

W I N E L I S T

BUBBLES

Mionetto Prosecco 7 • 27

Domain St. Michelle 10

Bartenura Moscato 9 • 35

WHITES

Laterre Chardonnay 7

Rodney Strong Chardonnay 8 • 31

Estancia Chardonnay 9 • 35

Butter Chardonnay 10 • 39

Ferrari Carano Chardonnay 12 • 47

Underwood Pinot Grigio 9 • 35

Santa Margherita Pinot Grigio 14 • 55

Ferrari Carano Fume Blanc 9 • 35

Kim Crawford Sauvignon Blanc 9 • 35

Kung Fu Girl Riesling 7 • 27

Ferrari Carano Rosè 7 • 27

Beringer White Zinfandel 6 • 23

REDS

Meiomi Pinot Noir 9 • 35

Canon Pinot Noir 8 • 31

Rodney Strong Pinot Noir 13 • 50

Laterre Merlot 7

Clos du Bois Merlot 8 • 31

Rutherford Hill Merlot 10 • 39

Laterre Cabernet 7

Sterling Cabernet 9 • 35

Simi Cabernet 12 • 46

Justin Cabernet 14 • 54

Dashè Zinfandel 11 • 42

Seghesio Zinfandel 13 • 50

Ferrari Carano Sienna 13 • 50

B O T T L E D B E E R

Coors, Coors Light, Bud, Bud Light, Miller Light, MGD, Corona, O'Douls, Michelob Ultra, Fat Tire, Sam Adams,

Blue Moon, New Castle, Guinness, Amstel Light, Heineken, Modelo 4.25 - 5.75

D R A F T B E E R

Ask About Our Selection of Beers On Tap 7

A P P E T I Z E R S

ITALIAN RISOTTO BALLS 9

Panko Bread Crumbs, Lemon Garlic Aioli, Basil Leaf

HEIRLOOM TOMATOES + ARTISAN CHEESE 10

Seasonal Heirloom Tomatoes, Silky Burrata Cheese, Basil Pesto, Sea Salt, Balsamic

CALAMARI FRITO 11

Breaded Calamari, Serrano Pepper Aioli, Grape Tomatoes, Grilled Lemon

LOUISIANA CRAB CAKES 12

Trio of Housemade Louisiana Style Crab Cakes, Roasted Corn Relish, Chive Oil, Garden Greens, Creole Aioli

NEW ENGLAND STEAMERS 12

Steamer Clams, Butter, Garlic, Shallots, White Wine, Lemon, Crunchy Bread

SASHIMI TUNA TARTARE 14

Sashimi Grade Ahi Tuna, Creamy Avocado Mix, Pickled Ginger, Toasted Sesame Seeds, Hand Cut Scallions, Homemade Ponzu Sauce

JUMBO PRAWN COCKTAIL 16

Chilled Jumbo Prawns, Pacific Rim Cocktail Sauce, Myer Lemon

S A L A D S

DAVID'S HOUSE SALAD 4

Mixed Greens, Hot House Cucumber, Cherry Tomato, Golden Beet Strips

JUST 'BEET' IT SALAD 8

Red and Golden Beets, Arcadian Greens, Chevre, Pistachios, Fresh Mint, Spanish Sherry Vinaigrette

PANZANELLA GREEK SALAD 9

Romaine, Arugula, Artichokes, Olives, Avocado, Cherry Tomatoes, Marinated Soft Cheese, Red Onion, Ciabatta Croutons, Red Wine Rosemary Vinaigrette

SUMMER BERRY SALAD 12

Grilled Chicken, Crisp Romaine, Spinach, Strawberries, Blueberries, Slivered Almonds, Feta Cheese, Champagne Vinaigrette

CLASSIC CHICKEN CAESAR SALAD 13

Chilled, Romaine Hearts, Parmigiano-Reggiano, Myer Lemon Caesar Dressing

POINT REYES COBB 13

Grilled Chicken, Arcadian Green, Tomatoes, Avocado, Hard-Boiled Egg, Apple Wood Bacon, Point Reyes Blue Cheese

ARTISAN STEAK SALAD 16

Grilled Flat Iron, Wild Arugula, Polenta, Pickled Red Onions, Spanish Sherry Vinaigrette

PACIFIC RIM AHI SALAD 16

Seared Ahi Tuna, Wild Arugula, Napa Cabbage, Crispy Wonton Strips, Wasabi Aioli, Ginger Soy Vinaigrette

S I G N A T U R E B U R G E R S

+ S A N D W I C H E S

Choice of Red Hawk Fries or Fresh Fruit Cup

GOOD 'OLE DAVID'S BURGER 11

Certified Angus Beef, Boston Lettuce, Tomato, Red Onion, Pickle, Choice of Cheese

