

BRENTWOOD

**SPINACH
ARTICHOKE DIP**

housemade chunky salsa
and warm tortilla chips....21

TORTILLA SOUP
roisserie chicken & avocado.....13

SMOKED ALASKAN SALMON
glazed and served with toasted brioche slices, lemon dill tartar sauce.....21

CIABATTA CHEESE TOAST
with parmesan, fontina and cheddar cheeses.....12

CRISPY OYSTERS ROCKEFELLER creamed spinach, lemon aioli (six per order).....23

GRILLED CALIFORNIA ARTICHOKEs simply grilled, served with lemon garlic aioli | *limited availability*.....21

AHI TUNA TARTARE hand chopped sushi grade tuna, toasted ciabatta & avocado.....23

DEVILED EGGS (three per order) made fresh daily | *limited availability*.....9

SALADS

THE CISCO SALAD pulled rotisserie chicken, fromage blanc, almonds, corn and avocado, fresno chili vinaigrette.....23

SHRIMP LOUIE SALAD jumbo shrimp, iceberg wedge, avocado, 1000 isle dressing, fresh herbs.....26

CRISPY CHICKEN COBB mixed greens, avocado, carrot, egg, corn, bacon, mustard vinaigrette.....23

HEALTHY CAESAR pecorino & cornbread croutons, vinaigrette (add chicken +7).....18

PAN-ASIAN NOODLE SALAD with mango, avocado, chopped peanuts, basil, mint, and your choice:
Seared Steak.....28 | Chicken.....24 | Sans Protein (nearly vegetarian).....21

HOUSE SPECIALTIES

CHEESEBURGER melted sharp cheddar, swiss, lettuce, tomato, onion, pickle, mustard & mayonnaise.....19

THE POLO CLUB roasted chicken, ham, bacon, baby swiss & cheddar, lettuce, tomato, 1000 isle dressing.....21

GRILLED CHICKEN BURGER served fully loaded with garlic aioli.....19

FAMOUS FRENCH DIP thinly sliced roasted prime rib on a housemade french roll.....29

CHICKEN TENDERS tempura battered and served with coleslaw, honey mustard & spicy barbecue sauce.....22

ROTISSERIE CHICKEN roasted half chicken with mixed herbs, apricot glaze & pomme purée.....27

RUBY RED TROUT sourced from Idaho rivers and glazed on the grill, pomme purée & broccoli.....33

SCOTTISH SALMON wood-fire grilled and simply prepared, served with the Brentwood salad & pomme purée.....32

SEARED #1 AHI TUNA served with spicy ponzu, coleslaw & campari tomatoes.....29

KNIFE & FORK BARBECUE RIBS slow roasted baby backs, served with coleslaw and french fries.....26/36

CHICKEN MILANESE parmesan crusted, capers, beurre blanc, fettuccine alfredo.....28

DOUBLE-CUT PORK CHOP served with creamed corn & pomme purée.....32

SIGNATURE STEAKS

STEAK FRITES topped with peppercorn sauce, served with french fries & coleslaw.....39

SHEP’S HAWAIIAN RIBEYE served with our loaded baked potato.....49

USDA PRIME FILET hand-selected beef tenderloin, served with broccoli & pomme purée.....55

— We do not guarantee steaks ordered ‘medium well’ or above

SIDE DISHES & DESSERTS

- Hand Cut French Fries 7 • Creamed Corn 7 • Brentwood Salad 9*
- Coleslaw 7 • Lemon Parm Broccoli 10 • Loaded Baked Potato 10*
- Double Chocolate Silk Pie 10 • Famous Key Lime Pie 10 • Ice Cream Sundae 14*



*We are concerned for your well-being. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu.**



HAPPY HOUR

2 - 6 PM DAILY
BAR & PATIO ONLY

\$10 MARTINIS
\$12 WINE BY THE GLASS

\$10
CHEESEBURGERS
CHICKEN TENDERS

TUESDAYS

HALF OFF BOTTLES*

* Bottles less than \$80

COCKTAILS

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THE CLASSIC 17

Tito's or Bombay, how do you take it?
- 

PEAR MARTINI 17

Grey Goose La Poire, elderflower, fresh lemon
- 

LEMON DROP 18

lemon vodka, fresh lemon, Limoncello foam
- 

OLD FASHIONED 17

bourbon, vanilla & Angostura bitters
- 

THE PALOMA 16

mezcal, agave, fresh squeezed grapefruit
- 

SPICY MARGARITA 16

jalapeño Tequila, cucumber, fresh lime
- 

GOLD RUSH 17

bourbon, fresh lemon, rosemary & honey
- 

ESPRESSO MARTINI 18

fresh brewed espresso, coffee liqueur

SPARKLING | WHITE | ROSÉ

- BISOL 'JEIO' ROSÉ Prosecco

Veneto, Italy 14/65
- LALLIER Brut

Champagne, France 25/120
- JERMANN Pinot Grigio

Fruili, Italy 17/65
- WITHER HILLS Sauvignon Blanc

Marlborough, New Zealand 14/50
- COMTE DE LA CHEVALIÈRE Sauvignon Blanc

Sancerre, France 20/80
- CLOS PEGASE Sauvignon Blanc

Napa Valley, California 60
- KUNDE Chardonnay

Sonoma County, California 15/60
- ALAIN CHAVY Chardonnay

Burgundy, France 80
- LA CHABLISIENNE Chardonnay

Chablis, France 20/80
- GIRARD Chardonnay

Carneros, California 80
- ROMBAUER Chardonnay

Napa Valley, California 100
- FLEUR DE MER Rosé

Côtes de Provence, France 14/50
- RED
- FOUR GRACES Pinot Noir

Willamette Valley, Oregon 15/60
- LOUIS LATOUR Pinot Noir

Burgundy, France 60
- CAMBRIA 'JULIA'S VINEYARD' Pinot Noir

Santa Maria Valley, California 70
- EMERITUS Pinot Noir

Russian River Valley, California 22/90
- DAOU 'Pessimist', Red Blend

Paso Robles, California 16/60
- MARKHAM Merlot

Napa Valley, California 18/70
- CHÂTEAU LASSÈGUE Merlot~Cabernet Franc

Bordeaux, France 80
- PARADUXX 'Proprietary Red Blend'

Napa Valley, California 100
- AUSTIN HOPE Cabernet Sauvignon

Paso Robles, California (1L) 22/110
- FRANK FAMILY Cabernet Sauvignon

Napa Valley, California 110
- B.R. COHN 'OLIVE HILL' Cabernet Sauvignon

Sonoma Valley, California 120
- SHAFER 'ONE POINT FIVE' Cabernet Sauvignon

Napa Valley, California 150