onions

Chipotle Portobello Vegan Tacos 29 
With Shredded Cabbage, Lime Aioli
Red Salsa and Pickled Red Onion

Bubbly and Wine

Jeio, Prosecco Valdobbiadene Superiore "DOCG" 17gl/85
Veneto, Italy

Ruinart "Blanc de Blancs" Brut 35gl/150
Champagne, France NV

Domaines Ott Château de Selle Rosé "Cru Classé" 36gl/595
Côtes De Provence, France

Jermann, Pinot Grigio 18gl/79
Venezia Giulia, Italy


Domaine Vincent Delaporte, Sancerre 23gl/115
Loire Valley, France

Martinelli "Bella Vigna", Chardonnay 19gl/90
Sonoma Coast, California

The One That Didn't Get Away

Traditional Egg Benedict 29

Flat as a Pancake Crabcake 33
Spiced with Habañero Pepper
Served with Dill Yogurt Mustard Sauce

Vegan "Crab" Cakes 33 
With Lions Mane Mushroom, Edamame
Corn Succotash and Green Goddess

Daily Specials

Monday

Pawan's Butter Chicken 35
Served with Basmati Rice, Papadum, and Raita

Tuesday

Legendary Riggies Pasta 35
Spicy Tomato, Rigatoni Pasta, Chicken

Wednesday

Crispy Skin Branzino 36
With Lemon Wedge Potatoes,
Asparagus Lemon, Lemon Beurre Blanc

Thursday

Frutti di Mare Pasta 42
With Shrimp, Bay Scallops, Mussels, Tomato Sauce, Fresh Basil

Friday

Short Ribs 36
With Pommes Purée and Garlic Broccoli

Saturday

Linguine alle Vongole 36
With Clams, Garlic-White Wine Sauce

Sunday

Steak Sandwich 38
With Mushroom Ragù, Chimichurri, Horseradish and Mayo

Best Till Last

Carrot Cake 15

Norma's Doughnuts 18
With Lemon Curd and Vanilla Bean Cream

Berry Go Round Trifle 15
Raspberry Panna Cotta, Berry Compote and Vanilla Sponge

Pies Galore Pie Shake 15

Build your own!
Choose from the following:

ICE CREAM:
Vanilla
Chocolate
Strawberry
Caramel

FILLING:
Apple
Banana
Blueberry
Key Lime
Locally Grown California Dates

TOP & BOTTOM:
Pecan Crisp
Oatmeal Crumble
Graham Cracker Crust
Pie Crust



Vegan

GF Gluten-Free

For the comfort of all guests, please use headphones for personal devices and take phone calls outside the dining room.

Coffee and Tea are Sustainable Certified. Our Fish is Locally Sourced and Certified as Sustainable.

