



serving comfort food to atascadero since 2008

**DINNER**

# APPETIZERS



- SOUP OF THE DAY** ask about today's homemade soup cup 6 / bowl 9  
**CRUSTED AHI** sushi grade ahi / panko crust / pineapple teriyaki / asian slaw 16  
**GRILLED ARTICHOKE** garlic butter / chef's seasoning / chipotle aioli 12 **veg, gf**  
**PARMESAN GARLIC FRIES** fresh garlic / shredded parmesan / dried parsley 9 **veg**  
**ONION STRINGS** finely sliced onion / seasoned flour / sun-dried tomato ranch 8 **veg**  
**FISH TACOS** fresh snapper / cabbage / salsa / jalapeno lime creme / pickled onion 13 **gf**  
**CAPRESE** fresh mozzarella / fresh basil / tomato / balsamic reduction / olive oil 12 **veg, gf**  
**JALAPENO RINGS** sliced jalapenos / beer battered & fried / sun-dried tomato ranch 13 **veg**  
**AHI POKE** soy & sesame marinated sushi grade ahi / spicy mayo / asian slaw / crispy wontons 14  
**MAPLE ROASTED BRUSSELS** applewood smoked bacon / maple syrup / blue cheese crumbles 12 **gf**  
**FRIED CALAMARI** tubes & tentacles / seasoned flour / house-made cocktail sauce / house-made tartar 14  
**CAJUN MUSHROOMS** white wine garlic butter / chipotle puree / parmesan / green onions / crostinis 12 **veg**



# BURGERS

choice of: brioche, ciabatta, or gluten free bun - add 1  
choice of: french fries / seasoned sliced tomatoes

upgrade: soup or salad 1.5 / sweet potato fries 2 / onion strings 2 / parmesan garlic fries 3 / jalapeno rings 3.5

**GUEST HOUSE BURGER** ground chuck / cheddar cheese / green leaf / sliced tomato / red onion / garlic aioli 16

**CHIPOTLE TURKEY BURGER** lean ground turkey / pepper jack cheese / roasted red peppers / green leaf / sliced tomato / onion strings / chipotle aioli 16

**BLACK BEAN BURGER** black bean vegan patty / pepper jack cheese / green leaf / sliced tomato / grilled onion / garlic aioli 15 **veg**

**BBQ BURGER** ground chuck / jack cheese / applewood smoked bacon / fried onion strings / house bbq sauce / garlic aioli 18

**AVO SWISS BURGER** ground chuck / swiss cheese / avocado / green leaf / sliced tomato / red onion / garlic aioli 17

**PORTABELLA SANDWICH** grilled portabella / goat cheese / roasted red peppers / arugula / tomato / grilled onions / garlic aioli (no beef patty) 16 **veg**



# SALADS

**WESTERN CHICKEN SALAD** mixed greens / grilled chicken breast / black beans / roasted corn / grape tomatoes / fried onion strings / shredded cheese / tortilla chips / bbq sauce / sun-dried tomato ranch dressing 17

**CHICKEN COBB SALAD** mixed greens / grilled chicken breast / avocado / applewood smoked bacon / hard boiled egg / grape tomatoes / blue cheese crumbles / black olives / blue cheese dressing 17 **gf**

**APPLE & WALNUT SALAD** mixed greens / sliced apples / candied walnuts / blue cheese crumbles / dried cranberries / golden raisins / raspberry vinaigrette 15 **veg, gf** add chicken 4.5

**STEAK SALAD** mixed greens / grilled flat iron / grape tomatoes / applewood smoked bacon / blue cheese crumbles / fried onion strings / blue cheese dressing 20

**SALMON SALAD** mixed greens / grilled salmon fillet / edamame / red onion / candied walnuts / feta cheese / grape tomatoes / honey citrus vinaigrette 21 **gf**

**BERRY SALAD** mixed greens / strawberries / raspberries / blueberries / goat cheese / candied walnuts / honey citrus vinaigrette 15 **veg, gf** add chicken 4.5

