

Merry Christmas

ideal bar & grill



Breakfast

served 11am-1pm

GF Basic Breakfast

three eggs any style, three strips of bacon or sausage and home fried potatoes \$12.95

French Toast

thick cut Texas Toast topped with fresh fruit, powdered sugar & served with whipped butter & syrup \$12.95
add 100% maple syrup \$1.25

Eggs Benedict

two toasted english muffins topped with grilled canadian bacon, poached eggs & hollandaise sauce \$15.95
add avocado \$2

Appetizers

Roasted Garlic & Brie

served with a sliced baguette and fresh fruit \$15.95

Fried Calamari

served with homemade tartar & cocktail sauce \$14.95

GF Ceviche

topped with avocado and served with homemade tortilla chips \$12.95

GF Seafood Trio

taste of Ideal, prawn cocktail ceviche, and ahi poke, topped with avocado and served with homemade tortilla chips \$18.95

Sandwiches

gluten free bread available on most sandwiches \$2
substitute french fries \$1
substitute sweet potato fries \$2

"TBA" Turkey, Bacon & Avocado

bacon, red onion, avocado, tomato, mixed greens with a pesto aioli on sliced whole wheat, served with coleslaw \$15.95

Seafood Melt

shrimp, crab and green onion salad mixture grilled with jack cheese on sliced sourdough and served with coleslaw \$15.95

Guacamole Bacon Burger

braveheart black angus burger with jack cheese, homemade guacamole and crispy bacon, served with lettuce, tomato, sliced red onion and pickles on the side finished with french fries \$18.95
substitute grilled chicken for no charge

Lobster Roll

toasted white roll stuffed with fresh lobster meat, red onion, celery, parsley, mixed with mayo and garnished with mixed greens—served with french fries \$23.95

Holiday Specials

GF Apple Glazed Pork Chop

10 oz French style, bone-in cut, stuffed with sauteed onion, spinach, granny smith apples, toasted pinenuts topped with an apple cider glaze— served with roasted fingerling potatoes and steamed vegetables \$22.95

GF Slow Roasted Prime Rib

served with garlic mashed potatoes & steamed vegetables \$24.95 (12 oz)/ \$28.95 (16 oz)

Cioppino

"fisherman stew" with green lip mussels, clams, prawns, Mahi Mahi, dungeness crab simmered in a spicy tomato broth & parmesan garlic bread \$27.95

GF Live Maine Lobster

1-1/4 lb whole live Maine lobster with island rice and steamed vegetables \$24.95

Soups & Salads

Clam Chowder

Clam Chowder Cookoff Award Winning!
cup \$6.95 bowl \$8.95 sourdough bread bowl \$12.95

GF Roasted Tomato & Red Bell

Pepper Soup

homemade for the holiday season!
cup \$6.95 bowl \$8.95 sourdough bread bowl \$11.95

Ahi Soba Noodle Salad

ahi poke over organic soba noodles, mixed greens, cilantro, carrots, sunflower sprouts, red cabbage, grilled pineapple, ginger, edamamme topped with a Thai peanut dressing \$22.95

GF Mixed Greens & Gorgonzola

mixed baby greens tossed in a light balsamic vinaigrette with gorgonzola cheese, glazed walnuts and fresh sliced strawberries \$15.95
add salmon or steak \$10
add grilled chicken \$5
add fried calamari or bay shrimp \$6

Entrees

GF Filet Mignon

8oz choice cut, charbroiled, topped with a medallion of roasted garlic gorgonzola butter, served with mashed potatoes & vegetables \$33.95
add 8oz king crab legs \$20

GF Steak "Santa Cruz"

8oz flat iron steak charbroiled and topped with sauteed prawns, artichoke hearts, scallions, mushroom and a garlic bulb, served with mashed potatoes & vegetables \$27.95

Ideal Pot Roast

cross rib slowly roasted with onions, garlic and house seasonings served with a rich gravy, mashed potatoes & vegetables \$19.95

GF Chicken Castrovilla

chicken seasoned with fresh herbs, then sauteed with garlic, olive oil and white wine, artichoke hearts, capers and olives served with mashed potatoes & vegetable \$20.95

Fish & Chips

Alaskan cod breaded (not beer battered) crispy fried served with french fries & vegetables \$21.95

Stuffed Salmon

stuffed with crab & shrimp, spinach, jack cheese, basil, parmesan, cream and alfredo sauce, baked and topped with a citrus cream beurre blanc served with island rice & vegetables \$27.95

Prawn Pomodoro

fettucine noodles sauteed in olive oil, white wine, garlic, kalamata olives, artichoke hearts, scallions, tomatoes, mushrooms, jumbo prawns and basil topped with parmesan \$24.95
make it vegetarian \$19.95

HOLIDAY COCKTAILS

Aperol Spritzer

Peppermint & Baileys Coffee

Pomegranate Mimosa

Mr. Belvedere Bacon Bloody
Mary

Casamigos Anejo & Hot Apple
Cider

WHITE WINE

Kendall Jackson Chardonnay 11/42

Storrs Chardonnay 13/50

Piccini Pinot Grigio 9/34

Mohua Sauvignon Blanc 9/34

Joel Gott Sauvignon Blanc 10/38

Mimi Rose 9/34

RED WINE

J Lohr Cabernet Sauvignon 10/38

Robert Hall Merlot 9/34

Soquel Vineyards Pinot Noir 13/50

Altos Del Plata Malbec 9/34

SPARKLING WINE

Piper Sonoma Brut 40btl

Chandon Rose (split) 11btl

Chandon Brut (split) 11btl

Lucca Paretti (split) 11btl

House Champagne 8/24

Dessert Special

Christmas Bread Pudding \$8
add a scoop of vanilla ice cream +\$3

*Many thanks to you and your family for
spending this special day with us at Ideal!
Merry Christmas & Happy 2020!*