

DIANE'S SADDLEBACK GRILL

APPETIZERS

BBQ Baby Back Ribs 15.5
*Tender and Juicy with a
Mild Spicy Dry Rub*

Gourmet Chicken Pot Pie 15.5
*Morsels of Tender Chicken,
Hearty Vegetables, Crisp Puff Pastry Top*

Lobster Escargot 26
*Lobster Morsels in a
Garlic Butter Sauce
Served with Dipping Bread*

Sashimi Blackened Grade A Tuna 19.5

Crunchy Crispy Calamari 15.5
With a Sweet Chili Sauce

Sautéed Scallops 19
*Served Atop Creamed
Spinach Florentine*

Mac & Cheese 13
in a Creamy Three Cheese Sauce

SPECIALTY SALADS

Wedge of Chilled Iceberg 14
*Diced Tomatoes, Gorgonzola Crumbles, Diced Cucumbers, Blue Cheese
Dressing and Sprinkled with Bacon Bits*

House Salad 11
Our basic tossed salad, topped with Croutons. Choice of dressing.

Roasted Beet Salad 16
*Blue Cheese Crumbles, Candied Walnuts, Baby Spinach Leaves, Garbanzo Beans
and a Balsamic Vinaigrette*

Pixley Pear Salad 16
*Fresh baby spinach leaves, blue cheese crumbles, candied walnuts, cherry
tomatoes and Pixley Pears with a raspberry vinaigrette*

ENTREES

Short Rib Ravioli Topped with a Portobello Mushroom Cream Sauce 29.5

Angel Hair Pasta Delight Grilled Chicken, Sweet Onion, Fresh Spinach, Diced Tomatoes, Fresh Garlic with Shredded Parmesan Cheese in a Red Wine Marinara Sauce 29.5

Shrimp Fettuccini In a Rich and Creamy Champagne Infused Alfredo Sauce, Broccoli Florets, Parmesan Cheese, Fresh Garlic & Five large Shrimp 34

Calamari Steak Almondine sautéed with a lemon caper sauce, wild rice & seasonal vegetables 34

Chicken Sheba Sautéed Chicken Breast on Panko Crusted Eggplant with Rock Lobster, Mushrooms and a Madera Sauce, Mashed Potatoes & Fresh Seasonal Vegetables 34

Chicken Piccata with Lemon Caper sauce, on Angel Hair Pasta with red sauce 34

Duck One Half Semi-Boneless Maple Leaf Farms Duck, Roasted Until Crisp, with an Orange Brandy Glaze accompanied by Chef's Wild Rice Pilaf & Fresh Seasonal Vegetables 39

Pork Schnitzel Seasoned Panko Crust Topped with Lemon Caper Sauce, Mashed Potatoes & Seasonal Vegetables 34

Crusted Double Pork Chop Served with an Orange Brandy Glaze, Heirloom Mashed Potatoes & Fresh Seasonal Vegetables 38

Ground Sirloin Pepper Steak Draped in Demi Glaze, Topped with Sautéed Scallions and Bacon Bits. Served with Mashed Potatoes & Creamed Spinach 32

Pan Seared Sole Served with a Bright Lemon Caper Sauce accompanied by Chef's Wild Rice Pilaf & Fresh Seasonal Vegetables 33.5

Filet of Fresh Salmon Served with Hollandaise Sauce, Chef's Wild Rice Pilaf & Fresh Seasonal Vegetables. Served Blackened On Request 33.5

Filet Mignon 7oz Midwest Corn Fed Beef Presented with a Béarnaise Sauce, Homemade Mashed Potatoes & Creamed Spinach **48** ***Add Sautéed Shrimp 10***

Ribeye Demi Glazed & Certified This 12 oz Ultimate, Juicy, Flavorful Steak is Topped with Crispy Onion Rings accompanied by Homemade Mashed Potatoes & Creamed Spinach **44**

Boneless Braised Short Ribs Braised Until Tender in a Cabernet Sauvignon Reduction served with Homemade Mashed Potatoes & Fresh Seasonal Vegetables **38.5**

Jenga Ribs with a Mild Spiced Dry Rub, Dipped in a Honey Glaze BBQ Sauce, Steamed with Dark Ale and slow baked for hours. French Fries & Coleslaw. Locals Favorite! **35**

CHILDRENS MENU 15

*Angel Hair Pasta Tossed with Marinara or Garlic Butter Sauce
Chicken Fingers & French Fries
Homemade Mac & Cheese*

DESSERTS

House Specialty Bread Pudding 12.5

House Sorbet 10.5

Chocolate Three Layer Cake 13.5

20% Gratuity added to parties of 6 or more

\$10 Corkage Fee

Split Plate Charge \$9

To help offset increased labor costs due to new local, state, and federal ordinances, a 3.5% surcharge is included on all guest checks

Consuming Raw Meats, Poultry, Seafood, Shellfish or Eggs, may increase the risk of food borne illness

Chardonnay

McManus	11	41
Coppola Directors Choice	14	43
Kunde		49
Ferrari Cerano		52
Cuvasion		74
Rambaur		90
Cakebread		110

Sauvignon Blanc

Robert Mondavi	12	38
St. Supery	14	64

Pinot Grigio

Mezzacorona	11	39
Santa Margarita	14	61

Others

Chateau St. Michelle Riesling	11.5	39
Copplola Rose	14	44

Merlot

McManus	11	41
Coppola	14	47
Rodney Strong	15	52

Cabernet Sauvignon

McManus	11	41
Rodney Strong	15	49
Cakebread		128
Silver Oak Cabernet Sav		156
Overture by Opus Cabernet Sav		169

Pinot Nior

Coppola Diamond	15	51
Summerland Sierra Madre Hills		84
Belle Glos Santa Maria Valley		117

Others

Josh Zinfandel	11	36
Ménage A Trois	12	39
Coppola Diamond Sirah		49

Champagne

Cooks Split 11	Lunetta Prosecco	Split	11
Santa Marguerite Prosecco			51
Vieve			84
Piper Heidsick			117