



## BAR SNACKS

**Miso Hummus Plate** 10  
Feta, olives, and fresh baked pizza bread.

**Chicken Wings** 14  
1lb. jalapeno hot or house made honey garlic,  
Served with charred jalapeno ranch

**Mango Chipotle Dry Ribs** 13  
Served with a honey chipotle and Worcestershire  
sauce.

**Gremolata Fries** 8  
Garlic, herb, and parmesan fries served with  
Chili and garlic aiolis.

**House-Made BBQ Chips** 8  
House cut chips with Steel Toad BBQ seasoning.

## APPETIZERS

**Lemon Pepper Calamari** 13  
Crispy fried squid tubes & tentacles, jalapeños  
& peppers, tzatziki sauce, charred lemon.

**Tuna Tartare** 17  
Ahi tuna, cucumber, avocado, yuzu chili vinaigrette  
Gochujong aioli, and crispy wonton strips.

**Carpaccio** 19  
Wagyu beef, horseradish cream, herb puree,  
charred Cipollini onions.

**Yellow Curry Thai Mussels** 16  
Steamed Pacific mussels, Saison beer, red Thai  
chilies, lemongrass, lime. Served with grilled bread

**Charcuterie & Cheese** 18  
Assortment of local fine cheeses and/or meats.  
Ask your server for details.

**Daily Soup** 6/9  
Made fresh daily, ask your server.

## SALADS

**Crab Louie, 1914 Salad** 25  
Dungeness crab, romaine hearts, avocado,  
cucumber, tomatoes, soft boiled egg, chili sauce.

**Summer Chicken Salad** 17  
Chicken breast, heirloom gem tomatoes, black  
mission figs, almonds, feta, cucumbers, sundried  
tomato vinaigrette.

**Beet & Goat Cheese Salad** 16  
Golden, red & candy cane beets, spicy candied  
cashews, pickled shallots, citrus vinaigrette

**Caesar Salad** 15  
Classic Caesar dressing, bacon lardons, Grana-  
Padano Parmesan, garlic croutons.

**Pan Seared Salmon Salad** 23  
Shaved fennel, quinoa, cucumber, tomato and  
orange salad, arugula, charred lemon.  
*Add chicken, shrimp, or salmon. - 6*

## PIZZA

**Steel Toad Margherita** 16  
Fior De Latte, heirloom cherry tomatoes, basil.

**BBQ Chicken** 17  
BBQ braised chicken, roasted red pepper,  
caramelized onions, and pepperoncinis.

**Pig & Fig** 18  
Prosciutto, goat's cheese, fig jam, arugula.

**Pork Belly** 19  
Herb and garlic braised pork belly, fresh pears,  
mozzarella, Gorgonzola cheese.

**Meat Lover's** 19  
Pepperoni, spicy capicola, and house made confit  
garlic pork sausage.

**Funghi** 17  
Rich cream sauce, mozzarella, confit garlic, herb  
roasted potatoes, wild forest mushroom medley.

*Gluten free - 2.*

## BURGERS

**The Steel Toad Burger** 19  
All natural beef, lettuce, beef steak tomato,  
brioche bun, and special sauce. Cheddar cheese,  
bacon, and wild mushrooms.

**Gangnam Style Burger** 17  
All natural beef, Korean BBQ sauce, kim chi slaw,  
Gochujang aioli.

**The Steel Toad Veggie Burger** 16  
Black bean and brown rice patty, topped with  
avocado, shredded carrot, sprouts, on a brioche  
bun.

**Sriracha Fried Chicken Burger** 17  
Sriracha buttermilk marinated chicken, charred  
jalapeno ranch slaw, sweet pickles.

**Cali Chicken Burger** 19  
Avocado, goat cheese, bacon, dill Dijon aioli.  
*Gluten free bun - 2.*

*Add Cheddar or Swiss cheese - 2*  
*Add avocado or bacon - 3*  
*Add wild mushrooms - 3*  
*Add fried egg - 3*

*Burgers come with your choice of BBQ chips,  
fries, or green salad, free of charge. Upgrade to:  
Side Caesar salad. - 2*  
*Side rosemary onion rings - 3.*  
*Side Yam Fries - 2.*

## HAPPY HOUR

50% off Bar Snacks  
\$5 Pints, \$1/oz House Wine, \$6 Dbl. Highballs.

*Monday to Friday 2:30 to 5:30*

## MAINS

**Short Rib au Poivre** 27  
Peppercorn and red wine braised short rib, with  
rosemary onion rings, pickled vegetables.

**Beef Ribeye** 30  
10oz RR Ranch all natural beef, wild mushroom &  
espresso rub, roast little potatoes, seasonal  
vegetables, veal and mushroom demi-glace.

**Shrimp Spaghettini** 20  
Pan seared sweet shrimp, spaghettini pasta,  
shallots, garlic, chilies, lemon, white wine,  
parmesan cheese, basil.

**Short Rib Pappardelle** 20  
Wild mushrooms, caramelized onion, roasted  
peppers, Dijon cream sauce.

**Kimchi Rice Bowl** 22  
Jasmine rice, pan seared chicken, Korean BBQ  
sauce, baby corn, water chestnuts, topped with  
Kimchi slaw, lime aioli, cilantro, and peanuts.

**Prosciutto Chicken Roulade** 25  
Cashew arugula pesto, Fior De Latte, heirloom gem  
tomatoes, garlic white beans, stuffed with spinach  
and confit garlic.

**Pan Seared Halibut** 28  
Lemon thyme roasted fingerling potatoes,  
asparagus, 6oz halibut filet, topped with a yuzu  
beurre blanc.

## SUNDAY NIGHT ROAST

**Slow Roasted Prime Rib Au Jus** 19.95  
Roast garlic whipped potato, Yorkshire pudding,  
and seasonal vegetables. Sundays from 5pm.