

# Trellises

Garden Grille

## Tastings

### Big Dipper

Crisp Fries, Sea Salt & Santa Ana Hot Ketchup  
5

### Asiago Cheese Sticks

Freshly Baked Twisted Bread Sticks served with  
Herbed Boursin Cheese  
6

### CALIFORNIA PIZZETTA

Tangy Tomato Chutney and  
Crema Mexicana topped  
with Monterey Pepper Jack and  
Goat Cheese with Chopped Asparagus  
12

### Quesadilla

A South of the Border Cheese Blend, Folded  
into a Fresh Flour Tortilla  
With Lime Salsa & Guacamole  
7  
Add Grilled Chicken or Shrimp  
12

### Fire Roasted Shrimp

Spicy Marinated Jumbo Shrimp with a  
Santa Barbara Cognac Sauce  
15

### Coastal Lobster Guacamole

Avocado, Tomatoes, Onions & Fresh  
Seasonings mixed with Chunks of Lobster  
Served with Tortilla Chips  
16

### Crab Lollipops

Crab Meat prepared with  
Panko Bread Crumbs &  
Simi Valley Remoulade Sauce  
15

### SEARED SCALLOP MARTINI

Flash Seared Scallops Tossed in a  
Ginger Ponzu Sauce Topped off with  
Cilantro Lime Gremolata  
12

### Salinas Valley Artichoke Dip

Served Hot with our House Made  
Toasted Focaccia Bread  
12

## Salads

### Country Greens

Fresh Local Baby Greens with a  
Carrot Walnut Vinaigrette  
7

### Caesar Salad

Our own Version of the Classic Recipe  
8  
Add Grilled Chicken or Salmon  
16

### Bib Lettuce Wedge

With Blue Cheese and Candied Pecans  
10

### Warm Shrimp & Scallop Salad

Rock Shrimp and Ocean Scallops lightly sautéed  
with Garlic and Shallots served Warm atop Fresh  
Greens and a Lemon Basil Vinaigrette  
17

### Skirt Steak Salad

Seasoned Skirt Steak, Grilled to Perfection,  
Draped over Fresh Greens, Candied Pecans,  
Blue Cheese & a Raspberry  
Balsamic Vinaigrette  
19

## Soups

### Classic French Onion

Topped with Crispy Bread, Swiss and  
Asiago Cheese, then Flash Baked  
7

### Shiitake Mushroom and Brie

with Sherry and Cream  
En Croute  
8

### Featured Soup

An Inspired Creation from our Chef  
7

# Trellises

Garden Grille

## Chef's Inspirations

Add a Side Caesar or Country Green Salad for \$5  
when ordered with any Entree

### Penne Pasta Primavera

Broccoli, Eggplant, Julienne Vegetables,  
Pine Nuts and Pancetta  
Tossed Lightly with Olive Oil & Asiago Cheese  
16

Add Grilled Chicken or Shrimp  
24

### Thai Shrimp and Pasta

Spicy Sauteed Shrimp with Cashews,  
Local Bok Choy atop Angel Hair Pasta  
23

### Tuxedo Linguini

Black and White Linguini  
with Mexican White Shrimp,  
Spiny Lobster, Ocean Scallops  
23

### Chianti Braised Chicken Breast

Stuffed with Italian Sausage  
over Fettuccini Pasta  
22

### Gilroy Garlic Chicken

Grilled Chicken Breast atop Local Bok Choy,  
Angel Hair Pasta and Lemon  
19

### Grilled Canadian Salmon

Valley Fresh Spinach, Steamed Red Potatoes  
and Lemon Cucumber Glaze  
24

### TODAY'S FRESH FISH

Your Server will Describe Today's Catch  
Market Price

### Santa Rosa Rib Eye

Choice Angus Rib Eye, Seasoned to  
Perfection, with a Cabernet Demi Glace  
and Rosemary Fingerling Potatoes  
27

### Filet Mignon

The Most Tender Cut of All,  
Grilled To Your Liking  
Gilroy Garlic Potatoes & Red Wine Demi Glace  
28

### Petaluma Pork Cutlets

Breaded Pork Loin Filets, Sizzling Golden  
Brown with Valley Fresh Spinach  
and Artichoke Glaze  
25

### Broiled Jumbo Shrimp and Scallops

Roasted Potatoes & Grilled Asparagus  
Topped with a Lemon Butter Sauce  
28

### Northern Pacific Halibut

Grilled and served with New Red Skin  
Potatoes, Asparagus & Lemon Beurre Blanc  
29

### Southern California Swordfish

Broiled Swordfish topped with a Mango Lime Salsa  
Balsamic marinated Grilled Vegetables and  
Herb Roasted Potatoes  
27

### Puerto Nuevo Lobster

Whole Spiny Lobster served Sizzling  
with Warm Tortillas, Smoky Salsa,  
Spanish Rice and Beans  
Historically a Baja Favorite since the 1970's  
29

Go ahead and splurge!  
Add a Lobster Tail to any Entree

18