

## California Fresh Dining

### Openers

#### SALINAS VALLEY ARTICHOKE DIP

Served Hot with Toasted Focaccia Bread from our In House Bakery

12

#### CRAB LOLLIPOPS

Snow Crab prepared with Panko Bread Crumbs and Simi Valley Remoulade Sauce

15

#### FIRE ROASTED SHRIMP

Spicy Marinated Jumbo Shrimp with a Santa Barbara Cognac Sauce

15

#### COASTAL LOBSTER GUACAMOLE

Avocado, Tomato, Onion and Fresh Seasonings mixed with Chunks of Lobster and served with Local Handmade Tortilla Chips

16

#### SEARED SCALLOP MARTINI

Flash Seared Scallops Tossed in a Ginger Ponzu Sauce Topped off with Cilantro Lime Gremolatta

12

#### CLASSIC FRENCH ONION SOUP

Topped with Crispy Bread, Swiss Cheese and just a Touch of Asiago Cheese

6

#### SHIITAKE MUSHROOM & BRIE SOUP

With Sherry and Cream

7

#### FEATURED CHEF'S SOUP

A Weekly Creation using the Freshest Local Ingredients

6

#### CALIFORNIA PIZZETTA

Tangy Tomato Chutney and Crema Mexicana Pizzetta topped with Monterey Pepper Jack and Goat Cheese with Chopped Asparagus

12

## Chef's Garden

#### MISSION VALLEY CAESAR SALAD

Crisp Romaine, Grated Asiago, Croutons, Tossed with Caesar Dressing and Grilled Chicken or Salmon

15

#### WARM SHRIMP & SCALLOP SALAD

Rock Shrimp and Ocean Scallops lightly sauteed with garlic and shallots served Warm atop Fresh Greens and a Lemon Basil Vinaigrette

16

#### SKIRT STEAK SALAD

Seasoned Skirt Steak, Grilled to Perfection, Sliced over Fresh Greens, Candied Pecans, Bleu Cheese and a Raspberry Balsamic Vinaigrette

19

#### TOWN & COUNTRY CLASSIC COBB

Finely Chopped Lettuce, Tomato, Boiled Egg, Grilled Chicken, Avocado, Crisp Bacon Tossed with your choice of Home Made Dressing

15

#### LOUIE SALAD

Your choice of Shrimp or Crab with Avocado, Bacon, Croutons and our Version of Louie Dressing

18

## Sandwiches

Your choice of French Fries, Sweet Potato Fries, Potato Salad or Fresh Fruit

#### ATLAS ANGUS BURGER & SONOMA CHEDDAR

Garden Tomato, Crisp Iceberg, Crowned with Beer Battered Onion Rings. Vegetarian Burger also available

13

#### HAND CARVED TURKEY BREAST OR ROASTED HAM SANDWICH

With Cheddar or Swiss Cheese, Bibb Lettuce and Tomato. Served warm with Cranberry Dressing or Stone Ground Mustard

12

#### GRILLED CHICKEN SALAD SANDWICH

Mixed with Toasted Almonds and Tarragon on Freshly Baked Seven Grain Bread

13

#### ATLAS FLAME BROILED CHICKEN & JACK SANDWICH

Served with Tomato and Iceberg Lettuce, Crowned with Beer Battered Onion Rings

12

## *Chef's Inspirations*

THAI SHRIMP AND PASTA  
*Cashews and Local Bok Choy atop Angel Hair Pasta*  
23

GILROY GARLIC CHICKEN  
*Grilled Chicken Breast atop Local Bok Choy,  
Angel Hair Pasta and Lemon*  
18

BAKED LOBSTER MAC & CHEESE  
*Fresh Lobster with Creamy Jack and Mascarpone  
Cheeses mixed with Penne Pasta and  
garnished with Fresh Chives*  
19

FRENCH QUICHE  
*Light and Fluffy Quiche with Savory Figs and  
Goat Cheese with just a bit of Bacon folded in.  
Served with Fresh Garden greens*  
16

CIOPPINO  
*Seafood Stew with Fresh Fish, Shrimp and Green  
Lip Mussels, all in a Hearty Tomato Broth*  
22

### *Fresh Fish*

*Trellises Garden Grille serves only the  
Freshest Fish Available*

GRILLED CANADIAN SALMON  
*Valley Fresh Spinach, Mixed Wild Rice and  
Lemon Cucumber Glaze*  
22

PACIFIC HALIBUT  
*Grilled and served with Mixed Wild Rice,  
Asparagus and Lemon Beurre Blanc*  
25

CLASSIC FILET OF SOLE  
*Served with Fresh Vegetables and Citrus Sauce*  
20

TODAY'S FRESH FISH  
*Your Server will Describe Today's Catch  
Market Price*

## *South of the Border*

FISH OR CHICKEN TACOS  
*Crispy Mahi Mahi or Broiled Breast  
of Chicken, served with Trellises Frijoles,  
Salsa, Guacamole on Fresh Tortillas*  
14

POLLO ASADA ALA LIMON  
*Grilled Breast of Chicken with Fresh  
Lime Salsa and Guacamole, served with  
Trellises Frijoles, and Fresh Tortillas*  
16

MESQUITE SMOKED  
CHICKEN QUESADILLA  
*Smoked Chicken Breast and South of the Border  
Cheese Blend, Folded into a Fresh Flour Tortilla  
Served with Trellises Frijoles, Lime Salsa,  
Guacamole and Fresh Tortilla Chips*  
16

SEAFOOD ENCHILADAS  
*Bay Shrimp and White Fish wrapped in Soft Corn  
Tortillas topped with a Jalpeno White Sauce and  
Cheese, served with Spanish Rice and Beans*  
18

## *Housemade Classic Desserts*

*Light or Decadent – Right Sized for Lunch or Sharing*

BANANA BREAD PUDDING  
*With Jamaican Rum Sauce*  
6

CLASSIC CREME BRULEE  
& FRESH BERRIES  
6

VICTORIAN LEMON BLOSSOM CAKE  
*Light, Airy, Accented with Shredded Coconut*  
6

CHOCOLATE MOUSSE CAKE  
*Topped with Ganache*  
6

FRESH PAPAYA & MANGO  
*With Vanilla Bean Gelato*  
6