

a menu created to inspire conversations with portions that are sized for enjoying multiple selections



our goal is to incorporate as many locally sourced and organic ingredients as they are available. for that reason our menus sway with the seasons and product availability

APPETIZERS & SNACKS

crispy calamari & rock shrimp

LEMON AIOLI & MARINARA 7.00

hummus among-us

HUMMUS WITH OLIVE OIL DRIZZLE, GRILLED FLATBREAD & CHILLED VEGETABLES 5.50

smoked chicken quesadilla

LIGHTLY SMOKED FAJITA CHICKEN, JACK & CHEDDAR, PICO DE GALLO, GUACAMOLE & SOUR CREAM 8.50

crunchy green beans

TEMPURA FRIED WITH SWEET & SPICY DIPPING SAUCE 7.00

warm home made potato chips & dip

HOUSE CREATED ONION DIP 5.50

dungeness crab cake

CLASSIC STYLE WITH REMOULADE SAUCE 9.50

crispy mozzarella

LOCAL FRESH MOZZARELLA, BREADED WITH PANKO AND FRESH BASIL SERVED WITH MARINARA 6.50

sticky ribs

ASIAN BARBECUE PILED HIGH ON SWEET POTATO STRINGS 9.50

wild mushroom & spinach quesadilla

PICO DE GALLO, JACK CHEESE & SOUR CREAM 7.00

eleven wings with heat

TOSSED IN THE TRUE BUFFALO SAUCE, ENHANCE BLEU CHEESE DRESSING, CELERY AND CARROTS 7.00

chicken with dumplings "comfort soup"

RICH ROASTED CHICKEN & BROTH, VEGGIES TENDER DUMPLINGS 7.00

corn & crab chowder

SOUR DOUGH WEDGE 9.00

romaine and arugula caesar

CLASSIC DRESSING, SHAVED PARMESAN WITH GARLICKY CROUTONS HALF 6.00 FULL 10.00 GRILLED CHICKEN ADD \$3

brisket salad

MIXED GREENS, MOPPING SAUCE VINAIGRETTE, SCALLION & TOMATO, CARAMELIZED ONION 9.50

ying's salad

GRILLED CHICKEN BREAST, GREENS, CILANTRO, SNOW PEAS, SCALLION, CRISPY WONTONS, CUCUMBER, BEAN SPROUTS, CARROT & CASHEW WITH SESAME-GINGER VINAIGRETTE 10.00

mix green house salad

CORN, TOMATO, CARROT, PEPPER BACON, GARLICKY CROUTONS & HOUSE DRESSINGS 6.50

california cobb

GRILLED CHICKEN, AVOCADO, TOMATOES, BLEU CHEESE, SCALLION, BLACK PEPPER BACON, EGG AND CHOICE OF HOUSE DRESSINGS 12.00

FLAT BREAD PIZZA

BUILT ON THE CHARBROILER

barbecue chicken

CARAMELIZED ONION, CILANTRO, SMOKED GOUDA AND BBQ SAUCE 10.00

wild mushroom & spinach

CRIMINI SAUTÉ, LEAF SPINACH AND JACK 11.00

mozzarella & pomodoro

FRESH STYLE 10.00

monterey chicken sandwich

FAJITA MARINATED GRILLED CHICKEN BREAST, AVOCADO, PEPPER BACON, PEPPER JACK, LETTUCE, TOMATO 8.50

the club you want to join

HOUSE ROASTED TURKEY BREAST, AVOCADO, SWISS CHEESE, TOMATO, LETTUCE, SMOKED BACON, & MAYO ON TOASTED CRUNCHY WHOLE GRAIN BREAD 8.50

buffalo chicken sandwich

GRILLED CHICKEN BREAST DIPPED IN HOT SAUCE, BLEU CHEESE AND ICEBERG LETTUCE 8.00

the reuben

SHAVED CORN BEEF ON GRIDDLED MARBLE RYE WITH KRAUT, SWISS & RUSSIAN DRESSING 7.50

french dip

HOUSE ROASTED BEEF, HORSERADISH MAYO ON A BAGUETTE LOAF WITH CABERNET JUS 8.50

barbecue brisket sandwich

SLOW ROASTED ANGUS BRISKET, TASTY SAUCE, PICKLE ON TOASTED BRIOCHE ROLL 9.50

THE BURGER FACTS

OUR BURGERS ARE HAND FORMED FROM FRESH BLACK ANGUS BEEF CHARBROILED AND SERVED ON A TOASTED BRIOCHE BUN. BURGER SAUCE ON THE SIDE THEY ALL COME WITH FRIES OR HOME MADE CHIPS

the tasty basic

CHEDDAR, LETTUCE, TOMATO, RED ONION & ICEBERG 10.00

the bleu cheese & wild mushroom

GORGONZOLA MELTED WITH CRIMINI MUSHROOMS 11.00

the culver city special

APPLE WOOD SMOKED BACON, GOUDA & CARAMELIZED ONION 11.50

prosciutto stuffed chicken saltimbocca

HAND CUT PASTA, WILD MUSHROOMS, SPINACH, PARMESAN CREAM, TOASTED HAZELNUTS 18.00
WITHOUT CHICKEN BREAST DOUBLE PASTA 14.50

steak & frites

7OZ CHIMMICHURRI SEASONED SKIRT STEAK, LEMON GEMOLATA FRIES AND A MINI WEDGE SALAD 16.50

green tea smoked salmon

SWEET SOY, SESAME, SNOW PEAS AND BROWN RICE PILAF 18.50

crispy eggplant & fresh mozzarella stack

MARINARA & CURLY PASTA 14.50

bbq ribs

SPICE RUBBED, SLOW ROASTED AND BASTED WITH TANGY BBQ SAUCE WITH FRIES 19.50

seared pacific halibut

DUSTED WITH CRUSHED FENNEL, LEMON, OLIVE OIL WITH POTATO CAKE AND ROASTED VEGETABLES 19.50

ny strip

12OZ CENTER CUT BLACK ANGUS, ROASTED FINGERLING POTATOES AND MARKET VEGETABLES. 26.50

SOUPS & SALADS

SANDWICHES ARE SERVED WITH CHOICE OF HOUSE MADE CHIPS, FRIES OR SIDE SALAD

SANDWICHES & BURGERS

PLEASE FEEL FREE TO SPLIT PORTIONS AT THE TABLE

CENTER OF THE PLATE

Any parties with six or more guests are subject to a 18% gratuity. We do not split checks of groups greater than six people

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS