

## Starters

### **Gilroy Roasted Garlic Hummus**

A Puree of Garbanzo Beans Roasted  
Garlic, Fresh Herbs & Lemon,  
Served with Pita Chips

**\$5.00**

### **La Rue's Creole Prawn Cocktail**

Chilled Large Prawns Served with a Spicy  
Cocktail Marmalade

**\$8.00**

### **Pelakia Swordfish Bruschetta**

Swordfish Medallions Charbroiled, then  
Lathered with Garlic Herb Butter,  
Served with Roasted Pepper Bruschetta  
and Crostinis "Frescos"

**\$8.00**

### **Onion Rings**

Crispy White Onion Rings,  
Breaded and Golden  
Fried

**\$5.00**

### **Sampler**

Crispy Chicken Strips, Calamari, and  
Fried Mozzarella served with Ranch  
Dressing & Marinara

**\$7.50**

### **Crab Cakes Victoria**

Alaskan Snow Crab Cakes Served with a  
Red Flame Grape & Citrus Aioli

**\$8.00**

## Soups & Salads

### **Hunters Beef Barley Soup**

Charbroiled Beef Simmered in Prime Rib Stock with Pearl  
Barley & Seasonal Vegetables  
*A Meal in itself!*

Small Bowl: **\$4.00** Large Bowl: **\$5.00**

### **Chowder Ponchotrain**

A Creamy Clam Chowder with Gulf Prawns & Louisiana  
Andouille Sausage  
Garnished with Roasted Veggie Medley  
*You gotta believe it!*

Small Bowl: **\$5.00** Large Bowl: **\$6.00**

### **Red House Salad**

Crispy Greens Topped with Tomato, Cucumber, Carrots, and Croutons  
Served with Your Choice of Dressing

**\$4.00**

### **Gyro Salad Athena**

Crispy Pita Bread Filled with Romaine, Hothouse Tomatoes, Cucumbers, Bermuda Onions, Roasted Red Bells, Kalamata Olives &  
Feta Cheese Served with Your Choice of Dressing

**\$8.00**

### **Caesar Salad**

Shredded Parmesan, Crisp Romaine, Seasoned Croutons & Our Own Creamy Dressing Make Up This Delicious Signature

Entrée: **\$8.00**

Side: **\$5.00**

### **Pacific Rim**

Mixed Field Greens, Mandarin Oranges, Bean Sprouts, Roasted Red Bell Peppers, Bermuda Onions, Water Chestnuts, Scallions &  
Jicama. Topped with Crispy Won Ton Noodles & Spanish Peanuts and Served with a Ginger Sesame Infusion

**\$8.00**

### **Ensalada Oaxaca**

A Hearty Salad with Chopped Romaine, Golden Raisins, Dry Goat Cheese, Roasted Tomato, Sweet Peppers and Onions, Citrus  
Cilantro, Peanuts. Served with an Ancho Chili Lime Dressing  
*Intense!*

**\$9.00**

**Add:** Charbroiled Chicken (**\$3.00**), Broiled Bacon-Wrapped Shrimp (**\$6.00**), Grilled Salmon (**\$4.00**), NY Steak (**\$6.00**), Flame-  
Roasted Prime Rib (**\$6.00**), Skewered Shaved Lamb (**\$4.00**)

**(Available On All Salads)**

## Sandwiches

Served with Crispy Potato Wedges, Fresh Fruit, Potato Chips, or House Potato Salad

### **French Quarter Dip**

Sliced Prime Rib Stacked on a Grilled French Roll with Sautéed Red Onions and Swiss Cheese.

Served with Au jus and Creamy Horseradish

**\$9.00**

### **California Club**

Triple-Decker with Thick Sliced Bacon, Smoked Turkey, Banjo Ham, Lettuce, Tomato, Avocado and Mayonnaise

**\$8.00**

### **Palakia Swordfish Steak Sandwich**

Served on a Grilled Onion Kaiser Roll with Lettuce, Tomato, Red Onion, Pickle & Tartar Sauce. Traditional or Blackened

**\$11.00**

### **Ryen's Express**

Hot Shaved Pastrami Served on Grilled Dark Rye with Sweet Red Onions, Cream Cheese, Roasted Artichoke Hearts, Tomato, and Parmesan.

