



Dinner Menu

Salads and Soup

House Salad , artisan lettuce, fresh vegetables, toy box tomatoes, and sunflower seeds	10
Caesar Salad , hearts of romaine and little gem lettuce, creamy dressing, Romano cheese and house-made croutons	11
Spinach Salad , baby spinach, Romano cheese, hardboiled egg, shaved red onion, topped with bacon lardons and warm bacon and Dijon dressing	11
Caprese Salad , heirloom tomatoes, with fresh mozzarella, grilled watermelon, fresh basil, with balsamic reduction	16
Soup Du Jour , ask server for the daily selection	6

Small Plates

Prawn Cocktail , gulf shrimp, with arugula, house cocktail sauce	13
Artichoke Dip , artichoke hearts baked together with fresh jalapeno pepper, Pecorino Romano cheese in a creamy dill sauce.	13
Ahi Tuna Trio , coconut and green onion fried roll; sashimi with seasoned steamed rice; Ahi avocado terrine, Mandarin orange sake sauce, orange chili aioli	22
Charcuterie Plate , assortment of cured meats, and artisan cheese, paired with local honey and marinated olives	15
Crab Toast , Dungeness crab meat with Gruyere gratin, green onion on a focaccia bread	16
Roasted Vegetable , char-grilled vegetable served with warm balsamic vinaigrette	12

ALL ENTREES BELOW COME WITH A CHOICE OF A CUP OF SOUP OR SMALL HOUSE SALAD

Pasta, Risotto and Pizza

Fungi Pizza , roasted mushrooms, fresh mozzarella, béchamel cream, with scallions and arugula	19
The Longboard Pizza , Genoa salami, pancetta bacon, and sweet Italian sausage, with garlic tomato sauce	18
The Margherita Pizza , topped with fresh tomatoes, mozzarella, and basil, balsamic reduction	16
Chef's Pizza	18
Wild Mushroom Ravioli , assorted wild mushrooms, roasted together with garlic and shallots, tucked into handmade pasta pillows	24
Seared Scallop Risotto , pan seared scallops, served together with English peas, asparagus tips, Grana Padano cheese in a creamy risotto	27
Blackened Shrimp Pappardelle , handmade pappardelle pasta, with a white wine, garlic, and Dijon sauce, Pecorino Romano cheese.	29

Large Plates

Baby Back Ribs , slow-cooked ribs with house made honey chipotle BBQ sauce with hand cut french fries and coleslaw *half rack, and ala carte available upon request	35
Grilled Hanger Steak and Fries , marinated hanger steak, grilled to perfection, served with hand cut french fries	29
Ribeye Steak , 12oz boneless steak, grilled and served with wild mushroom, and roasted garlic ragout, glace de vin	38
Fulton Valley Chicken Breast , pan seared and served with bacon lardons, toy box tomatoes, creamy polenta, garlic and shallots, with a pan jus	26
Double Bone Pork Chop , maple brined, pork chop grilled and topped with caramelized onion and provolone gratinaee	34
Longboards Burger , 1/2 pound ground beef patty, seasoned and grilled, topped with smoky bacon strips, white cheddar cheese and chipotle aioli. served on a brioche bun with hand cut fries	19
Louis Chicken Sandwich , grilled chicken breast, avocado pesto, bacon, fresh mozzarella, and basil, on a brioche bun with hand cut fries	18
Daily Fish , *Changes frequently ask server for selection	MP

LARGE PLATES COME WITH YOUR CHOICE OF WHIPPED YUKON GOLD POTATOES, CHEDDAR BACON POLENTA, BAKED POTATO OR POTATO AU GRATIN OR HOUSE CUT FRENCH FRIES

Please inform your server of any allergies or dietary restrictions

18% gratuity will be added to all parties of 10 or more except for Golf & Dinner packages

Separate checks cannot be accommodated for parties of 10 or more

Corkage fee \$15.00

Ravyn Rodriguez, Executive Chef

Nicholas Hagman, Chef de Cuisine