



Soups & Salads

- White Bean and Vegetable Soup*** 7.
Fontina Cheese Crostini
- Jacks Roasted Corn and Crab Chowder*** 7.
Rich Creamy Chowder with Fresh Crab, Clams and Bacon
- Tortilla Soup*** 5.
Rich Chicken Broth with Vegetables and Crispy Tortilla Strips
- T & A Artisan Lettuces with Roasted Beets*** 9.
Lemon Thyme Vinaigrette, Candied Walnuts and Blue Cheese
- Caesar Salad*** 8.
Parmesan Garlic Dressing, Homemade Sourdough Croutons
- Organic Spinach and Warm Pancetta Vinaigrette*** 8.
Sautéed Mushrooms and Soft Yolk Egg
- Salinas Valley Wedge Salad*** 7.
Crisp Iceberg Lettuce, Carrots, Red Onions, Radishes, Bacon,
and our House Made Ale and Blue Cheese Dressing

Appetizers

- Roasted Garlic & Meyer Lemon Hummus*** 6.
Grilled Pita & Olives
- Potato Gnocchi with Summer Squash*** 8.
Chive Oil, Crispy Sage and Aged Goat Cheese
- Warm Dungeness Crab Cakes*** 10.
Lemon Aioli and Marinated Tomatoes over Butter Lettuce
- Steamed Littleneck Clams*** 8.
Caramelized Fennel, Pancetta and Lemon Butter
- Crispy Monterey Bay Calamari*** 9.
Serrano Vinaigrette
- 3 Baked Scallops on the Half Shell*** 9.
Casino Style



“All of our seafood is sourced in accord with the Monterey Bay Aquarium Seafood Watch program, which helps consumers and businesses make choices for healthy oceans.”

For more information visit www.seafoodwatch.org



Entrées

<i>Portobello Mushroom Ravioli</i>	18.
Lemon Butter Sauce with a Petite Herb Salad	
<i>Monterey Bay Sand Dabs</i>	19.
Whipped Potatoes, Haricot Vert and a Lemon Caper Sauce	
<i>Fennel and Black Pepper Crusted Ahi Tuna</i>	28.
Seared Rare and Served Over a Ragout of White Beans, Pancetta and Escarole and an Orange Beurre Blanc.	
<i>Prawn Scampi</i>	20.
Angel Hair Pasta, Tomatoes and Slivered Garlic	
<i>Pan Roasted Wild Salmon</i>	20.
Summer Vegetable Medley	
<i>Rotisserie Herb & Butter Half Chicken</i>	20.
Whipped Potatoes and Fresh Organic Vegetable Medley	
<i>Chicken Penne Pasta</i>	15.
Shredded Rotisserie Chicken, Marinara Sauce, Crispy Sage and Shaved Parmesan Cheese	
<i>Watercress Risotto</i>	16.
Aged Goat Cheese, Buttered Leeks and Pickled Tomatoes	
<i>Basil Crusted Pacific Sole</i>	19.
Cashew Rice and Sautéed Brocolini	
<i>Thyme and Honey Grilled Quail</i>	28.
Wild Rice with Asparagus and a Cherry Demi Sauce	

Chop House

<i>Braised Pork Osso Bucco</i>	23.
Chive Whipped Potatoes and Sweet Corn Succotash	
<i>Grilled Harris Ranch Tenderloin of Beef</i>	32.
5oz tenderloin with Rosemary Roasted Potatoes and Sautéed Garlic Spinach with a Rich Demi Glace	
<i>Braised Short Ribs</i>	24.
House Made BBQ Sauce and Whipped Potatoes with an Organic Vegetable Medley	
<i>Gourmet Portola Burger</i>	15.
The Portola Burger features 1/2 lb of Grilled Certified Angus Ground Chuck Served on a Toasted Brioche Bun with Red Leaf Lettuce, Shaved White Onion, a Side of our Signature B&B Sauce and a Homemade Pickle	
<i>Bone-in Rib Eye Chop Steak</i>	38.
Chimichurri Sauce, Pommes Anna and Grilled Asparagus	