Ask Your Server for Your Favorite Dressing for Dipping

*Second to none*

**\$9.00**

### **Mardi Gras Chicken Sandwich**

Served on a Grilled French Roll with Fresh Char-Broiled Cajun-Seasoned Chicken Breast, Andouille Sausage, Creole Relish, Creamy Jack Cheese & All the Fixin's  
*Aw – Huh!*

**\$8.00**

### **Jerusalem Chicken Sandwich**

Fresh Chicken Breast Marinated in Herbs, Garlic and Olive Oil, Char-Broiled & Served on a Gilled Onion Roll with Roasted Artichoke Hearts, Parmesan, Cream Cheeses, Green Leaf Lettuce, Hot House Tomatoes and Bermuda Onion

**\$8.50**

### **All American Burger**

A Half-Pound of Fresh Ground Angus Charbroiled to Your Liking

Served on a Grilled Onion Kaiser Roll with Lettuce, Tomato, Red Onion, and Pickles

Top Your Burger with Your Favorite Cheese, Sautéed Mushrooms or Smoked Bacon

**\$7.50**

### **San Felipe Fried Prawn Sandwich**

Fried Gulf Prawns, On a Grilled Hoagie Roll with Mild Green Chilies, Avocado and

Monterey Jack Cheese Served with Chipotle Citrus Dressing on the Side.

*Santa Maria!*

**\$12.00**

## Pastas

### **Fettuccini Bolognese Supreme**

Sweet Italian Sausage Sautéed with Ground Sirloin, Fresh Herbs, Roasted Bell Pepper Bruschetta and Marinara, Tossed with Fresh Fettuccini, then Lathered with Roasted Garlic Cream and Topped with Parmesan.

*Rich and Full of Flavors*

**\$11.00**

### **Penne Primafresca**

Fresh Seasonal Vegetable Medley Tossed with Penne Pasta, Garlic, Fresh Herbs, and Olive Oil. Topped with Parmesan & Crumbled Dry Goat Cheese

**\$10.00**

### **Linguini Alfredo with Charbroiled Chicken**

Our Rich & Creamy Garlic Parmesan Sauce is the Traditional Reduction-Style Recipe

**\$12.00**

## Chef's Signatures

### **Tornados Fromage**

Charbroiled Angus Tornados of Beef, Piled with Sautéed Bermuda Onion, Sweet Roasted Red Bell Peppers and Field Mushrooms, Topped with Bleu Cheese, then

Broiled Until Bubbly, with a Hint of Citrus & Balsamic Vinegar

**\$16.00**

### **Primo's Rib Sandwich**

Slow-Roasted Prime Rib Sliced and Quick-Seared on the Char-Broiler. Served Open-Faced on Thick Grilled Sourdough with Au jus & Creamy Horseradish

**\$13.00**

### **Puerto Nuevo Mahi Mahi Tacos**

Grilled Flour Tortillas Stuffed with Fresh Charbroiled Mahi Mahi, Romaine, Roasted Sweet Peppers, Tomatoes, Onions, Crumbled White Cheese, & Cilantro. Served with a creamy Ancho Chili Lime Sauce

**\$12.00**

### **Frittata Salinas**

An Open-Face Omelet with Cream Cheese, Parmesan, Scallions, Button Mushrooms and Roma Tomatoes

**\$10.00**

### **Snapper and Chips**

Fresh California Coastal Rock Cod, Panko Fried till Golden and Crunchy. Served with Malt Vinegar, Tartar Sauce & Crispy Potato Wedges

**\$11.00**

## DINNER MENU

### Starters

**La Rue's Creole Prawn Cocktail**  
Chilled Large Prawns Served with a Spicy Cocktail Marmalade

**\$9.00**

**Crab Cakes Victoria**  
Alaskan Snow Crab Cakes Served with a Red Flame Grape & Citrus Aioli

**\$9.00**

**Pelakia Swordfish Bruschetta**  
Swordfish Medallions Charbroiled, then Lathered with Garlic Herb Butter.  
Served with Roasted Pepper Bruschetta and Crostinis *"Frescos"*

**\$10.00**

**Sampler**  
Crispy Chicken Strips, Calamari, and Fried Mozzarella served with Ranch Dressing & Marinara

**\$8.00**

**Camarones San Diego**  
Broiled Bacon Wrapped Prawns with a Smoked Jalapeno BBQ Sauce  
*"Just North of the Border"*

**\$9.00**

**Onion Rings**  
Crispy White Onion Rings, Breaded and Golden Fried

**\$6.00**

**Gilroy Roasted Garlic Hummus**  
A Puree of Garbanzo Beans Roasted Garlic, Fresh Herbs & Lemon.  
Served with Pita Chips

**\$6.00**

**Crunchy 3-Cheese Quesadillas**  
Tillamook Cheddar, Monterrey Jack & Parmesan Cheeses Melted inside a Crispy Flour Tortilla.  
Served with Chipotle Salsa

