

Starters

Panko Dusted Crab Cakes	\$9
with Tartar and Citrus	
Crispy Calamari	\$10
with our own Secret Sauce	
Goat Cheese Fondue	\$9
with Sundried Tomato Caponata	
Coconut Shrimp	\$11
with Orange-Horseradish Chutney	

Cafe Comfort

Soup of the Day	\$6
Today's Crepes	\$11
with Heavenly Sauce Mornay	
Hot Grilled Chicken Caesar	\$11
*Smoking good	
Chopped BLT Cobb Salad	\$11
with House Dressing	
Kobe Beef Salad	\$12
with Watercress & Succulent Marinated Steak	
Neptune's Chilled Shrimp & Crab Iceberg Wedge	\$15
Today's Omelette	\$9

The Main Event

Served with the Chef's complementary accoutrements. Add small dinner salad \$4

Choice NY Strip	\$27
with Atomic Tiger Sauce on the side	
Grilled Filet Mignon	\$25
with Shallots and Toasted Garlic	
Wild Pacific Salmon	\$23
with Pecan Crust	
Classic Buttery Lemon Chicken Francaise	\$16
Famous Fried Chicken	\$15
with Giblet Gravy, Veggies & Mashed Potatoes	
Double Pork Chop	\$18
with Apple Confit Cider Glaze	
Triple Grecian Lamb Chop	\$24
with Yogurt, Feta, and Mint	

Sandwiches & Burgers & Favorites

Served with Fruit, Fries, or Rings

Buttermilk Crispy Chicken	\$9
with Slaw on Soft Bun	
Monte Cristo	\$11
with Turkey, Ham, Swiss & Grilled Tomato	
Great Pastrami Reuben	\$12
Three Little Piggies	\$10
Grilled Cheese, Bacon, Ham, & Pastrami	
Lean Stuffed Burger	\$12
with Feta & Jalapenos	
USDA Choice Angus Kobe Burger	\$12
Surf & Turf Angus Bacon Burger with Lobster	\$17
Tower of Power	\$11
Mortadella, Ham, Turkey, Cheddar, & 1000 Island Dressing	
Turkey Club	\$11
with Avocado, Bacon, Lettuce, & Tomato	
Vegan Burger Santa Fe	\$11
Tomato, Sprouts, Avocado & Secret Sauce	
Fantabulous Albacore Tuna Double Decker	\$11
Today's Classic BLT	\$9

Desserts

Bananas Forster	\$7
Crepe Suzette	\$7

Kids Menu

Children under 12 years of age

All Items are \$7 and served with an Ice Cream Sandwich

Choice of:

Grilled Cheese • Chicken Strips • Mac & Cheese • PB & J

Sparkling

	Class	Bottle
Pol Clement Brut, France	Splits \$6.00	
Roederer Estate Anderson Valley, California		\$38.00

Chardonnay

Canyon Road	\$7.00	\$27.00
<p>Medium-bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice. <i>Food Pairing: Delicious complement to start with the Goat Cheese Fondue with Sun Dried Tomato Caponata</i></p>		
J. Lohr Riverstone, Arroyo Seco	\$8.00	\$31.00
<p>The flavors are very clean with ripe pear, subtle floral notes and vanilla toastiness, producing layers of complexity with an excellent balance of fresh fruit acidity and palate-weight. <i>Food Pairing: Excellent balance with the Fantabulous Albacore Tuna Double Decker Sandwich</i></p>		
Fess Parker, Santa Barbara County	\$8.50	\$33.00
<p>Flavors of citrus, pear, apple, honey and lemon are enhanced by a touch of light cream on the palate and finished off with just a hint of oak to add nice structure.</p>		
Raymond Reserve, Napa Valley	\$9.00	\$35.00
<p>A rich, full, mouth feel with balanced acidity and bright lemon, pear, lime and passion fruit flavors followed by a smooth vanilla and toasted oak finish. <i>Food Pairing: Pairs well with the Wild Pacific Salmon with Pecan Crust</i></p>		

White Zinfandel

Cypress California	\$7.00	\$27.00
<p>Deliciously refreshing in its style of strawberry and melon fruit flavors, crisp acidity and hint of spritz. <i>Food Pairing: Excellent match with the Coconut Shrimp with Orange-Horseradish Chumney</i></p>		

Sauvignon Blanc

Angeline Russian River	\$8.00	\$31.00
<p>Fresh floral honeydew melon & bright tropical aromatics lead to crisp and lively green melon flavors <i>Food Pairing: A perfect match with the Hot Grilled Chicken Caesar Salad</i></p>		
Brander Santa Ynez Valley	\$9.00	\$31.00
<p>The taste and mouth feel of both mild spice and ruby red grapefruit show on back palate lasting through a lingering finish. <i>Food Pairing: Perfect with the Classic Buttery Lemon Chicken Francaise</i></p>		

Pinot Grigio

Albola Friuli Venezia Giulia, Italy	\$8.00	\$31.00
<p>Fresh and youthful, with hints of acacia flowers and subtle spicy tones. <i>Food Pairing: Delicious compliment with the Neptune's Chilled Shrimp & Crab Iceberg Wedge</i></p>		

Merlot

	Class	Bottle
Canyon Road California	\$7.00	\$27.00

With a soft and elegant mouthfeel, this wine has deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice.

Food Pairing: Enjoy with the Surf and Turf Bacon Burger with Lobster

Red Rock California	\$8.00	\$31.00
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Lush concentrations of black cherry, plum and boysenberry are complemented by soft, rounded tannins.

Food Pairing: Perfect compliment with the Great Pastrami Rubeen on Rye

Red Blend

Raymond Sommilier Selection 64% Napa County 27% Sonoma County 9% Lake County ...	\$9.00	\$35.00
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Aromas of Herbs de Provence, black cherry, brambleberry, and tar mingle with layers of spices. A very lush and velvety mouthfeel.

Food Pairing: Perfect compliment with the Triple Grecian Lambchop with Yogurt, Feta & Mint

Cabernet Sauvignon

Canyon Road	\$7.00	\$27.00
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Medium-bodied wine with rich and flavorful hints of ripe raspberry and a velvety smooth finish.

Food Pairing: Delicious with the Crispy Calamari with our own secret sauce

Louis M. Martini	\$8.00	\$31.00
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Flavors of red cherry, blackberry and fresh sage with an underlying dry creek dustiness.

Subtle herbal notes are complemented by additional layers of chocolate and vanilla.

Food Pairing: Excellent compliment with the Surf and Turf Angus Bacon Burger with Lobster

J.Lohr "Seven Oaks," Paso Robles	\$9.00	\$35.00
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Expression of black cherry and blackberry fruit, with melted, dark chocolate tannin flavors.

Food Pairing: Enjoy with the Choice New York Strip with Atomic Tiger sauce on the side

Justin, Paso Robles	\$12.00	\$45.00
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The entry is soft, mouth coating and filled with delicious red berry and sweet black plum.

The wine itself is dry and palate filling, with a soft but well-structured.

Food Pairing: Delicious match with the Grilled Filet Mignon with Shallots & Toasted Garlic

Pinot Noir

	Class	Bottle
MacMurray Ranch, Sonoma Coast	\$8.00	\$31.00

From the Sonoma Coast wine region, this Pinot Noir has elegant varietal fruit character expressing rich aromas and flavors of red currant, raspberry, sage, mushroom, and fresh, earthy notes.

Food Pairing: Excellent choice to compliment our Turkey Club with Avocado, Bacon, Lettuce & Tomato Sandwich