

# HAPPY THANKSGIVING

Thank you for celebrating at Ideal Bar & Grill  
Thursday, November 26, 2020



## STARTERS

**VG** **Roasted Garlic & Brie** served with fresh fruit & sliced baguette \$15.95

**Fried Calamari** served with our house made cocktail & tartar sauce \$16.95

**Ceviche** tilapia cured in lime juice with tomato, onion & peppers– served with house made tortilla chips \$14.95

**Garlic Bread** sourdough bread, garlic & herb butter, parmesan \$7.95

## SOUP & SALAD

**VG** **side salad** mixed greens, tomato, onion, cucumber, carrots, choice of dressing \$6.95

**VG** **side harvest salad** mixed greens, roasted beets, sweet potatoes, carrots, cucumbers & avocado – choice of dressing \$7.95

**GF** **VG** **Mixed Greens & Gorgonzola** \$15.95 mixed greens tossed in a light balsamic vinaigrette with gorgonzola cheese, glazed walnuts & fresh sliced apple  
Add grilled chicken \$5 | Add salmon or steak \$10

**Asian Chicken Salad** panko crispy chicken, mixed greens, cabbage, cucumbers, carrots, sprouts & crispy soba noodles, almonds, & Thai peanut dressing \$18.95

**"Award Winning" Clam Chowder** cup \$6.95 bowl \$8.95 sourdough breadbowl \$12.95

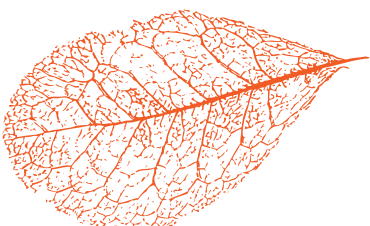
**GF** **VG** **Roasted Veggie & Butternut Squash Soup** cream based garnished with toasted pumpkin seeds cup \$5.95 bowl \$ 7.95 sourdough breadbowl \$9.95

## SPECIALS

**Traditional Turkey Feast** oven roasted turkey (light & dark meat mix) topped with homemade gravy and orange-cranberry sauce served with maple roasted yams, garlic mashed potatoes, sage stuffing & green beans **\$25.95 (12 oz plate)**


**GF** **Prime Rib** slow roasted, garlic mashed potatoes & veggies **\$32.95 (10-12 oz cut)**

**Fresh Pumpkin Pie** local Gizdich Ranch farm fresh pie \$7



# SANDWICHES


**Guacamole Bacon Burger** black angus ground chuck topped with jack cheese, crispy bacon & homemade guacamole; lettuce, tomato, onion on the side—served with french fries \$18.95

 **Seafood Melt** shrimp & crab meat salad on sourdough bread, grilled with jack cheese—served with french fries \$17.95

## Turkey, Bacon & Avocado


wheat bread with pesto aioli, mixed greens & tomato— served with coleslaw  
Make it vegetarian? -minus the meat and we will add avocado hummus, carrots and cucumbers!  
\$15.95


# ENTREES

 **Stuffed Salmon** stuffed with crab & shrimp, spinach, jack cheese, basil, parmesan and crab mixture, baked and topped with a citrus cream beurre blanc – served with island rice & vegetables \$27.95


**Fish & Chips** Alaskan cod breaded (not beer battered) and fried to perfection – served with french fries & vegetables \$21.95

**Chicken Castroville** fresh herb seasoned chicken, sauteed with garlic, olive oil and white wine, artichoke hearts, capers and olives— served with mashed potatoes & vegetables \$20.95

 **Filet Mignon** 8oz choice cut filet charbroiled, topped with roasted garlic gorgonzola butter – served with garlic mashed potatoes & vegetables \$33.95

 **Steak "Santa Cruz"** 8oz flat iron steak charbroiled and topped with sauteed prawns, artichoke hearts, scallions, mushrooms finished with a garlic bulb –served with mashed potatoes & vegetables \$27.95

**Pasta Pomodoro** fettuccine pasta in olive oil, white wine and fresh garlic, kalamata olives, artichoke hearts, scallions, tomatoes, mushrooms, fresh basil topped with parmesan cheese  
\$19.95 Add Chicken \$5 | Add Prawns \$7 | Add Steak \$10

 **Lobster Gnocchi** Shiitake & oyster mushroom, baby arugula, whiskey cream sauce  
\$27.95

# HOLIDAY COCKTAILS

**Mr. Belevedere's Bacon Bloody Mary**

**Pomegranate Mimosa**

**Bulleit Old Fashion**

# DESSERTS

**Chocolate Lava Cake**

**Coconut Cheesecake**

~~**Creme Brulee**~~

~~**Ideal Ice Cream Sandwich**~~

~~**S'mores Pudding**~~

 - gluten free  - vegetarian  - shellfish