**\$6.00**

### Soups & Salads

**Hunters Beef Barley Soup**  
Charbroiled Beef Simmered in Prime Rib Stock with Pearl Barley & Seasonal Vegetables  
*"A Meal in itself!"*

Small Bowl: **\$4.00**

Large Bowl: **\$5.00**

**Chowder Ponchotrain**  
A Creamy Clam Chowder with Gulf Prawns & Louisiana Andouille Sausage.  
Garnished with Roasted Vegetable Medley  
*"You gotta believe it!"*

Small Bowl: **\$5.00**

Large Bowl: **\$6.00**

**Ensalada Oaxaca**  
A Hearty Salad with Chopped Romaine, Golden Raisins, Dry Goat Cheese, Roasted Tomato, Sweet Peppers and Onions, Cilantro & Peanuts. Served with an Ancho Chili Lime Dressing  
*"Intense!"*

**\$10.00**

**Salad Decathlon**  
Mixture of Spring Greens, Hot House Tomatoes, Roasted Red Bell Peppers & Sweet Bermuda Onions, Feta Cheese, Granny Smith Apples, Citrus, and Red Flame Grapes.  
*"Sweet and Tart"*

**\$9.00**

**Red House Salad**  
Crispy Greens Topped with Tomato, Cucumber, Carrots, and Croutons. Served with Your Choice of Dressing

**\$4.00**

**Caesar Salad**  
Shredded Parmesan, Crisp Romaine, Seasoned Croutons & Our Own Creamy Dressing Make Up This Delicious Signature

Entrée: **\$8.00**

Side: **\$6.00**

**Pacific Rim**  
Mixed Field Greens, Mandarin Oranges, Bean Sprouts, Roasted Red Bell Peppers, Bermuda Onions, Water Chestnuts, Scallions & Jicama. Topped with Crispy Won Ton Noodles & Spanish Peanuts and Served with a Ginger Sesame Infusion

**\$9.00**

**Gyro Salad Athena**  
Crispy Pita Bread Filled with Romaine, Hothouse Tomatoes, Cucumbers, Bermuda Onions, Roasted Red Bell Peppers, Kalamata Olives & Feta Cheese. Served with Your Choice of Dressing

**\$9.00**

**Add:** Charbroiled Chicken (**\$3.00**), Broiled Bacon-Wrapped Shrimp (**\$6.00**), Grilled Salmon (**\$4.00**), NY Steak (**\$6.00**), Flame-Roasted Prime Rib (**\$6.00**), Skewered Shaved Lamb (**\$4.00**)  
(Available On All Salads)

### Sandwiches/Etc.

**Palakia Swordfish Steak Sandwich**  
Served on a Grilled Onion Kaiser Roll with Lettuce, Tomato, Red Onion, Pickle & Tartar Sauce. Traditional or Blackened

**\$12.00**

**Ryen's Express**  
Hot Shaved Pastrami Served on Grilled Dark Rye with Sweet Red Onions, Cream Cheese, Roasted Artichoke Hearts, Tomato, and Parmesan.

Ask Your Server for Your Favorite Dressing for Dipping

*"Second to none"*

**\$9.00**

**California Club**  
Triple-Decker with Thick Sliced Bacon, Smoked Turkey, Banjo Ham,  
Lettuce, Tomato, Avocado and Mayonnaise

**\$9.00**

**Puerto Nuevo Mahi Mahi Tacos**  
Grilled Flour Tortillas Stuffed with Fresh Charbroiled Mahi, Mahi, Romaine, Roasted Sweet Peppers, Tomatoes, Onions, Crumbled White Cheese & Cilantro. Served with a creamy Ancho Chili Lime Sauce

**\$12.00**

**All American Burger**  
A Half-Pound of Fresh Ground Angus Charbroiled to Your Liking.  
Served on a Grilled Onion Kaiser Roll with Lettuce, Tomato, Red Onion, and Pickles.  
Top Your Burger with Your Favorite Cheese, Sautéed Mushrooms or Smoked Bacon

**\$8.00**

## Pastas

### **Fettuccini Bolognese Supreme**

Sweet Italian Sausage Sautéed with Ground Sirloin, Fresh Herbs, Roasted Bell Pepper Bruschetta and Marinara. Tossed with Fresh Fettuccini, then Lathered with Roasted Garlic Cream and Topped with Parmesan.