**AHI SALAD** mixed greens / seared, sushi grade ahi / cucumber / edamame / grape tomatoes / red onion / crispy wontons / soy wasabi vinaigrette 24

**CAJUN SHRIMP CAESAR SALAD** chopped romaine / cajun-lime prawns / shredded parmesan / croutons / creamy caesar dressing 18



## STEAKS

all steaks are double R ranch choice beef served with classic whipped or baked potato,  
fresh seasonal vegetables and soup or salad

**8OZ FLAT IRON 24**

**8OZ FILET MIGNON 38**

**14OZ RIB EYE 36**

add 3 shrimp scampi 6

add 3 cajun lime shrimp 6.5

add 4 baby back ribs 6

add melted blue cheese 4

add grilled portabellas 4

add cajun mushrooms 4

## COMFORT



served with soup or salad

gluten free fusilli pasta available add 2, please allow extra time

### SPINACH & GORGANZOLA RAVIOLI

stuffed ravioli / fresh spinach / sun-dried tomatoes /  
pine nuts / pesto cream sauce / garlic bread 25 veg

### SPAGHETTI BOLOGNESE

spaghetti pasta / house-made beef marinara / shredded  
parmesan / garlic bread 20

### CHICKEN ALFREDO

fettuccine pasta / grilled chicken breast / house-made  
alfredo / shredded parmesan / garlic bread 24

### PORTABELLA & BEEF STROGANOFF

diced sirloin / portabellas / egg noodle / sour cream beef  
broth / garlic bread 24

### DRY BREADED FISH & CHIPS

fresh snapper / house breading / coleslaw / house-made  
tartar / choice of french fries or sweet potato fries 19

### BASIL BUTTER SALMON

grilled salmon fillet / caper basil  
compound butter / garlic orzo / fresh  
spinach / tomato / asparagus 28

### FRESH FISH

ask about today's fresh catch and how  
our chef is preparing it!

### CHICKEN POT PIE

roasted chicken / carrots / celery /  
peas / onions / potatoes / mushroom  
cream sauce / puff pastry crust 20

### FREE RANGE CHICKEN MARSALA

pan seared then roasted free-range chicken breast /  
portabella and marsala reduction / classic whipped  
potatoes / fresh seasonal vegetables 25

### CORIANDER CRUSTED CHICKEN

tenderized chicken breast / fried with coriander panko  
crumbs / raspberry cream sauce / classic whipped  
potatoes / fresh seasonal vegetables 24

### MEATLOAF

house-made with ground chuck / brown gravy / classic  
whipped potatoes / fresh seasonal vegetables 22

### CHICKEN FRIED STEAK

fried steak / country gravy / classic whipped potatoes /  
fresh seasonal vegetables 22

### BABY BACK RIBS

slow smoked baby back ribs / house-made bbq sauce /  
fried potato wedges / corn on the cob / coleslaw 26



## WEEKLY SPECIALS

4:30pm - while they last!

**TUESDAY** Steak Dinner for Two - two 5oz flat irons / vegetables / classic whipped potatoes 28

**WEDNESDAY** From the Bay Wednesday - join us for our selection of shellfish favorites:

STEAMED CLAMS - garlic white wine sauce / fresh herbs / toasted baguette 15

SHRIMP COCKTAIL - tiger prawns / avocado / house cocktail sauce 14

**THURSDAY** Chef Special - Join us every Thursday for a different and unique special from our head chef

**FRIDAY & SATURDAY** Prime Rib - baked potato / vegetables / creamy horseradish / au jus 34

**SUNDAY** Steak & Lobster - 5oz flat iron / 6oz lobster tail / rice pilaf / fresh vegetables 26

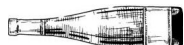
\*weekly specials may not be available on holidays or special events

GIFT CERTIFICATES available in any denomination  
Be sure to check out our sister concepts  
at northcountryrestaurantgroup.com



