



**SANTA CRUZ, CA
EST. 1994**

TO -GO MENU

BREAKFAST DAILY 8AM-1PM

eggs served with our famous home fried potatoes unless otherwise stated

French Toast \$12.95

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

GF Basic Breakfast \$12.95

three eggs scrambled, bacon or sausage

GF Greek Scramble \$13.95

three eggs scrambled with spinach, tomatoes, kalamata olives & feta cheese
add avocado \$2

GF Huevos Rancheros \$14.95

three eggs over-medium, refried beans, tomatoes, green onions, roasted corn & black bean salsa with cheese on corn tortillas
add avocado \$2

GF Chilaquiles \$11.95

tortilla chips with a spicy salsa cruda, two eggs scrambled, cotija cheese garnished with sour cream
add carnitas pork \$5 | add avocado \$2

KIDS

Kids Eggwich \$6.95 (8-1pm)

toasted english muffin scrambled eggs, cheese served with fresh fruit

Frenchy's Toast \$6.95 (8-1pm)

Eggs & homefries \$6.95 (8-1pm)

Corn Dog \$7.95

served with french fries

Fish & Chips \$8.95

Chicken Strips \$8.95

served with french fries

Turkey & Cheese Sandwich \$7.95

Grilled Salmon \$12.95

served with french fries & veggies

DESSERT

Coconut Cheesecake \$8

Farm Fresh Pie \$8

Lava Cake \$8

ALL DAY MENU

8AM-CLOSE

Fried Calamari \$15.95

served with lemon, cocktail & tartar sauce

Gilroy Garlic Fries \$7.95

crispy fries tossed with gilroy garlic & parsley

GF Ceviche \$12.95*

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

Sweet Potato Fries \$7.95

crispy fries served with a chipotle aioli

Ahi Poke \$15.95*

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

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

quart \$19.95

Homemade Chili

cup \$6.95 | bowl \$8.95

sourdough bread bowl \$12.95

Asian Chicken Salad \$18.95

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

GF Bay Shrimp Louie \$19.95

mixed greens, carrots, onions, tomatoes, cucumbers, avocado, hard boiled egg, celery & Louie dressing

GF Mixed Greens &

Gorgonzola \$15.95

balsamic vinaigrette, gorgonzola, glazed walnuts & fresh fruit

Caesar Salad \$13.95

garlic croutons, shaved parmesan, classic dressing
add grilled chicken \$5

Buddha Salad \$15.95

mixed greens, edamame hummus, carrots, sliced apples, roasted beets, sweet potatoes, sliced almonds and tahini dressing on the side

add grilled chicken \$5

add grilled salmon \$10

Ahi Soba Noodle Salad \$22.95*

ahi poke over organic soba noodles, mixed greens, cilantro, carrots, sprouts, red cabbage, grilled pineapple, ginger, edamame topped with a Thai peanut dressing

GF Salmon Salsa \$21.95

grilled salmon topped with a pineapple salsa, served with coleslaw & island rice

Fish & Chips \$18.95^{day}/\$21.95^{dinner}

Alaskan cod breaded and fried (not beer battered) served with french fries--served with veggies and french fries for dinner portion

Ideal Burger \$14.95

Braveheart black angus burger on a sesame bun, served with lettuce, tomato, sliced red onion and pickles on the side with french fries. **add cheese \$1.50**

LUNCH

8AM-5PM

"TBA" Turkey, Bacon

Avocado Sandwich \$15.95

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

Make it vegetarian? -bacon & turkey and we'll add edamame hummus, carrots & cucumbers!

Pulled Pork Sandwich \$14.95

fresh pork carnitas, BBQ sauce, red onion, asain coleslaw on a ciabatta roll with french fries

Seafood Melt \$15.95

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

DINNER

5PM-CLOSE

Baby Back Ribs half rack \$18.95

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

Ideal Pot Roast \$19.95

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

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 & vegetables

GF Island Seabass \$24.95

grilled seabass topped with a cilantro lime beurre blanc & roasted pineapple salsa served with coleslaw & island rice

Seafood Platter \$24.95

lightly breaded fish, coconut prawns and crispy calamari, served with french fries

Fish & Chips \$21.95

Alaskan cod breaded and fried (not beer battered) served with french fries and veggies

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 Castrovilla \$20.95

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

Ideal Fettucine Alfredo \$19.95

served classic style with a hint of nutmeg & black pepper

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 mashed potatoes and steamed vegetables

GF Horseradish Salmon \$23.95

grilled salmon topped with a pineapple salsa, served with coleslaw & island rice