# OTHER SPECIALTY ENTREES

# New England Style Lobster Boil 48

Whole LIVE Maine Lobster, Brentwood White Corn-on-the-Cob, Steamed New Potatoes, Drawn Butter, Parsley, Lemon, Garlic Bread
Wine Suggestion: ZD Chardonnay

## Crispy Petaluma Chicken 25 (allow up to 25 minutes)

Brined and Roasted Half Chicken, Garlic Mashed Potatoes, Sautéed Spinach, Herb Chicken Jus Wine Suggestion: Sonoma Cutrer Chardonnay, Russian River

### Grilled Flatiron Steak 38

Braised Greens, Seasoned Roasted Potatoes, Brandy Peppercorn Sauce Wine Suggestion: Robert Mondavi Cabernet Sauvignon, Napa Valley

#### Petite Filet 44

Grilled Tenderloin, Mashed Potatoes, Market Vegetables, Demi-Glace Wine Suggestion: Migration Pinot Noir by Duckhorn, Sonoma Coast

## 20oz Creekstone Bone-In Ribeye 48

Cowboy Cut, "Cap-On", Black Trumpet Mushroom Jus, Local Greens (sliced in our kitchen unless you would like whole?)
Wine Suggestion: Rafael Et Fils Cabernet Sauvignon, Napa Valley

# **SANDWICHES**

## **Trident Cheese Burger 18**

(Choice of Cheddar, Pepper Jack, Swiss, Bleu)
Wagyu Beef Blend, Lettuce, Tomato, Red Onion, Pickle, Brioche Bun, Fries
Wine Suggestion: Wild Thing Old Vines Zinfandel by Carol Shelton

#### BLT&A 17

Vine Ripened Heirloom Tomato, Mr. Hobbs' Applewood Smoked Bacon, Crisp Lettuce, Avocado, Mayo, Ciabatta Roll

# Classic New England Lobster Roll 24

The Original "Knuckle Sandwich" - Steamed Maine Lobster Knuckles, Charred Lemon, Mayo, Celery, Fines Herbs, Toasted Split-Top Bun

### Grilled Blackened Chicken 17

Grilled Chicken, Lettuce, Onion, Tomato, Cheddar, Chipotle Aioli, Ciabatta Roll, Fresh Greens

### Muir Woods Mushroom 16

Grilled Portobello, Arugula, Roasted Peppers, Pepperoncini, Pesto Aioli, Ciabatta Roll, Fresh Greens

Beverage Suggestion: A Pilsner or Hazy IPA with any of the above sandwiches

### Enjoy Your Sandwiches With

Mushrooms, Avocado, Mr. Hobbs Applewood Smoked Bacon, Fried Egg \$2.00 Each