

this menu prepared for you by:



bite boltTM

ANY restaurant - delivered lightning fast

bitebolt.com 805.328.5050

APPETIZERS

Western Cheese Fries	7
Jack & Cheddar cheese covering hot crisp fries topped with range beans and served with Ranch dressing	
Fried Duck Strips	8
Yes, real duck! Coated in an almond breading and served with fries and Honey-Mustard sauce	
Jalapeño Poppers	8
Jalapeños filled with cheddar cheese, fried, and served with Ranch dressing	
Fried Chicken Strips	8
The classic all white breast meat served with fries and Ranch dressing	
Grilled Chicken Sausage	9
A Mediterranean styled, lightly spiced sausage sliced and served on a bed of rice pilaf with our dipping sauce	
Angus Beef Sliders	9
USDA Prime Angus Beef Chuck served on a ciabatta roll with tomato, kosher pickle chips, onion, and thousand island dressing.	
Steak Filled Skins	11
A new twist on an old favorite! Potato skins filled with juicy chunks of steak, smothered with two types of melted cheese, and topped with green onions.	
Venison Stuffed Mushrooms	11
New Zealand farm raised venison and spices baked into a large mushroom cap and topped with Jack and Parmesan cheeses	
Black Tiger Shrimp Cocktail	13
Plenty enough for two	

SALADS

All dressings are homemade and include Honey-Mustard, Ranch, Bleu Cheese, Thousand Island, and Italian. Add crumbled Bleu Cheese for \$2

Grilled Chicken Salad	15
A ½ pound breast grilled diced and served on our unique salad mix	
Grilled Steak Salad	15
One half pound Tri-Tip grilled and spiced Santa Maria style and served over crisp greens	
Salmon Salad	19
Fresh grilled Salmon fillet tops our entrée Salad plate	
Char Broiled “Fresh Catch” Salad	Market Price
Choose from our daily selection of fresh seafood	
Entrée Salad- No Meat	9
Crisp Green leaf and Iceberg lettuce with tomatoes, onions, carrots, cucumbers, Jack and Cheddar cheese and our homemade croutons	

A 15% gratuity will be added to all parties of eight or more
No separate checks, please

FROM THE WESTERN GRILL

ALL DINNERS INCLUDE SALAD WITH YOUR CHOICE OF HOMEMADE DRESSINGS, AND OUR RANGE BEANS. COMPLIMENTARY FRESH CIABATTA ROLLS AVAILABLE ON REQUEST. CHOOSE A BAKED POTATO, LONG GRAIN AND WILD RICE PILAF, YUKON GOLD GARLIC MASHED POTATOES, OR FRENCH FRIES. BAKED YAM AVAILABLE FOR AN ADDITIONAL \$1. ALL OUR STEAKS ARE HAND CUT MIDWESTERN CORN-FED BEEF, SEASONED WITH OUR UNIQUE HERB BLEND & CHAR-GRILLED TO YOUR SPECIFICATIONS.

Tri-Tip Steak $\frac{3}{4}$ lb. Angus Beef **17**

The steak Santa Maria made famous (We recommend ordering medium or less to preserve moisture)

Chateau Cut Top Sirloin $\frac{1}{2}$ lb. (The "Filet" of Top Sirloin) **18**

The Chateau is the most tender, absolute center cut from each aged **U.S.D.A. Prime Angus Beef** Top Sirloin

1 lb. Top Sirloin Steak **23**

A full cut of our aged **U.S.D.A. Prime Angus Beef** Top Sirloin

1 lb. Boneless Rib-Eye Steak **24**

The largest, most tender steak we offer

New York $\frac{3}{4}$ lb. **22**

The classic favorite

Pork Chops **19**

Two center cut $\frac{1}{2}$ pound chops grilled to perfection

Grilled Chicken Breast **17**

A $\frac{3}{4}$ lb. Boneless and skinless breast char-grilled

Fresh Pacific Salmon **21**

Fresh Catch of the Day **Market Price**

Ask your server for today's selections

Cedar Plank Salmon **24**

Our fresh Pacific Salmon grilled, and served atop a cedar plank and topped with a soy-mustard glaze

STEAK ENHANCEMENTS

Surf and Turf--Add succulent Black tiger Shrimp sautéed in garlic butter 9

Mushroom Toppers--Sautéed Mushrooms and Onions to smother any entrée 4

Black and Bleu--Dusted in Cajun Blackening spices and topped with melted bleu cheese 4

Dinner Pairings **24**

Choose any two of the following to create your own combination dinner.

• Jumbo Black Tiger Shrimp sautéed in garlic butter • $\frac{1}{2}$ lb. Tri-Tip steak • Pork Chop •
• $\frac{1}{2}$ lb. boneless, skinless chicken breast • Petite Top Sirloin

Black Tiger Shrimp Dinner **26**

Sautéed in garlic butter and served on a bed of rice pilaf

BURGERS & SANDWICHES

ALL BURGERS SERVED ON A CORN DUSTED BUN, WITH LETTUCE, TOMATO, KOSHER PICKLE CHIPS, ONION, AND MAYONNAISE. SERVED WITH FRENCH FRIES, AND ARE PREPARED MEDIUM UNLESS OTHERWISE REQUESTED.

BURGER ENHANCEMENTS

Jack, Swiss or Cheddar cheese	1
Bleu Cheese crumbles	2
Sautéed Mushrooms & Onions	2

Winchester Burger 1/2 lb. USDA Prime Angus Beef Chuck	9
Kobe Beef Burger Japanese styled, sake massaged, beer fed beef	11
Buffalo Burger 1/3 fewer calories than beef	10
Ostrich Burger Lean and flavorful, the bird of the 21 st century (tastes similar to beef)	10
Turkey Burger Seasoned 100% White breast meat	9
Garden Burger™ The vegetarian classic	8
Sun-Dried Tomato Wrap Your choice of sautéed Chicken, Tri-Tip or diced veggie patty with red peppers, sun-dried tomatoes, cheese, mushrooms, onions, cucumbers, crisp lettuce and our special sauce, all wrapped in a sun-dried tomato tortilla	12
The Duke's Favorite A char-broiled chicken breast served on grilled sourdough with sautéed mushrooms & onions, mayo, tomatoes, and melted Swiss cheese	12
Tri-Tip Sandwich Hand carved and served on a torpedo roll, with grilled onions, mayo, lettuce and tomatoes. Served with salsa.	11
BBQ Tri-Tip Sandwich Our famous Tri-Tip smothered in house BBQ sauce and served on a torpedo roll.	11
Barbary Coast Grilled Crab Sandwich Served on grilled sourdough, our Blue Crab salad is topped with sautéed mushrooms & onions, tomatoes, and melted Swiss cheese. A Fisherman's Wharf favorite!	13
Three Cheese Grilled Sandwich Melted Jack, Cheddar & Swiss cheeses surround sliced tomatoes and sautéed mushrooms & onions, mayo, all on grilled sourdough	8

SIDES

Rice Pilaf	3	Baked Yam	4	Side Salad	4
Baked Potato	3	French Fries	4	Sliced Tomatoes	2
Garlic Mashed Potato	3	Range Beans	2		