



S T A R T E R S

GF Ceviche \$15.95
tilapia cured in lime juice with tomato, cilantro, onion & peppers, served with corn tortilla chips

Gilroy Garlic Fries \$8.95
served with homemade ranch dressing

Sweet Potato Fries \$7.95
served with chipotle aioli

GF Fresh Oysters 1/2 dozen \$18.95/Full dozen \$33.95
seasonal selection served with cocktail sauce, lemon & horseradish

Ahi Poke \$16.95
sashimi grade ahi, lemon wasabi citrus soy sauce, macadamia nuts & cucumber over cold organic soba noodles & crispy fried soba noodles
add avocado \$3

Garlic Bread \$7.95
sourdough bread, garlic & herb butter, parmesan

Calamari \$17.95
tender fried calamari steak strips, cocktail & tartar sauce

Manila Clams \$19.95
garlic, white wine & butter, fresh tomatoes & scallions

Roasted Garlic & Brie \$16.95
brie cheese, roasted garlic, seasonal fruit, fig jam & sliced baguette

Potato Skins \$13.95
applewood smoked bacon, cheese & green onion

S O U P & S A L A D

New England Clam Chowder
2019 Santa Cruz Chowder Cook-Off | Most Tasted Professional 1st pl.
cup \$6.95 | bowl \$8.95 | sourdough bread bowl \$12.95

GF Buddha Salad \$15.95
mixed greens, edamame hummus, carrots, sliced apple, roasted beets, sweet potato, sliced almonds, tahini dressing on the side
add salmon or steak \$10 | add grilled chicken \$5

Asian Chicken Salad \$18.95
panko crispy chicken, mixed greens, cabbage, cucumbers, carrots, sprouts & crispy soba noodles, almonds & Thai peanut dressing

Caesar Salad \$13.95
romaine, caesar dressing, shaved parmesan & croutons
add salmon or steak \$10 | add grilled chicken \$5 | add avocado \$3
add fried calamari \$6 | add grilled prawns \$10

GF Mixed Greens & Gorgonzola Salad \$15.95
organic mixed greens, gorgonzola, seasonal fruit, glazed walnuts
balsamic vinaigrette
add salmon or steak \$10 | add grilled chicken \$5
add avocado \$3 | add fried calamari \$6 | add grilled prawns \$10

GF Steak Salad \$24.95
flat iron steak mixed greens, balsamic vinaigrette, tomatoes, gorgonzola, avocado, corn & black bean salsa, tortilla strips

S E A F O O D

Stuffed Salmon \$28.95
stuffed with crab & shrimp, spinach, jack cheese, parmesan, cream, alfredo sauce, baked & topped with a citrus cream buerre blanc, served with island rice & vegetables

Grilled Mahi Mahi \$23.95
dusted with flour, grilled, topped with a citrus wasabi ponzu sauce and roasted pineapple salsa, served with sauteed kale & island rice

Horseradish Salmon \$25.95
grilled salmon, over mashed potatoes & sauteed spinach, topped with a horseradish lemon & basil aioli

GF Seafood Kabobs \$29.95
2 kabobs of mahi mahi, salmon, prawns, grilled with onion, bell pepper, cherry tomatos, citrus cream sauce & island rice

*Fresh Featured Seafood \$mp
ask your server for current selection & details

GF Island Seabass \$25.95
grilled and topped with a citrus lime buerre blanc and roasted pineapple salsa served with sauteed spinach & island rice

Fish & Chips \$22.95
white fish breaded (not beer battered) crispy fried served with french fries & vegetables

Seafood Platter \$27.95
breaded white fish, coconut prawns & crispy calamari combination served with island rice & vegetables

C H I C K E N & P A S T A

Ideal Chicken Parmesan \$24.95
breaded chicken served over penne with spinach, classic marinara and topped with jack & parmesan cheese with a basil pesto sauce

Pesto Chicken Penne \$22.95
chicken breast sauteed in olive oil, white wine, light cream, roasted garlic, basil, tomatoes and kalamata olives tossed with penne, topped with sundried tomatoes & parmesan

Ideal Fettucine Alfredo \$19.95
served classic style with a hint of nutmeg & black pepper
add prawns \$10 | add chicken \$5 | add steak \$10

Clams & Fettucine \$25.95
garlic, white wine & butter, fresh tomatoes & scallions tossed with fettucine pasta, served with garlic bread

S T E A K S & B U R G E R S

Steak Santa Cruz \$29.95
8 oz flat iron steak charbroiled and topped with sauteed prawns, artichoke hearts, scallions, mushrooms and a garlic bulb, served with mashed potatoes & vegetables

GF New York Simply Grilled \$29.95
12 oz New York steak charbroiled and served with mashed potatoes & vegetables

GF Baby Back BBQ Ribs half \$22.95/full \$32.95
pork ribs cooked tender and basted with a mesquite BBQ sauce served with coleslaw & french fries

Guacamole Bacon Burger \$20.95
braveheart black angus burger with jack cheese, homemade guacamole and crispy bacon, served with french fries

a 4% surcharge will be added to all guest checks to help cover increasing costs associated with new state regulations and in our support of the recent increases in minimum wage & benefits for our dedicated team members

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please make staff aware of any food allergies. For your convenience, 20% gratuity may be added to groups of 10 or more.

