

# 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  
add avocado \$2 \$15.95

## 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 Ideal Prawn Cocktail

topped with avocado and served with homemade tortilla chips \$13.95

## SANDWICHES

gluten free bread available on most sandwiches \$2

substitute french fries \$1

substitute sweet potato fries \$2

substitute garlic 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

### Caprese Sandwich

fresh mozzarella, onion, tomato, basil, pesto aioli & balsamic reduction, mixed greens served with coleslaw \$14.95

## 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 glazed – 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 style stew with green lip mussels, clams, prawn, Mahi Mahi & dungeness crab simmered in a spicy tomato broth – served with parmesan garlic bread \$26.95

### GF Dungeness Crab Cluster

9 oz dungeness crab, steamed to order and served with rice pilaf and steamed vegetables \$24.95

## SOUPS & SALADS

### Clam Chowder

2016 "Best Professional Chowder" Winner  
cup \$6.95 bowl \$8.95 sourdough bread bowl \$11.95

### GF Butternut Squash 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 \$8  
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  
add 8oz king crab legs \$20 \$31.95

### 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 \$18.95

### GF Chicken Castroville

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

white fish 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 \$26.95

### 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

Stoli Vanilla Mocha

Peppermint & Baileys Coffee

Tropical Mimosa

Mr. Belvedere Bacon Bloody Mary

## WHITE WINE

Kendall Jackson Chardonnay 8/30

Storrs Chardonnay 12/46

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

Hahn Pinot Noir 9/34

Soquel Vineyards Pinot Noir 12/45

7 Deadly Zinfandel 12/45

Altos Del Plata Malbec 9/34

## SPARKLING WINE

Piper Sonoma Brut 40btl

Chandon Rose (split) 11btl

Chandon Brut (split) 11btl

Valdo Prosecco (split) 10btl

Opera Prima 8/24

## Dessert Special

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