BLACKENED CHICKEN SANDWICH 12

Blackened Chicken Breast, Grilled Red Onions, Pepper Jack Cheese, Sweet Onion Vinaigrette, Ciabatta Roll

THE GOLDEN BEAR SANDWICH 12

Grilled Ham, Bacon, Jalapeño Jack, Gruyere, White Cheddar, Tomato, Parmesan Crusted Sourdough

WEST TEXAS BURGER 13

Certified Angus Beef, Apple Wood Bacon, BBQ Sauce, Black + Tan Onion Rings, Wisconsin Cheddar Cheese

THE FRENCHMAN'S DIP 15

Certified Angus Prime Rib, Port Wine Rosemary Au Jus, Creamy Horseradish, Gruyere Cheese, Grilled Hogie Roll

THE MICKELSON "PHILLY" SANDWICH 16

Seared Strips of Marinated Steak, Peppers, Onions, Provolone

DOWNTOWN MANHATTAN BURGER 16

Short Rib-Brisket Blend, NY White Cheddar, Apple Wood Bacon, Caramelized Onion

F A V O R I T E S

EL POLLO WRAP **11**

Grilled Chicken Breast, Corn, Avocado, Shredded Jack and Cheddar Cheese, Mexican Rice, Beans, Pico De Gallo, Chips + Salsa

CARLITO'S STREET TACOS **12**

Charred Corn Tortillas, Carne Asada, Onion, Cilantro, Fire Roasted Chilè de Arbol, Chips + Salsa

RED HAWK WINGS **12**

Jumbo Chicken Wings, Chilled Veggies, Buttermilk Ranch | Plain • BBQ • Teriyaki • Buffalo Sauce

FISH + CHIPS **13**

Beer-Battered Alaskan Cod, House-Made Tartar Sauce, Red Hawk Fries, Coleslaw

W H I T E B R I C K O V E N P I Z Z A S

INDIVIDUAL **12"** • FAMILY **16"**

MARGHERITA **11 • 16**

Mozzarella, Parmesan, Tomato, Fresh Basil

CLASSIC PEPPERONI **11 • 18**

House-Made Marinara, Mozzarella

BBQ CHICKEN **13 • 20**

House-Made BBQ Sauce, BBQ Grilled Chicken, Red Onion, Cilantro

COMBO DELUXE **14 • 22**

Pepperoni, Salami, Italian Sausage, Ham, Black Olives, Bell Peppers, Mushrooms, Onions, Grated Parmesan

CALIFORNIA GARDEN **15 • 23**

White Sauce, Mushrooms, Tomatoes, Sun-Dried Tomatoes, Artichoke Hearts, Bell Peppers, Topped With Fresh Spinach + Avocado

P A S T A

LASAGNE ALLA BOLOGNESE **15**

18 Layers of Fresh Pasta, Ricotta, Parmesan Cheese, Mozzarella, Italian, Parsley, Meat Sauce, Tomato Sauce, Alfredo Sauce

CHICKEN PICCATA **16**

Pan-Fried Chicken Scaloppini, Mediterranean, Capers, Fresh Squeezed Lemon, Butter Sauce, Linguini Florentine, Italian Parsley

PASTA AL POMODORO **17**

Fresh Fettuccine Pasta, Grilled Chicken, Fire Charred Tomatoes, Wilted Baby Spinach, Parmigiano Reggiano

E N T R E E S

BACON WRAPPED PORK TENDERLOIN **17**

Pork Tenderloin, Port Demi Glaze, Potato Puree, Baby Carrots, Asparagus

ARGENTINE FLANK STEAK **18**

Grilled Angus Flank Steak, Chimichurri Sauce, Roasted Fingerling Potatoes, Broccolini

POLLO CAMPERO **19**

Grilled Organic Free Range Chicken, Parmesan Crusted Corn on the Cob, Mexican Rice

SEARED KING SALMON **21**

Swiss Chard, Crimini Mushrooms, Snow Peas, Corn, Basmati Rice, Charred Lemon

PAINTED HILLS RIBEYE STEAK + FRITES **26**

Angus Beef Bone Rib Eye, Crispy Frites, Fried Onions

FILET OSCAR **28**

Petite Angus Filet Mignon, Topped with Crab and Bernaise Sauce, Delta Asparagus, Baby Carrots, Potato Puree

GARLIC + ROSEMARY CRUSTED PRIME RIB 12oz **25** • 14oz **28**

Slow Roasted Prime Rib, Rosemary Cabernet Au Jus, Jumbo Baked Potato, Chef's Vegetables

SPLIT PLATE CHARGE **5**

David's

D I N N E R

MONDAY - SUNDAY **4:30PM-9PM**