



STARTERS

Garlic Bread sourdough bread, garlic & herb butter, parmesan	\$7.95	GF Ceviche tilapia cured in lime juice with tomato, cilantro, onion & peppers, served with corn tortilla chips	\$14.95
Calamari tender fried calamari steak strips, cocktail & tartar sauce	\$16.95	Gilroy Garlic Fries served with homemade ranch dressing	\$7.95
Manila Clams garlic, white wine & butter, fresh tomatoes & scallions	\$18.95	Sweet Potato Fries served with chipotle aioli	\$7.95
Roasted Garlic & Brie brie cheese, roasted garlic, seasonal fruit, fig jam & sliced baguette	\$15.95	GF Fresh Oysters 1/2 dozen \$16.95/Full \$31.95 seasonal selection served with cocktail sauce, lemon & horseradish	
Potato Skins applewood smoked bacon, cheese & green onion	\$12.95	Ahi Poke sashimi grade ahi mixed with a lemon wasabi citrus soy sauce tossed with macadamia nuts & cucumber served over cold organic soba noodles & crispy fried soba noodles add avocado \$2	\$15.95

SOUP & SALAD

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		Caesar Salad romaine, caesar dressing, shaved parmesan, croutons add salmon or steak \$10 add grilled chicken \$5 add avocado \$2 add fried calamari or bay shrimp \$6	\$13.95
GF Buddha Salad mixed greens, edamame hummus, carrots, sliced apple, roasted beets, sweet potato, sliced almonds, tahini dressing on the side add salmon or steak \$10 add grilled chicken \$5	\$15.95	GF Mixed Greens & Gorgonzola Salad organic mixed greens, gorgonzola, seasonal fruit, glazed walnuts balsamic vinaigrette add salmon or steak \$10 add grilled chicken \$5 add avocado \$2 add fried calamari or bay shrimp \$6	\$15.95
Asian Chicken Salad panko crispy chicken, mixed greens, cabbage, cucumbers, carrots, sprouts & crispy soba noodles, almonds & Thai peanut dressing	\$18.95	GF Steak Salad flat iron steak mixed greens, balsamic vinaigrette, tomatoes, gorgonzola, avocado, corn & black bean salsa, tortilla strips	\$24.95

SEAFOOD

Stuffed Salmon stuffed with crab & shrimp, spinach, jack cheese, parmesan, cream and alfredo sauce, baked and topped with a citrus cream buerre blanc, served with island rice & vegetables	\$27.95	*Fresh Featured Seafood ask your server for current selection & details	\$mp
Grilled Mahi Mahi dusted with flour, grilled, topped with a citrus wasabi ponzu sauce topped with roasted pineapple salsa and served with sauteed kale & island rice	\$22.95	GF Island Seabass grilled and topped with a cilantro lime buerre blanc and roasted pineapple salsa served with sauteed spinach & island rice	\$24.95
Horseradish Salmon grilled salmon served over mashed potatoes, sauteed spinach, topped with a horseradish lemon & basil aioli	\$23.95	Fish & Chips white fish breaded (not beer battered) crispy fried served with french fries & vegetables	\$21.95
GF Seafood Kabobs 2 kabobs of mahi mahi, salmon, prawns, grilled with onion, bell pepper, cherry tomatos, citrus cream sauce & island rice	\$26.95	Seafood Platter breaded white fish, coconut prawns & crispy calamari combination served with island rice & vegetables	\$24.95

CHICKEN & PASTA

Ideal Chicken Parmesan breaded chicken served over penne with spinach, classic marinara and topped with jack & parmesan cheese with a basil pesto sauce	\$22.95	Ideal Fettucine Alfredo served classic style with a hint of nutmeg & black pepper add prawns \$7 add chicken \$5 add steak \$10	\$19.95
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 & vegetables	\$20.95	Pesto Chicken Penne chicken breast sauteed in olive oil, white wine, light cream, roasted garlic, basil, tomatoes and kalamata olives tossed with penne, topped with pine nuts, sundried tomatoes & parmesan	\$21.95
		Clams & Fettucine garlic, white wine & butter, fresh tomatoes & scallions tossed with fettucine pasta, served with garlic bread	\$22.95

STEAKS & BURGERS

GF Filet Mignon 8oz choice cut charbroiled, topped with roasted garlic gorgonzola butter, served with mashed potatoes & vegetables add sauteed mushrooms \$2.95 add roasted garlic \$2.95	\$33.95	GF Baby Back BBQ Ribs half rack \$18.95/full \$25.95 pork ribs cooked tender and basted with a mesquite BBQ sauce served with coleslaw & french fries	
Steak Santa Cruz 8 oz flat iron steak charbroiled and topped with sauteed prawns, artichoke hearts, scallions, mushrooms and a garlic bulb, served with mashed potatoes & vegetables	\$27.95	Guacamole Bacon Burger braveheart black angus burger with jack cheese, homemade guacamole and crispy bacon, served with french fries	\$18.95
GF New York Simply Grilled 12 oz New York steak charbroiled and served with mashed potatoes & vegetables	\$28.95		

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.

