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eronimo

SOUPS

- Soup of the Day** "Bottomless Cup" 6.00
- Desert Mountain Chili** 6.00

STARTERS

- Crab Tacos** (3) Orange/Avocado/Tomato/Radish/ Orange Jus/Chipotle Mojo/Wonton 8.00
- Grilled Steak Taco**/Charred Salsa/Onion/Cilantro/ Lime/ Corn Tortillas 2.50
- Grilled Chicken Quesadilla**/Three Cheese Blend/ Charred Salsa/ Guacamole/Sour Cream 9.00
- Chicken Wings**/Celery/Carrots/Ranch & Blue Cheese Dressing/ Choice of BBQ/Hot/Thai Sauce 9.00

SUSHI ROLLS

- Dragon Roll**/ Tempura Shrimp/ Eel/Avocado/Cucumber/Rice/ Nori/Eel Sauce/Chili Threads 10.00
- Lump Crab California Roll**/ Blue Lump Crab/Rice Nori/ Cucumber/ Avocado/Sesame Seeds 10.00
- Diablo Ahi Tuna Roll**/Spiced Ahi Tuna/Cucumber/Nori/ Sesame Seeds* 10.00
- Tempura Salmon Roll**/Salmon/Nori/Rice/Jalapeno/Cilantro/ Red Pepper/Tempura Mix* 10.00

SLIDERS

- Lobster Cake**/Brie /Onion /Peach /Jicama /Avocado/ Meyer Lemon Oil/Tomato Preserve 4.50
- Seasoned Angus Beef Patty***/Aged Vermont Cheddar/ Caramelized Onion/Fig Compote 3.50
- Short Rib Slider**/Mayonnaise/Tangy Kimchi 3.75

SIDES

- Charred Corn** 4.00
- Ranchero Mac n Cheese** 5.00
- Mosaic Grilled Vegetables** 4.00

SIGNATURE SALADS

- Caesar Salad**
Romaine Hearts/Grana Padano/Herbed Croutons/ Caesar Dressing 9.00
- Chinese Chicken Salad**
Romaine/Carrots/Cucumber/Celery/Pulled Chicken/ Pan Fried Noodles/Radish Sprouts/Almonds/Ginger Japanese Dressing/ Sesame Seeds Large 12.00 Small 8.00
- Classic Cobb**
Romaine/Bacon/Tomato/Cucumber/Egg/Blue Cheese/ Grilled Chicken Breast/Avocado Choice of Dressing Large 12.00 Small 8.00
- Seafood Cobb**
Romaine/Bacon/Tomato/Cucumber/Egg/Blue Cheese/ Lump Blue Crab/Shrimp/Avocado Choice of Dressing Large 14.50 Small 11.00
- Grilled Watermelon Salad**
OWF Tomato/Feta/Alfalfa Sprouts/Lime Olive Oil/ Strawberry Balsamic/Chive 9.00
- Roasted Beet Salad**
Mache/Fennel/Radicchio/Triple Cream Cheese/Hearts of Palm/ Crostini/Champagne Vinaigrette 12.00
- To Any Salad**
6 oz. Grilled Chicken Breast 4.00
5 oz. Grilled or Roasted Salmon Steak 7.25

ENTRÉE

- Spicy Fish Tacos**
Tortilla Crusted Dover Sole/Cabbage Slaw/ Tomatillo Avocado Salsa/Chipotle Mojo/Red Chile Rice 15.25
- Slow Roasted Harissa Chicken Gyro**
Cucumber/Tomato/Red Onion/Parsley/Mint/Tzatziki Sauce/ Grilled Pineapple/Whole Wheat Pita 11.00

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness. Person with Allergies and Special Dietary Restrictions, Please Be Aware That an Ingredient List of All Menu Items and All Specials is Immediately Available to You upon Request.

SANDWICHES

INCLUDE CHOICE OF SIDE

- Fries/ Onion Rings/ Fruit/ Cottage Cheese/ Coleslaw
- Panini of the Day** 9.00
- Blackened Cajun Chicken**
Chicken Breast/Peppers/Zucchini/Basil Aioli/ Provolone/Challah Bread 11.00
- Open Faced Smoked Duck Breast***
Avocado/Red Wine Shallots/Fig Preserve/Pea Shoots/ Blood Orange EVOO/Aged Monterrey Jack/Focaccia 15.00
- Lox***
Cured Salmon/Avocado/Red Onion/Tomato/Alfalfa Sprouts/ Caper Aioli/Grain Bread 11.00
- Maia Hot Turkey**
Arugula/ Caramelized Onion/ Cranberry Aioli/Candied Pecans/ Sonoma Pepper Jack Cheese/Rosemary Bread 10.00
- French Dip**
Roast Beef/Caramelized Onion/Mushroom/Swiss Cheese/ Au Jus 11.00
- BLT Wrap**
Grilled Chicken Breast/Bacon/Lettuce/Tomato Chipotle Mayo/ Garlic Herb Flour Tortilla 10.00
- Reuben**
Corned Beef/Sauerkraut/1000 Island Dressing/Swiss Cheese/ Marble Rye 10.00
- Geronimo Turkey Melt**
Hot Turkey/Roasted Red Pepper/Cheddar Cheese/ Chipotle Mayo/Sourdough 10.00
- California Melt**
Tuna Salad/Avocado/Tomato/Provolone/ English Muffin 10.00
- Fresh Angus Burger*** 10.50
Brioche Bun/Choice of Topping
- Deli Sandwich or ½ Deli Sandwich and Cup of Soup**
Ham/Turkey/Roast Beef/Chicken Salad /Tuna Salad/ Cheese/ Lettuce/Tomato/Mayonnaise 9.00
- The Range House Dog** 7.50
- "El Cubano"** 10.50
Ham/Mojo Roasted Pork/Swiss cheese/Dijon/Pickle

WINES BY THE GLASS

Whites

- Chateau Ste. Michelle Riesling, Columbia Valley** 10.00
- Whitehaven Sauvignon Blanc, Marlborough** 10.00
- Stellina Di Notte Pinot Grigio, Italy** 7.50
- Sterling Chardonnay, Central Coast** 8.50
- ZD Chardonnay, CA** 13.50
- Rombauer Chardonnay, Carneros** 16.00
- Cantine Maschio Prosecco Brut, Italy** 8.50

Reds

- Chateau St. Jean Pinot Noir, Sonoma** 11.00
- Stellina Di Notte Chianti, Italy** 8.00
- Kenwood "Jack London" Merlot, Sonoma** 9.00
- Sterling Merlot, Central Coast** 8.50
- Sterling Cabernet Sauvignon** 8.50
- Buehler Cabernet Sauvignon, Napa Valley** 9.50
- Simi Cabernet Sauvignon, Alexander Valley** 12.00

BEER ON TAP

- Four Peaks Kilt Lifter Scottish-Style Ale** 5.00
- Four Peaks Sunbru Kolsch Style Ale** 5.00
- Nimbus Dirty Guera Southwestern Blonde Ale** 5.00