longboards Bar & Grill

Soup and Salads

Soup and Salads Soup, corn chowder, green onion and paprika oil.	7
Caesar Salad, hearts of romaine, creamy dressing, Romano cheese and house-made croutons.	6/9
Beet Salad, mixed greens, candied walnuts, Point Reyes Blue cheese, lemon vinaigrette.	6/9
Kale Salad, local kale, bacon, hard egg, creamy pepperoncini vinaigrette, crispy Parmesan.	6/9
Peach Salad, mixed greens, Cypress Grove goat cheese, pickled red onion, pistachio, blackberry balsamic vinaigrette.	6/9
Greek Salad, pickled jalapeño, tomato, red onion, feta cheese, pepperoncini, kalamata olives, red wine vinegar and oregano dressing.	6/9
Small Plates	_
Truffle Parmesan Fries, truffle oil, Grana Padano cheese, parsley.	9
Caprese, cherry tomato, mozzarella, basil pesto, fresh basil. Ahi Tuna Trio, coconut and green onion fried roll; sashimi with seasoned steamed rice; Ahi avocado terrine, Mandarin	10 22
orange sake sauce, orange chili aioli.	
Burrata, local radish, fresh peach, extra virgin olive oil, red wine vinegar powder, flat bread.	12
Padron Peppers, oven roasted, sea salt, corn crema, bell pepper powder, shaved Grana Padano cheese.	9
Cheese Plate, Humboldt Fog goat cheese, soft brie, grapes, walnut honey, beet soubise, crostini.	14
Crab Ricotta Gnocchi, roasted corn, cherry tomatoes, white wine, red pepper powder, butter, chives.	14
Fennel Crusted Scallop, caramelized zucchini purée, beet soubise, paprika oil.	13
Sandwiches and Pizza * Sandwiches and Burgers are served with choice of side Caesar salad or house-cut French fries. *	
Chicken Tacos, beer-chili-lime marinade, green onion cilantro chimichurri, almonds, feta cheese, lime crema.	13
Chicken Sandwich, Fulton Valley Farms free-range chicken breast, applewood smoked bacon, avocado, pepper jack cheese, brioche roll.	13
Longburger, 1/2 lb. burger, lettuce, tomato, onion, choice of Swiss, white cheddar, pepper jack, or blue cheese on a brioche bun. Add avocado, bacon, sautéed mushrooms, or caramelized onion (1 each)	14
Bacon Cambozola Burger, ½ lb. burger, caramelized onion, on a brioche bun.	16
Bacon Reuben, pumpernickel rye bread, Thousand Island dressing, sauerkraut, Swiss cheese.	11
BBQ Pork Sandwich, slow-cooked, honey chipotle BBQ sauce, onion ring, coleslaw.	13
Pizza, cheese or pepperoni.	13/15
Chef's Pizza, caramelized onions, goat cheese, figs, prosciutto crumble, sage.	16
Large Plates	
Scallop Risotto, creamy Italian style rice, cherry tomato, oregano, Grana Padano cheese.	32
Penne, beef braised in red wine & coffee, oyster mushrooms, green onion, Grana Padano cheese.	22
Salmon, pan-seared, fingerling potatoes, roasted garlic, tarragon-hemp seed pesto, roasted corn, carmen peppers.	32
Chicken Piccata, mushroom-green onion farro, sautéed local vegetables, lemon caper sauce.	24
Lamb Rack, curry olive oil marinade, caramelized zucchini purée, olive-fig tapenade, caramelized onion-white cheddar potato gratin, red wine syrup.	30 30
Pork Chop , grilled, fontina and sage stuffed, bacon-cheddar polenta, creamed greens, peach gastrique. NY Steak , grilled, breaded portobello mushroom, garlic-parsley steak fries, mushroom red wine reduction.	30 41
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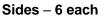
Baby Back Ribs Slow-cooked ribs with house-made honey chipotle BBQ sauce

1/2 Rack à La Carte 14

Meals 1/2 Rack 22 * Full Rack 34 Meals served with house-cut French fries and coleslaw 18% gratuity will be added to parties of8 or more except for Golf & Dinner andStay, Play & Dine packages.

Corkage fee \$15. Separate checks cannot be accommodated for parties of 8 or more.

August 19, 2016



Pasta marinara Cheddar bacon polenta Caramelized onion-white cheddar potato gratin Creamed greens