

## APPETIZERS

### Garlic Bread \$6.95

francesi bread, garlic & herb butter, parmesan

### GF Ideal Prawn Cocktail \$14.95

prawns marinated in a tomato sauce with onion, cilantro, cucumber & avocado served with corn tortilla chips

### GF Potato Skins \$12.95

bacon, cheese & green onion

### Roasted Garlic & Brie \$15.95

served with fresh fruit and sliced bread

### GF Ceviche\* \$12.95

tilapia cured in lime juice with tomato, onion & peppers, served with corn tortilla chips

### Fried Calamari \$15.95

served with lemon, cocktail & tarter sauce

### GF Gilroy Garlic Fries \$7.95

served with homemade ranch dressing

### GF Sweet Potato Fries \$7.95

served with chipotle aioli

## raw BAR

### GF Fresh Oysters\*

1/2 dozen \$16.95 Full \$31.95

seasonal selection served with zesty cocktail sauce, lemon and horseradish

### Seafood Trio\* \$18.95 (serves 1-2)

a taste of Ideal: ceviche, Ideal prawn cocktail & ahi poke -- served with corn tortilla chips

### Ahi Poke\* \$15.95

sashimi grade ahi mixed with a lemon wasabi citrus soy sauce tossed with macadamia nuts & cucumber served over cold organic soba noodles and crispy wontons **add avocado \$2**

## SOUP & SALAD

### Award Winning Clam Chowder

2016 Santa Cruz Chowder Cook-Off Best Professional 2nd Place

Cup \$6.95 / Bowl \$8.95

Sourdough Bread Bowl \$12.95

### Homemade Chili

Cup \$6.95 / Bowl \$8.95

Sourdough Bread Bowl \$12.95

### GF Bay Shrimp Louie \$19.95

mixed greens, bay shrimp, carrots, onions, tomatoes, cucumbers, avocado, hard boiled egg, louie dressing

### Caesar Salad \$13.95

garlic croutons, parmesan cheese, classic dressing  
**add salmon or steak \$10 | grilled chicken \$5**  
**fried calamari or bay shrimp \$6**

### GF Mixed Greens & Gorgonzola \$15.95

balsamic vinaigrette, gorgonzola, glazed walnuts & strawberries

**add salmon or steak \$10 | grilled chicken \$5**  
**fried calamari or bay shrimp \$6**

### GF Asian Chicken Salad \$18.95

chicken marinated in a soy sesame ginger sauce, grilled and served atop mixed greens, mandarins, cucumbers, cabbage, carrots, sun flower sprouts & crispy wonton strips with peanuts and a Thai peanut dressing

### GF Steak Salad \$24.95

mixed greens, balsamic vinaigrette, tomatoes, gorgonzola, avocado, corn & black bean salsa, flat iron steak, tortilla strips

### Ahi Soba Noodle Salad \$22.95\*

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

### Buddha Salad\* \$15.95

mixed greens, edamame hummus, carrots, sliced apples, roasted beets, sweet potatoes, sliced almonds and tahini dressing on the side  
**add salmon or steak \$10 | grilled chicken \$5**

Side Salad \$6.95 Side Caesar \$7.95

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.

GF = can be made gluten free. Please make staff aware of any food allergies. | Gratuity not included.

All items subject to availability. | Split plate charge \$2.50.

\$1.00 charge on all to-go orders | only two checks per table please

# Weekly Specials

\*Restrictions May Apply. Available after 5pm. Not valid on holidays.

## Monday

**Baby Back Ribs \$12.95**  
served with french fries

## Tues & Thurs

**Local's Favorites \$14.95**  
six entrees to choose from  
\*not available summer months

## Wednesday

**Live Maine Lobster \$16.95**  
served with rice pilaf

## Friday

**Prime Rib \$16.95**  
served with mashed potatoes

## IDEAL SEAFOOD

Substitute baked potato \$1.95

### Fresh Featured Seafood \$mp

ask your server for current selection & details

#### GF **Island Sea Bass \$24.95**

grilled and topped with a cilantro lime beurre blanc and roasted pineapple salsa served with sauteed spinach & island rice

#### GF **Clams & Fettucine \$22.95**

garlic, white wine & butter, fresh tomatoes & scallions tossed with fettucine pasta, served with garlic bread

#### **Fish & Chips \$21.95**

white fish breaded (not beer battered) crispy fried served with french fries & vegetables

#### **Seafood Platter \$24.95**

lightly breaded fish, coconut prawns & crispy calamari combination served with island rice & vegetables

#### **Stuffed Salmon \$27.95**

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

#### GF **Grilled Mahi Mahi \$22.95**

grilled mahi mahi dusted with flour, salt & pepper topped with a citrus wasabi ponzu sauce topped with roasted pineapple salsa served with sauteed kale & island rice

#### GF **Horseradish Salmon \$23.95**

grilled salmon served over mashed potatoes and sauteed spinach, topped with a horseradish lemon & basil aioli

#### GF **Seafood Kabobs \$26.95**

2 kabobs with mahi mahi, salmon, prawns, grilled on a skewer with onion, red & green bell pepper and cherry tomatoes, served with a side of citrus butter cream sauce & island rice

#### GF **King Crab Legs \$38.95**

10oz basted crab legs, lemon, butter served with a baked potato & vegetables

## CHICKEN

### **Ideal Chicken Parmesan \$20.95**

breaded chicken served over penne with spinach, classic marinara and topped with jack and parmesan cheese in a basil pesto sauce

#### GF **Chicken Castroville \$20.95**

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



**In accordance with state regulations and in efforts to conserve water, we will only serve upon request.  
Please let your server know who at your table would like water.**

# STEAKS & BURGERS

Substitute baked potato \$1.95

## GF Filet Mignon \$33.95

8oz choice cut, charbroiled, topped with a medallion of roasted garlic gorgonzola butter, served with mashed potatoes & vegetables

**add 8oz of king crab legs \$20 | add sauteed mushrooms \$2.95 | add roasted garlic \$2.95**

## GF Steak "Santa Cruz" \$27.95

8oz 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 \$28.95

12oz New York steak charbroiled and served with mashed potatoes & grilled asparagus

**add sauteed mushrooms \$2.95 | add roasted garlic \$2.95**

## Baby Back Ribs half rack \$18.95/ full rack \$ 25.95

pork ribs cooked tender and basted with a mesquite BBQ sauce served with coleslaw & french fries

## Ideal Pot Roast \$19.95

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

## Guacamole Bacon Burger \$18.95

Braveheart black angus burger with jack cheese, homemade guacamole and crispy bacon, served with french fries

**sub sweet potato fries \$2**

# PASTA

## Ideal Fettucine Alfredo \$19.95

served classic style with a hint of nutmeg & black pepper

**Add prawns \$7**

**Add chicken \$5**

## Pesto Chicken Penne \$21.95

chicken breast sauteed in olive oil, white wine, light cream, roasted garlic, basil, tomatoes and kalamata olives tossed with penne and topped with pine nuts, sundried tomatoes & parmesan

## Prawn Pomodoro \$24.95

fettucine noodles sauteed in olive oil, white wine, garlic, kalamata olives, artichoke hearts, scallions, tomatoes,

*Plan your Event at the Ideal*

Let the management staff at the Ideal Bar & Grill help you plan your Wedding Reception, Corporate Dinner, Holiday Party, Birthday or any other Special Occasion. Our beautiful water front setting is the perfect back drop for your special event. Please ask a manager for details or email us at [idealbar@aol.com](mailto:idealbar@aol.com)