*“Rich and Full of Flavors”*  
**\$14.00**

### **Penne Primavera**

Fresh Seasonal Vegetable Medley Tossed with Penne Pasta, Garlic, Fresh Herbs, and Olive Oil. Topped with Parmesan & Crumbled Dry Goat Cheese

**\$12.00**

### **Camarones alla Carbonara**

Large Tiger Prawns Sautéed with Pancetta, Roma Tomatoes, Button Mushrooms, Scallions, Fresh Herbs, Roasted Garlic, White Wine and Egg, then Tossed with Fresh Fettuccini and Parmesan

*“When In Rome...”*  
**\$21.00**

### **Gorgonzola Linguini con Pollo**

Charbroiled Chicken Breast Pieces Tossed with Fresh Linguini, Gorgonzola Cheese, and Fresh Herbs. Topped with Parmesan, Scallions and Cold Smoked Bacon

**\$16.00**

## ENTREES

*Choice of house salad or Hunter’s Beef Barley soup. All dinner entrees served with fresh steamed vegetables and choice of: garlic Yukon mashed potatoes, nutty rice pilaf, or brown buttered pasta.*

## Beef & Poultry

### **Herb-Crusted Roast Prime Rib of Beef**

Charbroiled Angus Prime Rib, Crusted, then Slow-Roasted for Seven Hours. Served with Au jus and Creamy Horseradish

*“By Far the Best”*

**\$21.00**

### **New York ~ New York**

12 oz. Aged Angus Strip Seasoned and Charbroiled, then Lathered in our Maitre’d Butter

*“Nothing but Exceptional”*

**\$23.00**

### **Chicken Jerusalem**

Marinated in Olive Oil, Roasted Garlic & Fresh Herbs, then Charbroiled. Smothered in Roasted Artichokes, Chopped Roma Tomatoes, Sautéed Bermuda Onions, Cream Cheese, and Parmesan

**\$17.00**

### **Tornados Fromage**

Charbroiled Angus Tornados of Beef, Piled with Sautéed Bermuda Onion, Sweet Roasted Red Bell Peppers and Field Mushrooms, Topped with Bleu Cheese, then Broiled Until Bubbly, with a Hint of Citrus & Balsamic Vinegar

**\$22.00**

### **The Porterhouse**

Our Finest Steak is Fire-Roasted to your Specifications.

*“Patience is Virtue”*

**\$26.00**

### **Pollo Monterrey**

Fresh Chicken Breast Charbroiled and Stacked with Fire-Roasted Hot House Tomatoes, Sweet Peppers, Bermuda Onions, Orange Segments and Creamy Monterrey Jack Cheese

*Our Chef’s Version of the Classic!*

**\$18.00**

## Harvest of the Sea

### **“Meyer” King Salmon**

Pan - Roasted Alaskan King Salmon Served in a Puddle of “Meyer” Lemon Herb Cream

*“A Sweet Pucker”*

**\$20.00**

### **Swordfish Catalina**

A Grilled Pekalia Swordfish Steak Broiled with a Buttery Orange Bruschetta

**\$21.00**

### **Scampi Joleen**

Large Gulf Prawns Sautéed in Butter, Roasted Garlic, White Wine, Fresh Herbs, Andouille Sausage and a Charred Tomato & Red Bell Pepper Compote

**\$22.00**

### **Mahi Mahi Samoa**

A Mixture of Pineapple, Scallions, Papaya, Mandarin Oranges, Spicy-Sweet Pepper Compote, Ginger & Sesame Provide the Contrasts that Compliment our Fresh Charbroiled Mahi Mahi

**\$20.00**

### **Redfish Vera Cruz**

Fresh Redfish Pan-Fried with Fire-Roasted Peppers, Tomatoes, Onions, Garlic, Black Olives, Cilantro, and Citrus. A Hint of Cumino and Cinnamon Complete this “Sea of Cortez” Specialty

**\$19.00**

## Chef’s Specialties

### **Key West Rack of Lamb**

Char-Roasted with Rosemary and Garlic, then Lathered with a Minty Citrus Glaze

**\$27.00**

### **Mardi Gras Chicken**

Fresh Charbroiled Cajun-Seasoned Breast of Chicken Stacked with Roasted Sweet Red Bell Peppers, Onions, Tomatoes, Monterrey Jack Cheese and Spicy Louisiana Andouille Sausage

**\$17.00**

### **Texas Rib Eye**

12oz. Hand-Cut, 7-Hour Slow-Roasted Prime Rib. Quick-Seared on the Char-Broiler, then Lathered in a Smoked Chili Pepper BBQ Sauce

**\$22.00**

### **Penne Con Salmon Sautéed**

Fresh King Salmon Sautéed with Mushrooms, Scallions, Tomatoes, Roasted Garlic, and Lemon Juice. Tossed with Penne Pasta, Creamy Garlic Alfredo, Parmesan and Saffron

**\$ 16.00**