



CONTEMPORARY CALIFORNIA RANCH CUISINE

## DINNER APPETIZERS

### MAC N' CHEESE RELLENO 12

roasted pasilla, three cheeses, guajillo sauce

### MOUNTAIN OYSTERS 11

buttermilk battered calf fries, cocktail sauce

### STEAK SKEWERS 10

oak grilled steak tips, grilled garlic bread, salsa and chimichurri sauce

### FWT BAY SHRIMP COCKTAIL 6

persian cucumber, purple cabbage, cocktail sauce

### CHEESE BOARD 17

assorted cheeses, dried fruits, crostini, honey

### ARTICHOKE 12

oak grilled, lemon aioli

### RAVIOLI PLATTER 15

family style beef spinach ravioli, bolognese, since 1958!

### SWEETBREADS 13

oak grilled, butterflied, salsa

### TUMBLEWEED SHRIMP 13

crispy pastry threads, lemon aioli

### PROSCIUTTO WRAPPED JALAPEÑOS 13

cream cheese, cilantro, salsa verde

### GRILLED LINGUICA 10

red oak grilled cattaneo brot sausage

### CHILE CON QUESO 9

cheese, anaheim chile, tomato, green onion, salsa, house corn tortilla chips

## 1958 CLASSICS

1958 Classics include: bay shrimp cocktail, green salad or farmer's market soup | served with grilled garlic bread, pinto beans, house salsa, and choice of side: tavern fries | grilled polenta | grilled vegetables | baked potato | twice baked potato +2 | ravioli bolognese +2

### BULLS EYE 45

14 oz signature boneless ribeye - tender fine grained, rich beef flavor, generous marbling

### NEW YORK 41

13 oz oak grilled - heartier texture + flavor

### COWBOY SIRLOIN 31 | 39

8 or 14 oz prime grade center cut top sirloin

### FILET MIGNON 39 | 51

6 or 12 oz center cut tenderloin

### DOUBLE CUT DUROC PORK CHOP 34

14 oz chop, Pendleton whiskey, apple chutney

### OAK GRILLED RACK OF LAMB 40

full rack, red oak grilled

### BABY BACK RIBS 30 | 35

caramelized half or full rack, citrus sherry wine glaze

### JIDORI FARMS HALF CHICKEN 25

bone-in, butter + white wine baste

### MARKET FISH MP

red oak grilled, wild caught, cut in house

## 2012 CONTEMPORARY

red oak grilled, served with grilled garlic bread, pinto beans and house salsa

### PORTOBELLO MUSHROOM 27

red oak grilled vegetables, grilled polenta

### PINOT FILET 40 | 52

6 oz or 12 oz oak grilled center cut, grilled polenta, pinot noir reduction, fried onions

### OAK GRILLED TRI-TIP 26

8 oz, corn & pinto bean salsa, grilled polenta, shishito peppers, salsa verde

## MAKE CONTEMPORARY TAVERN STYLE

ADD OUR BAY SHRIMP COCKTAIL AND SOUP OR HOUSE SALAD 10

## SALADS, SOUP + SANDWICHES

### HOUSE SALAD 5

mixed local blend, herb parmesan crouton

### ZUCCHINI CAPRESE 14

fresh mozzarella, zucchini strings, tomatoes, balsamic reduction, basil oil

### BABY ICEBERG WEDGE 11

bacon, bleu cheese crumbles, red bleu cheese dressing

### OAK GRILLED CAESAR SALAD 11

romaine, parmesan, herb parmesan crouton, add steak skewer or chicken +5

### COWBOY COBB 15

romaine, grilled chicken, bacon, pinto beans, tomato, bleu cheese, egg, avocado, house vinaigrette

### FARMERS MARKET SOUP 7

chef's whim

### STEAK SANDWICH 16

tenderized top, oak grilled, grilled garlic bread

### FARMER BURGER 15

half pound beef, brioche bun, lettuce, tomato, pickle, red onion, cheddar cheese, house burger sauce

- add fried egg or avocado +2

 FWT FAVORITES