

Starters

Spinach & Artichoke Dip

Our famous creamy spinach and artichoke blend, topped with cheese and baked. Served with tri-color chips, fire roasted salsa and sour cream 7.95

Shrimp Cocktail

Jumbo shrimp and our signature wasabi cocktail sauce 11.95

Hummus & Naan

Freshly made hummus, naan flatbread, feta cheese, Kalamata olives, English cucumbers, artisanal crackers and extra virgin olive oil 8.95

Smoked Salmon & Trout Plate

Ducktrap River smoked salmon, smoked trout spread, avocado, capers and crostini 12.95

Malibu Crab Cakes

Topped with chipotle crema, served with sides of lemon remoulade and wasabi cocktail sauce 12.95

Sweet Potato Fries

Hand-cut, twice-cooked and served with spicy mayo 5.95

Fish Tacos

Spicy cumin-seared mahi mahi, chipotle slaw, tomatoes and cilantro on flour tortillas with limes 16.95

Seared Rare Tuna

Rare yellowfin tuna, Asian slaw, seaweed salad, Sriracha and Chinoy sauce 9.95 | 17.95

Filet Sliders

Two mini filet sandwiches, caramelized onions, Swiss cheese, hand-cut fries, and a side of horseradish sauce 12.95
Extra Sliders 5.95 each

Crab Bisque

Topped with lump crab, croutons and spring onions 8.95
Served with sherry on request

Lunch Combos

Soup & Salad 6.95

Half Sandwich & Salad 7.95

Half Sandwich & Soup 7.95

Grilled Cheese & Tomato Basil Soup 6.95

Choose from:

*1/2 Turkey Bacon Club

*1/2 Chicken Salad Sandwich

*1/2 Avocado BLT

*Grilled Cheese

*Tomato Basil Soup

*Soup of the Day

*Garden Salad

*Caesar Salad

Soups & Small Salads

Soups

Tomato Basil 2.95 | 4.95
Soup of the Day 2.95 | 4.95

Garden Salad

Mixed greens, grape tomatoes, yellow peppers, cucumbers, carrots, red onions, croutons and choice of dressing 4.95

Caesar Salad

Hearts of romaine, shaved Pecorino Romano, croutons and our real Caesar dressing 4.95

Served with white anchovies on request

Wedge Salad

Iceberg wedge, bacon, tomatoes, green onions, blue cheese dressing, blue cheese crumbles and drizzle of French dressing 8.95

Spinach Salad

Organic baby spinach, roasted beets, smoked Gouda, spiced walnuts, red onions and poppyseed dressing 5.95

Chop Salad

Romaine, yellow peppers, cucumbers, tomato pesto, chickpeas, green onions, mozzarella, provolone, fontina, Parmesan and citrus-herb vinaigrette 5.95

Salad Add-Ons

Blackened Chicken 5.95

Grilled Salmon 8.95

Filet Mignon 9.95


Blue Cheese Crumbles 3.95

Seared Rare Tuna 8.95

Spicy Shrimp 7.95

Crab Cake 7.95

Chilled Grilled Chicken 3.95

 **Our Salad Dressings:** Balsamic Vinaigrette - Herbed Ranch - Maytag Blue Cheese - Chinoy - Poppyseed Citrus-Herb Vinaigrette - Maple Dijon Red Wine Vinaigrette - Russian - French

Burgers & Sandwiches

Served with one side of your choice.

Teriyaki Chicken Sandwich

Marinated and grilled chicken breast, lettuce, tomato, pickles and side of mustard-mayo 8.95

Hickory BBQ Chicken Sandwich

Grilled chicken, bacon, caramelized onions, cheddar, lettuce, tomato, pickles and our own hickory BBQ sauce 10.95

Alpine Chicken Sandwich

Grilled chicken breast, seasoned wild mushrooms and melted Swiss cheese, lettuce, tomato, pickles and a side of mustard-mayo 10.95

Chicken Salad Sandwich

Freshly tossed homemade chicken salad on sourdough toast 8.95

Salmon BLT

Grilled Atlantic salmon, bacon, lettuce, tomato, and a side of lemon remoulade 12.95

Malibu Crab Cake Sandwich

Jumbo lump crab cake, wasabi cocktail sauce, lettuce, tomato, pickle and lemon remoulade 12.95

Mahi Mahi Tacos

Two cumin-seared mahi mahi tacos, chipotle slaw, tomatoes, cilantro, limes, Sriracha and flour tortillas 13.95

Cajun Mahi Mahi

Cast iron seared Cajun mahi mahi filet with lettuce, tomato, pickle and a side of lemon remoulade 14.95

Turkey Bacon Club

Smoked turkey, bacon, melted provolone, lettuce, tomato, pickle, and a side of mustard-mayo, served warm on sourdough toast 8.95