SCAN ME

## WINE



### WHITE WINE

Salmon Creek White Zin 8 / 29  
Rabble Rose ` (Tooth and Nail) 10 / 37  
Salmon Creek Chardonnay 8 / 29  
Bianchi Chardonnay 9 / 33  
Tolosa No Oak Chardonnay 12 / 45  
Tangent Sauvignon Blanc 9 / 33  
Treana Blanc Blend 12 / 45  
J Dusi Pinot Grigio 10 / 37  
Tobin James Riesling 9 / 33  
Tobin James Sparkling Split 9

### RED WINE

Wild Horse Merlot 9 / 33  
Salmon Creek Cabernet 8 / 29  
J Lohr Cabernet 11 / 41  
Harlow Ridge Pinot Noir 9 / 33  
Ancient Peaks Zinfandel 10 / 37  
Clayhouse Syrah 10 / 38  
Ragpickers Dream Port 9 / 33  
  
Eberle "V.S." Cab 36  
Chasimal Estate Pinot Noir 48  
Adelaida "Anna's Vineyard" Syrah 52  
Tobin James "Ballistic" Zinfandel 30  
Opolo Mt. Zinfandel 38  
Broken Earth Grenache 45  
Ancient Peaks "Oyster Ridge" Red Blend 75  
Troublemaker Red Blend 38



## BEER

**DRAFT BEER**      16oz / 6      22oz / 8  
Firestone, 805 Blonde Ale  
Barrel House, Sunny Daze Citrus Blonde  
Firestone, DBA  
Sierra Nevada, Pale Ale  
Lagunitas, IPA  
Seasonal Handle - market price

### BOTTLED BEER

Tin City Poly Dolly Cider (12oz can) 8  
Black Butte Porter 5  
Budweiser 5  
Bud Light 5  
Coors Light 5  
Corona 5  
O'douls Amber N.A. 4

## HOUSE SPECIALTIES

**DUSTIN'S LONG ISLAND** grey goose / bombay sapphire / bacardi silver / patron silver / cointreau / sweet & sour / coke / tall 14

**RASPBERRY SMASH** tito's vodka / fresh lemon juice / fresh raspberries / ginger beer / lemon lime soda 12

**ITALIAN MARGARITA** patron silver / cointreau / fresh lime juice / sweet & sour / disaronno / salt rim / tall 12

**CUCUMBER CRISP** prairie organic cucumber vodka / fresh cucumber / fresh lime juice / soda water / lemon lime soda / tall 11

**FILTHY MARTINI** choice of tito's vodka or hendrick's gin / olive juice / fresh cracked pepper / hand stuffed blue cheese olives 12

**HOT RASPBERRY MULE** stoli hot / fresh lime juice / fresh raspberries / fresh jalapeno / ginger beer / copper mug 11

## OLD FASHIONEDS

**PEANUT BUTTER OLD FASHIONED** skrewball peanut butter whiskey / bookers / angostura bitters / orange bitters / simple syrup / large ice cube 13

**GOLD FASHIONED** makers mark / cointreau / orange bitters / simple syrup / large ice cube 13

**HANDSHAKE OLD FASHIONED** buffalo trace bourbon / fernet blanca / angostura bitters / orange bitters / simple syrup / large ice cube 13

**BLACK LIQUORICE OLD FASHIONED** rittenhouse rye / sambuca / peychauds bitters / simple syrup / large ice cube 13

## LEMON DROPS

**RASPBERRY DROP** stoli razberi / chambord / triple sec / fresh lemon juice / lemonade / sugar rim / up 11

**LAVENDER DROP** tito's vodka / lavender simple syrup / fresh lemon juice / fresh lavender / up 12

**VANILLA DROP** stoli vanil / triple sec / fresh lemon juice / lemonade / sugar rim / up 11

**HAPPY HOUR EVERY DAY  
3PM-5PM  
\$2 OFF ALL DRAFT BEER,  
WINE, LIQUOR & APPETIZERS!**