

IDEAL

Bar & Grill

SANTA CRUZ, CA

est. 1994



APPETIZERS

Garlic Bread \$5.95

francesi bread, garlic & herb butter, parmesan

GF Ideal Prawn Cocktail \$13.95

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

GF Potato Skins \$11.95

bacon, cheese & green onion

Roasted Garlic & Brie \$14.95

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 \$14.95

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 \$15.95 Full \$30.95

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**

Spicy Salmon Poke* \$15.95

sashimi grade salmon dressed in a sriracha aioli, island rice, cucumber, shaved carrots, edamamme, pickled ginger, sunflower sprouts **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 \$11.95

Homemade Chili

Sourdough Bread Bowl \$11.95

Side Salad \$6.95 Side Caesar \$7.95

GF Bay Shrimp Louie \$18.95

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 \$8 | 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 \$8 | 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

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.*

Sun & Mon

Baby Back Ribs \$12.95
served with french fries

Tuesday

Local's Favorites \$13.95
six entrees to choose from

Wednesday

Live Maine Lobster \$16.95
served with rice pilaf

Friday

Prime Rib \$16.95
served with mashed potatoes

IDEAL SEAFOOD

All seafood & chicken entrees are served with island rice and steamed seasonal vegetables, unless otherwise noted. 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 buerre blanc & roasted pineapple salsa served with sauteed spinach

GF Clams & Fettucine \$20.95

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 and steamed seasonal vegetables

Seafood Platter \$24.95

lightly breaded fish, coconut prawns & crispy calamari combination

Stuffed Salmon \$26.95

stuffed with crab & shrimp, spinach, jack cheese, basil, parmesan, cream and alfredo sauce, baked and topped with a citrus cream buerre blanc

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 and 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 \$25.95

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

GF King Crab Legs \$38.95

10oz basted crab legs, lemon, butter served with a baked potato and a steamed seasonal 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

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 steamed 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 vegetables

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 \$18.95

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

"PACIFICA STYLE"-- with crab, bay shrimp and scallions \$23.95

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, mushrooms and basil topped with parmesan **make it vegetarian \$19.95**

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