Please make staff aware of any food allergies. For your convenience, 20% gratuity may be added to groups of 15 or more.

SIGNATURE COCKTAILS

Tropical Mimosa

House champagne mixed with tropical juice

Mr. Belvedere Bacon Bloody

Belvedere vodka & Ideal's famous housemade bloody mary mix
celery salt glass, maplewood bacon

El Presidente

Don Julio blanco tequila, Cointreau, fresh lime, sweet & sour
with a float of Grand Marnier

Sangria

House red wine, peach schnapps, black raspberry, oj, & sprite

Berrilicious Lava Flow

Bacardi rum, pineapple & coconut juice, blended with strawberries

Moscow Mule

Tito's vodka, ginger beer & fresh lime

Aperol Spritz

Prosecco, Aperol, soda water & lemon

Ketel Petel

Ketel One grapefruit & Rose, press, lemon

Bulleit Old Fashioned

Traditional old fashion prepared with Bulleit whiskey

Strawberry Fields

Herradura Silver, fresh lime juice, triple sec, strawberry puree and a splash of sweet & sour. This is served on rocks

Malibu Planters Punch

Malibu Coconut Rum, pineapple juice, orange juice & dark rum

Blue Hawaiian

Bacardi Superior Whits Rum, pineapple juice and blue curacao liqueur

Mexican Mimosa

Casamigos Blanco tequila with fresh orange juice, topped with prosecco and a splash of grenadine

WINE MENU

WHITE WINE

	g	b
Vista Point Chardonnay California	\$8	\$30
Kendall Jackson Chardonnay California	\$11	\$42
Storrs Chardonnay (Local) Central Coast	\$13	\$50
Piccini Pinot Grigio Italy	\$9	\$34
Mohua Sauvignon Blanc New Zealand	\$9	\$34
Joel Gott Sauvignon Blanc Sonoma	\$10	\$38
Mimi Rose France	\$9	\$34

RED WINE

	g	b
Vista Point Cabernet Sauvignon California	\$8	\$30
J Lohr Cabernet Sauvignon Paso Robles	\$10	\$38
Robert Hall Merlot Sonoma	\$9	\$34
Ryder Pinot Noir (Local) Central Coast	\$10	\$38
Soquel Vineyards Pinot Noir (Local) Santa Cruz Mountains	\$13	\$50
The Biker Zinfandel Paso Robles	\$10	\$38
Altos Del Plata Malbec Argentina	\$9	\$34
Taylor Tawney Port 10 yr. Portugal	\$12	\$40

CHAMPAGNE & BUBBLES

Chandon Rosé Split Sparkling Wine, California	\$11	Lucca Piretti Prosecco Split Italy	\$11
Chandon Brut Split Sparkling Wine, California	\$11	House Champagne Spain	\$8g \$24
Piper Sonoma Brut Napa	\$40		

DRAFT & BOTTLES

Santa Cruz Mountains IPA (Local)

7.5% American IPA, Orgainc, Santa Cruz, Ca (DRAFT)

Santa Cruz Mountain Amber Ale (Local)

5% American Amber, Organic, Santa Cruz, Ca (DRAFT)

Discretion Uncle Dave's Rye IPA (Local)

6.5% Full-bodied IPA, Santa Cruz, Ca (DRAFT)

Kona Longboard Lager

4.6% Lager, Hawaii (DRAFT)

Pacifico

4.6% Mexican Lager, Mazatlan, Mexico

Blue Moon

5.4% Belgian-style wheat beer, Colorado

GF Golden State Cider

5% American Cider, Cincinnati, Ohio

GF Omission Pale Ale

5.8% American Pale Ale, Oregon

Corona Extra

4.6%, Mexican Lager, Mexico

Modelo Especial

4.4% Mexican Lager, Mexico

Guinness Stout

4.2% Irish Stout, Dublin, Ireland

White Claw Hard Seltzer Black Cherry or Lime

Chicago, IL - 5.0% ABV

Coors Light

4.2% light lager, Colorado

Coors Original

5.4% American Lager, Colorado

Stella Artois

5%, Euro Pale Lager, Belgium

Seasonal Beer

Ask your server for details

BEVERAGES

Soft Drinks coke-diet coke-sprite-root beer

Fresh Orange Juice-Grapefruit Juice-Pineapple-

Cranberry-Tomato Juice- Martinelli's Apple Juice

Root Beer Float

Ice Tea, Lemonade, Hot Tea, Strawberry Lemonade,

Pelligrino, Milk, Chocolate Milk