



LUNCH & DINNER ALL BURGERS & SANDWICHES SERVED WITH FRENCH FRIES

BRUCE'S STEAK SIRLOIN 16 Ground sirloin, sauteed onions & garlic bread

TRI TIP SANDWICH 18 Slow-roasted, French roll & a side of FMC BBQ sauce

THE MEMPHIS 17 Half pound of pulled pork with FMC BBQ sauce & topped with coleslaw on a ciabatta roll

RIB EYE SANDWICH 20 Creamy horseradish & shoestring onions on a ciabatta roll

CRISPY FRIED CHICKEN SANDWICH 18 Buttermilk fried chicken breast, sriracha aioli, cole slaw & pickles on a brioche bun

PATTY MELT 17 Ground sirloin, sautéed onions & mushrooms on rye

CATTANEO BROS. LINQUICA SANDWICH 16 Local linquica since 1947, grilled onions & bell peppers on a French roll

THE ORIGINAL MCLINTOCKS BURGER 17 American cheese, lettuce, tomato, onion, pickles, FMC house sauce on a brioche bun MAKE IT A CHILI SIZE ADD 2 BUCKS BLACK & BLEU BURGER 18 Bleu cheese, bacon, carmelized onion aioli, cracked black pepper on a charcoal brioche bun

ARROYO GRANDE

ABC BURGER 19 Avocado, bacon, cheddar cheese, lettuce, tomato, pickles, FMC house sauce on a brioche bun

WESTERN BURGER 18 Bacon, cheddar cheese, shoestring onions, FMC BBQ sauce

MAHI MAHI TACOS 18 Charbroiled & topped with avocado lime sour cream, cabbage, pico de gallo in corn tortillas with FMC Trail Camp Beans

CALAMARI STEAKS 20 Two panko-crusted steaks with lemon caper sauce & a fire roasted vegetable kabob

ATLANTIC BLACKENED SALMON 24 Served with a fire roasted vegetable kabob & garlic bread

> CHICKEN FRIED STEAK 20 Served with Bruce's Famous Country Gravy

CHICKEN CHIPOTLE ALFREDO 18 Penne pasta with diced chicken breast, mushrooms & spinach in a spicy chipotle Alfredo sauce

STEAKS & RIBS

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12 OZ RIB EYE	38
6 OZ BACON WRAPPED FILET MIGNON	35
8 OZ TOP SIRLOIN	28
PORK SPARE RIBS W/ FMC BBQ SAU HALF RACK FULL RACK	UCE 21 28

SERVED WITH FMC TRAIL CAMP BEANS, ROASTED GARLIC MASHED POTATOES & GARLIC BREAD



Half Artichoke	7
Full Artichoke	13
Small Mixed Green Salad	6
Small Caesar salad	6
Fire Roasted Vegetable Kabob	6
French Fries	5
Garlic Parmesan Fries	7
Sweet Potato Fries	6
Onion Rings & FMC Salsa	7

## SALADS

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TRI TIP COBB Mixed greens, bacon, egg, black olives, tomatoes, bleu cheese crumbles

CHOP CHOP CHICKEN Mixed greens, avocado, roasted corn, black beans, tomatoes, red onions, tortilla chips & chipotle ranch dressing

CLASSIC CAESAR

Romaine lettuce, parmesan cheese, croutons & Caesar dressing ADD CHICKEN BREAST 7 BUCKS ADD BLACKENED SALMON 7 BUCKS 18

17

12

Taste the Great American West?

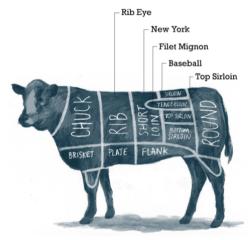
FOR ALMOST 50 YEARS, F.McLintocks has specialized in Vaquero-style cooking, serving ranch-style goodness with genuine Western Hospitality.

THE VAQUEROS (CALIFORNIA COWBOYS OF MEXICAN ORIGIN) WHO ROUNDED UP CATTLE ALONG THE BORDER DURING THE LATE 19TH CENTURY, ADOPTED THE PRACTICE OF GRILLING MEATS AND COOKING FOOD OVER BURNING HARDWOODS, NAMELY COASTAL LIVE OAK (OR RED OAK AS IT'S LOCALLY KNOWN). AT F.MCLINTOCKS, WE CONTINUE THE TRADITION AND SERVE STEAK, RIBS, SEAFOOD AND LOCAL VEGETABLES PREPARED OVER A HOT OAK PIT.

WE CUT AND AGE OUR STEAKS IN-HOUSE FOR A MINIMUM OF 60-DAYS AND OFFER A GREAT SELECTION OF LOCAL WINES FOR A TRUE CENTRAL COAST (OF CALIFORNIA) EXPERIENCE.

OUR 3 LOCATIONS ARE JUST MINUTES FROM WINE COUNTRY, IN SHELL BEACH, SAN LUIS OBISPO AND ARROYO GRANDE.

WE THANK YOU NOW MORE THAN EVER FOR YOUR PATRONAGE! IT IS WITH YOUR CONTINUED SUPPORT THAT WE WILL BE ABLE TO KEEP THE F.MCLINTOCKS LEGACY ALIVE.



## RARE

SEARED ON THE OUTSIDE SHOWING BRIGHT RED COLOR CENTER. CENTER IS SLIGHTLY COOL. MEDIUM-RARE SEARED ON THE OUTSIDE WITH THE CENTER SHOWING A RED COLOR, SLIGHTLY FIRMER THAN RARE. MEDIUM FIRM WITH PINK CENTER. MEDIUM-WELL SMALL AMOUNT OF PINK IN THE CENTER. WELL-DONE NO PINK, FIRMER MEAT.

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F.MCLINTOCKS

NOTICE

This business offers an immediate discount to all customers paying with cash. All prices advertised or displayed are cash prices. A 3.95% processing fee will be applied to all non-cash transactions.