Shaved Prime Rib Sandwich

Shaved prime rib, roasted red peppers, red onions, mushrooms, provolone, au jus and creamy horseradish sauce 13.95

Malibu Cheeseburger

Half-pound Fischer Farms beef burger served with lettuce, tomato and pickle. Top with your choice of American, provolone, cheddar, Swiss or pepper jack 11.95
Make it a Double 16.95

Wild Mushroom Burger

With seasoned portabella, shiitake, cremini mushrooms and Swiss cheese 12.95

Hickory BBQ Burger

Bacon, caramelized onions, cheddar and our own hickory BBQ sauce. Served with lettuce, tomato and pickle 12.95

Southwest Black Bean Burger

Made from scratch with black beans, roasted corn, hominy, onions, bell peppers, roasted red peppers, jalapeños, rolled oats, cilantro, mint, garlic, and olive oil. Served with pepper jack cheese, avocado and fire-roasted salsa 11.95

Avocado BLT

Bacon, lettuce, tomato and avocado on toasted sourdough with a side of mayo 8.95

 All burgers (except bean burgers) are gluten free if ordered without bun.

Sides

Asparagus  3.95

Steamed Broccoli  2.95

Green Beans  3.95

Sautéed Spinach  2.95

Garlic Mashed Potatoes  2.95

Chef's Rice  2.95

Sweet Potato Fries  2.95


Mac & Cheese  3.95

 All sides are gluten-free except Sweet Potato Fries and Mac & Cheese

 Staff Favorites

 Gluten-Free

 |  Modified

 Vegan

 Vegetarian

We reserve the right to add 18% gratuity to parties of eight or more. We apologize but we cannot accommodate separate checks for parties of eight or more.

Consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergy or dietary restrictions.

LUNCH

Entrée Salads

Blackened Chicken Salad ^{GF}

Mixed greens, blackened chicken, tomatoes, green onions, avocado, cilantro, blue cheese, cheddar, tri-color chips and herbed ranch 8.95 | 12.95

Blackened Shrimp Salad 11.95 | 15.95

Mediterranean Chicken Salad ^{GF}

Mixed greens, chicken, tomatoes, cucumbers, yellow peppers, chickpeas, Kalamata olives, red onions, feta cheese and balsamic vinaigrette 8.95 | 12.95

Mediterranean Salmon Salad 11.95 | 15.95

★ Thai Noodle Salad

Cumin-seared chicken, sesame noodles, napa, cabbage, romaine, daikon, bean sprouts, carrots, green onions, cilantro, limes and peanut ginger dressing 8.95 | 12.95

Thai Salmon Salad 11.95 | 15.95

★ BBQ Chicken Salad ^{GF}

Mixed greens, BBQ chicken, roasted corn, black beans, tomatoes, red onions, cilantro, smoked Gouda, cheddar, tortilla chips and herbed ranch 8.95 | 12.95

BBQ Salmon Salad 11.95 | 15.95

Chinoy Chop Salad ^{GF}

Diced chicken, chopped romaine, napa cabbage, daikon, carrots, green onions, edamame, crispy wontons and Chinoy dressing 8.95 | 12.95

Chinoy Ahi Salad 11.95 | 15.95

Chicken Avocado Chop ^{GF}

Shredded romaine, diced chicken, avocado, bacon, blue cheese, tomatoes, green onions and red wine vinaigrette 13.95

Crab Avocado Chop 17.95

★ Crispy Chicken Salad ^{GF}

Mixed greens, crispy chicken, Fuji apples, dried cranberries, spiced walnuts, feta cheese and maple Dijon dressing 8.95 | 12.95

Grilled Salmon Salad 11.95 | 15.95

House Specialties

Pan Seared Medallions ^{GF}

Three petite filets served with garlic mashed potatoes and broccoli 20.95

Hawaiian Ribeye ^{GF}

Hand-cut, marinated Angus ribeye, fire-roasted pineapple, mashed potatoes and steamed broccoli 31.95

Steak & Shrimp ^{GF}

Eight-ounce Fischer Farms New York strip, sautéed shrimp, garlic mashed potatoes, broccoli and maitre d' butter 28.95

Steak & Fries ^{GF}

Eight-ounce Fischer Farms New York strip, hand-cut fries and maitre d' butter 19.95

★ Steak Chimichurri ^{GF}

Eight-ounce Fischer Farms New York strip with cilantro-citrus sauce, garlic mashed potatoes and steamed broccoli 21.95

Steak & Scallops ^{GF}

Petite filet medallions, fresh sea scallops, garlic mashed potatoes, asparagus and maitre d' butter 28.95

★ Yellow Coconut Curry ^{GF} ^V

Rich yellow curry sauce, wild mushrooms, zucchini, yellow squash, broccoli, bell peppers, carrots, onions and Chef's rice 13.95

