



## **LUNCH**

### **Starters**

#### **Tagine**

Tagine-style chicken, shredded carrots, olives, and cilantro served in lettuce cups, with a tagine glaze and tzatziki sauce. \$14

#### **Street Tacos**

Grilled carne asada with chopped onions, cilantro, and cotija cheese on corn tortillas with green and red salsas. \$15

#### **Tart**

Spinach, artichoke, shallots, and fresh herbs in a warm tart shell. Topped with goat cheese. Served with a baby arugula-fennel salad. \$16

### **Soups & Salads**

#### **Chowder**

New England clam chowder (contains bacon).  
Cup \$5 - Bowl \$8 – Homemade Bread Bowl \$15

Soup of the Day – Cup \$5 - Bowl \$8

#### **Gado Gado Salad**

Pears, apples, pineapple, mandarin oranges, cucumber, carrots, red onions, crispy tofu, hard-boiled egg, and rice noodles with peanut dressing. Served over a bed of cabbage. \$16

#### **Cactus Salad**

Roasted bell peppers, shaved red onion, cucumber, cherry tomatoes, nopales, and crisp romaine in a crunchy tostada shell, with guajillo chili dressing, avocado, and cotija cheese. \$16

#### **Chickpea Salad**

Tomatoes, cucumbers, red onion, chickpeas, and Kalamata olives with a lemon-basil vinaigrette. Served over baby arugula with feta cheese and crisp pita chips. \$16

#### **Caesar**

Crisp romaine with shaved Parmesan cheese, croutons, and a creamy Caesar dressing. \$12

Add chicken or shrimp to any salad...\$8

## Specialties

### Fish & Chips

Fresh, beer-battered Pacific rockfish, fried golden brown and served with steak fries, house-made tartar sauce and lemon wedges. \$17

### Hanger Steak

Grilled 8-ounce hanger steak, béarnaise sauce, horseradish whipped potatoes, roasted cauliflower, garlic chips. \$31

### Mole Amarillo

Winter squash three ways, crispy rice cakes, traditional Oaxacan Mole Amarillo, corn tortillas (vegetarian). \$27

## Sandwiches

### Brisket

Smoked brisket, barbecue sauce, grilled onions, and coleslaw on a French roll. \$18

### Roasted Vegetable Club

Eggplant, portabella mushrooms, roasted red pepper, fennel, red onion, Gruyère, and baby arugula with roasted garlic-thyme oil on toasted homemade whole-grain bread. \$15

### Saltimbocca

Sliced turkey breast, crisp pancetta, arugula, shaved red onion, and sliced tomato with lemon-sage aioli on homemade ciabatta. \$16

### Ragged Point Burger

Grilled 1/2 pound Angus ground beef, ground turkey or veggie burger on a sesame-brioche bun with lettuce, tomato, onion, and a dill pickle. \$16

Add cheese, grilled onions, or sautéed mushrooms - \$1 each

Add bacon, avocado, or an egg - \$2 each

## Sides

Curly, steak, shoestring, or sweet potato fries \$4.5

Onion rings \$6 - Side salad \$10

Corkage fee - \$10

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Reservations or Room Service - 1-805-927-5708