

LUNCH MENU

at the grille

Served Daily 11AM- 5PM

STARTERS

SIGNATURE WINGS

15

Celery | Carrots | Ranch

Choice of: *Buffalo* | *Thai Chili* | *Garlic Parmesan* | *Lemon Pepper* | *BBQ*

BACON WRAPPED JALAPENOS

12

Stuffed with Cheddar | Cream Cheese | Scallions | Smoked Bacon
Avocado Ranch | Pico de Gallo

NACHOS

11

Corn Tortilla Chips | Aged Cheddar Cheese Sauce | Jalapeños
Oaxaca Cheese | Black Beans | Pico de Gallo | Avocado Ranch
Dressing

Additions: Grilled Chicken 8 | Carne Asada 9

CHIPS, SALSA, & GUACAMOLE

9

FRIED CHEESE CURDS

10

Served with Basil Pesto Sauce & Marinara Sauce

BEER BATTERED ONION RINGS

8

Served with Horseradish Cream Dipping Sauce

BASKET OF FRENCH FRIES

7

GREENS

Add: Grilled Chicken 8 | Grilled Shrimp 9 | Grilled Ahi Tuna 10

HOUSE SALAD

8/12

Organic Garden Greens | Heirloom Grape Tomato | Cucumber
Red Onion | Carrot

Choice of Dressing: *Ranch* | *Blue Cheese* | *Balsamic Vinaigrette*
Honey & Champagne Vinaigrette | *Italian*

WINTER CAESAR SALAD

8/12

Romaine | Baby Kale | Grape Tomatoes | Dried Cranberries
Parmesan Cheese | Herb Croutons | Caesar Dressing

SOCAL SUPERFOOD

15

Organic Garden Greens | Baby Kale | Fresh Ruby Red Grapefruit
Goat Cheese | Avocado | Spiced Toasted Almonds
Shallot Champagne Vinaigrette

MADERAS COBB SALAD

17

Romaine | Grilled Chicken | Smoked Bacon | Egg | Tomato
Gorgonzola Crumbles | Avocado

Choice of Dressing: *Ranch* | *Blue Cheese* | *Balsamic Vinaigrette*
Honey & Champagne Vinaigrette | *Italian*

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBOURNE ILLNESS. 18% GRATUITY WILL BE PRESENTED TO PARTIES OF 8 OR MORE



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HANDHELDS

*Choice of Sides: Parmesan Chips | Shoestring Fries | Fruit | Coleslaw
Sweet Potato Waffle Fries
Side House Salad - 2 | Side Caesar Salad - 2*

CLUB SANDY

15

Toasted Sourdough Bread | Turkey | Ham | Jalapeño Bacon
Cheddar Cheese | Lettuce | Tomato | Mayo

OLD COACH REUBEN

16

Butter Seared Rye Bread | Swiss Cheese | Sauerkraut
Thousand Island Dressing | Choice: Pastrami or Turkey

AHI TUNA WRAP

19

Flour Tortilla | Spiced Ahi Tuna | Organic Greens | Pickled Cucumber
Crispy Fried Onions | Ginger Soy Vinaigrette

STACK AND TILT BURGER

17

Toasted Brioche Bun | Grilled Angus Sirloin Patty | Lettuce
Tomato | Red Onion

Choice of Cheese: *Cheddar | American | Swiss | Pepper Jack*

*Additions: Bacon +2 | Avocado +2 | Egg +2 | Caramelized Onions +1
Jalapeños +1 | Bell Peppers +1 | Grilled Mushrooms +1*

THE MAD BURGER

21

Toasted Brioche Bun | Grilled Angus Sirloin Patty
Pork Carnitas | Smoked Bacon | Crispy Onions | Cheddar Cheese
Smoked Shallot Aioli | Tomato Jam

DOUBLE CRUNCH CHICKEN SANDWICH

17

Toasted Brioche Bun | Southern Style Fried Chicken | Green Leaf
Lettuce | Tomato | Cheddar Cheese | Cherry Pepper Aioli

CHIMICHURRI CHEESESTEAK

19

Toasted Hoagie Roll | Seared Sirloin | Peppers | Onion | Mushrooms
Mozzarella Cheese | Topped with Avocado & Cilantro Chimichurri

THE HERITAGE TACO PLATE

18

Choice of Two Tacos:

Pork Carnitas | Carne Asada | Pollo Asada | Blackened Shrimp

Shredded Cabbage | Pico de Gallo | Pickled Red Onions
Cilantro | Chipotle Aioli | Served with Tortilla Chips & Salsa

A 3% SURCHARGE WILL BE ADDED TO ALL GUESTS CHECKS TO DEFRAY THE INCREASE OF CALIFORNIA STATE WAGES.
MENU ITEMS AND PRICING SUBJECT TO CHANGE.