Add Chicken 15.95

Add Shrimp 17.95

Add Grilled Salmon 21.95

Malibu Pork Chops ^{GF}

Two marinated, bone-in chops, garlic mashed potatoes, steamed broccoli and sweet soy glaze 20.95

One Chop 13.95

Steaks

Ribeye ^{GF}

Twelve-ounce hand-cut Angus ribeye, garlic mashed potatoes and wood-fired vegetables 29.95

Cajun Ribeye ^{GF}

Dusted with Cajun spice and finished with chipotle butter, served with garlic mashed potatoes and steamed broccoli 30.95

Filet Mignon ^{GF}

Signature eight-ounce barrel cut filet mignon, garlic mashed potatoes and asparagus 33.95

★ Peppercorn-Cognac Filet ^{GF}

Topped with our signature green peppercorn-cognac sauce, served with garlic mashed potatoes and asparagus 35.95

New York Strip ^{GF}

Fourteen-ounce hand cut New York Strip, garlic mashed potatoes and sautéed spinach 28.95

Wild Mushroom New York Strip ^{GF}

Topped with seasoned wild mushrooms, served with garlic mashed potatoes and sautéed spinach 30.95

Chicken & Fish

Teriyaki Chicken ^{GF}

Marinated chicken breast, Chef's rice, steamed broccoli and fire roasted pineapple topped with sweet soy glaze 12.95

BBQ Chicken ^{GF}

Grilled chicken breast, garlic mashed potatoes, steamed broccoli and our signature hickory BBQ sauce 12.95

Cajun Chicken ^{GF}

Cajun seared chicken breast, chipotle butter, Southwestern slaw and seasoned waffle chips 15.95

Cajun Salmon ^{GF}

Cajun seared salmon filet, chipotle butter, Southwestern slaw and Cajun chips 20.95

Spinach & Artichoke Chicken ^{GF}

Grilled chicken breast topped with spinach & artichoke mix, melted provolone, Chef's rice and steamed broccoli 14.95

Blackened Rare Tuna ^{GF}

Rare yellowfin tuna, wasabi mashed potatoes, green onion soubise, wasabi and pickled ginger 20.95

★ Alpine Chicken ^{GF}

Grilled chicken breast with seasoned wild mushrooms and melted Swiss cheese, served with garlic mashed potatoes and steamed broccoli 14.95

Pan Seared Mahi Mahi

With creamy pesto capellini, sautéed baby heirloom tomatoes and sun-dried tomato butter 18.95

★ Caramelized Salmon ^{GF}

Honey-Dijon glazed Atlantic salmon filet, crispy leeks, wilted arugula, Chinoy sauce and steamed broccoli 17.95

Pan Seared Sea Scallops ^{GF}

Fresh sea scallops with maitre d' butter, served with Chef's rice and sautéed spinach

Six Scallops 24.95

Four Scallops 18.95

Pasta

Penne alla Vodka ^V

Zesty vodka cream sauce with Roma tomatoes, tri-color peppers, red onions, Romano cheese and crushed red pepper 10.95

Add grilled chicken or spicy sausage 12.95

Add shrimp and scallops 18.95

Garlic Cream Linguine ^V

Rich garlic cream sauce with parmesan and parsley 10.95

Add spinach and wild mushrooms 12.95

Add grilled chicken 12.95

Add shrimp and scallops 18.95

Thai Linguine ^V

Spicy peanut ginger sauce with bean sprouts, carrots, green onions, garlic, roasted peanuts and cilantro 10.95

Add chicken 12.95

Add shrimp and scallops 18.95

Broccoli & Sun-Dried Tomato Penne ^V

With parmesan, thyme and browned garlic 10.95

Add grilled chicken 12.95

Add blackened shrimp 14.95

Sides

Asparagus ^V 3.95

Steamed Broccoli ^V 2.95

Green Beans ^V 3.95

Sautéed Spinach ^V 2.95

Garlic Mashed Potatoes ^V 2.95

Chef's Rice ^V 2.95

Sweet Potato Fries ^V 2.95

Mac & Cheese ^V 3.95

^{GF} All sides are gluten-free except Sweet Potato Fries and Mac & Cheese

Beverages

Barritts Ginger Beer, Sprecher Root Beer, Boylan Ginger Ale 3.95

San Pellegrino Sparkling Water

500 ml 2.95

1L 5.95

Mountain Valley Water

1L 4.95

Coca-Cola soft drinks, Iced Tea (Unsweetened), Lemonade 2.45

Sweet Tea 2.95

Add a flavor: Blackberry, Mango, Peach, Raspberry, Vanilla 2.95,

Hubbard & Cravens Coffee 2.95

★ Staff Favorites

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