SIGNATURE COCKTAILS

Tropical Mimosa

House champagne mixed with tropical juice

Mr. Belvedere Bacon Bloody

Belvedere vodka & Ideal's famous housemade bloody mary mix
celery salt glass, maplewood bacon

El Presidente

Don Julio blanco tequila, Cointreau, fresh lime, sweet & sour
with a float of Grand Marnier

Sangria

House red wine, peach schnapps, black raspberry, oj, & sprite

Berrilicious Lava Flow

Bacardi rum, pineapple & coconut juice, blended with strawberries

Moscow Mule

Tito's vodka, ginger beer & fresh lime

Aperol Spritz

Prosecco, Aperol, soda water & lemon

Ketel Petel

Ketel One grapefruit & Rose, press, lemon

Bulleit Old Fashioned

Traditional old fashion prepared with Bulleit whiskey

Strawberry Fields

Herradura Silver, fresh lime juice, triple sec, strawberry puree and a splash of sweet & sour. This is served on rocks

Malibu Planters Punch

Malibu Coconut Rum, pineapple juice, orange juice & dark rum

Blue Hawaiian

Bacardi Superior Whits Rum, pineapple juice and blue curacao liqueur

Mexican Mimosa

Casamigos Blanco tequila with fresh orange juice, topped with prosecco and a splash of grenadine

WINE MENU

WHITE WINE

	g	b
Vista Point Chardonnay California	\$9	\$34
Kendall Jackson Chardonnay California	\$11	\$42
Storrs Chardonnay local Central Coast	\$13	\$50
Bargetto Pinot Grigio local Monterey County	\$9	\$34
Mohua Sauvignon Blanc New Zealand	\$9	\$34
Joel Gott Sauvignon Blanc Sonoma	\$10	\$38
Maison Ombre Rose Provence, France	\$10	\$38

RED WINE

	g	b
Vista Point Cabernet Sauvignon California	\$9	\$34
J Lohr Cabernet Sauvignon Paso Robles	\$10	\$38
Robert Hall Merlot Sonoma	\$9	\$34
Ryder Pinot Noir local Central Coast	\$10	\$38
Soquel Vineyards Pinot Noir local Santa Cruz Mountains	\$13	\$50
The Biker Zinfandel Paso Robles	\$11	\$42
Altos Del Plata Malbec Argentina	\$10	\$38
Taylor Tawney Port 10 yr. Portugal	\$12	\$40

CHAMPAGNE & BUBBLES

Chandon Rosé Split Sparkling Wine, California	\$11	House Champagne Spain	\$8g	\$24
Chandon Brut Split Sparkling Wine, California	\$11	Piper Sonoma Brut Napa		\$40
Lucca Paretto Prosecco Split Italy	\$11	Moet & Chandon Champagne Reims, France		\$68

DRAFT & BOTTLES

Santa Cruz Mountains IPA **local**
7.5% American IPA, Orgainc, Santa Cruz, Ca (DRAFT)

Santa Cruz Mountain Amber Ale (Local) **local**
5% American Amber, Organic, Santa Cruz, Ca (DRAFT)

Discretion Uncle Dave's Rye IPA (Local) **local**
6.5% Full-bodied IPA, Santa Cruz, Ca (DRAFT)

Kona Longboard Lager
4.6% Lager, Hawaii (DRAFT)

Pacifico
4.6% Mexican Lager, Mazatlan, Mexico

Blue Moon
5.4% Belgian-style wheat beer, Colorado

GF Golden State Cider
5% American Cider, Cincinnati, Ohio

GF Omission Pale Ale
5.8% American Pale Ale, Oregon

Corona Extra
4.6%, Mexican Lager, Mexico

Modelo Especial
4.4% Mexican Lager, Mexico

Guinness Stout
4.2% Irish Stout, Dublin, Ireland

White Claw Hard Seltzer Black Cherry or Lime
Chicago, IL - 5.0% ABV

Coors Light
4.2% light lager, Colorado

Coors Original
5.4% American Lager, Colorado

Stella Artois
5%, Euro Pale Lager, Belgium

Seasonal Beer
Ask your server for details

BEVERAGES

Soft Drinks coke-diet coke-sprite-root beer
Fresh Orange Juice-Grapefruit Juice-Pineapple-
Cranberry-Tomato Juice- Martinelli's Apple Juice

Root Beer Float
Ice Tea, Lemonade, Hot Tea, Strawberry Lemonade,
Pelligrino, Milk, Chocolate Milk