

Appetizers

CRISPY FRIED MONTEREY CALAMARI 12.95
flash fried with ginger-chili butter,
house made cocktail sauce

BUFFALO SHRIMP 11.95
buttermilk marinated flash fried shrimp,
diablo sauce, bleu cheese dressing

TOGARASHI CHAR RARE AHI 12.50
seared with togarashi, seaweed cucumber salad,
cilantro-wasabi vinaigrette, soy glaze

MALABAR WINGS (1 LB.) 12.50
whole wings (drumette and wing), buttermilk mari-
nated, buffalo sauce, house bleu cheese

ASIAN CHICKEN LETTUCE WRAPS 11.50
lemon grass chicken, pickled ginger-cabbage salad,
sweet chili sauce, baby romaine lettuce cups

Soups

CHICKEN TORTILLA 6.95/4.95
chicken, sweet peppers, tomatoes, onions, cilantro and queso reggiano

SMOKY BACON CLAM CHOWDER 7.75/5.50
creamy New England style

Salads

HOUSE GREENS 6.95
sun-dried cranberries, red onion, candied pecans,
bleu cheese crumbles, orange-basil vinaigrette

CAESAR SALAD 6.95
romaine hearts, asiago, garlic croutons

CLASSIC COBB 17.95
wood fired chicken breast, smoked bacon, avocado,
tomatoes, cucumber, hard boiled egg, bleu cheese
crumbles with choice of dressing

BBQ SALMON NICOISE SALAD 19.95
baby kale, baby arugula, olives, organic cherry
tomatoes, green beans, potatoes, soft poached egg,
capers, white balsamic dill vinaigrette

Entrées

MALABAR SERVES RR RANCH USDA PREMIUM ANGUS

BBQ SALMON 24.00

Malabar spice rub, almond wood grilled, sun-dried tomato-smoked chili polenta, organic tomato, baby arugula salad, orange chipotle beurre blanc

RR RANCH RIBEYE 12OZ. 33.00

seared on the almond wood grill, fresh sautéed green beans, roasted garlic mashed potatoes, Makers Mark bourbon cream sauce

RR RANCH FLAT IRON STEAK 9 OZ. 28.00

24 hour marinated, almond wood grilled, sautéed green beans, mashed potatoes, red wine jus, tomato chutney

RR RANCH FILET MIGNON 8 OZ. 36.00

almond wood grilled, sautéed fingerling potatoes, fresh green beans, bleu cheese butter, red wine jus

BACON WRAPPED MEATLOAF 19.00

American Kobe ground beef, ground pork, garlic mashed potatoes, fresh sautéed vegetables, mushroom gravy, crispy onion strings, fried pickle

SHRIMP SCAMPI LINGUINE 23.00

shrimp, garlic, organic cherry tomatoes, capers, baby spinach, pancetta, lemon butter, garlic asiago cheese bread

Oven Roasted Diestel Ranch Turkey Dinner 27.00

DIESTEL RANCH TURKEY, ROASTED GARLIC MASHED POTATOES, CANDIED SWEET POTATOES, ORANGE-GINGER CRANBERRY COMPOTE, CHORIZO, CORNBREAD & CRANBERRY DRESSING, FRESH GREEN BEANS, PAN GRAVY AND PUMPKIN CHEESECAKE FOR DESSERT 28.00

KIDS TURKEY DINNER 14.00
(AGES 5- 12)

water served on request

18% Gratuity will be added to parties of 6 or more

California Health Department recommends all cooked meat temperatures be 145-165 degrees

Executive Chef Stephen Sims