

DINNER



An 18% gratuity will be added to parties of eight or more

STARTERS

- Quick Fried Calamari** with Spicy Marinara and Wasabi Aioli 9.50
- Housemade Chips** Fresh, housemade Chips topped with Bleu Cheese Crumbles, Scallions, Smoked Bacon 7.50
- Gordon Biersch Garlic Fries** 5.95
- Shrimp and Chicken Potstickers*** with Asian Barbecue Sauce and Hot Mustard 8.95
- Crispy Artichoke Hearts** Topped with Parmesan, served with Lemon Aioli 8.95
- Blackened Ahi Tuna**** Served rare with Cajun Remoulade 10.75
- Crab and Artichoke Dip** in a Sourdough Bread Bowl 9.95
- Lump Crab Cake** with Asian Slaw and Cajun Remoulade 10.95
- Glazed Chicken Wings*** with Sweet Chili and Ginger 8.95

- Chef's Sampler*** A trio of chicken favorites including Southwest Egg Rolls, Shrimp and Chicken Potstickers and Glazed Chicken Wings 14.95
- Skewer Combo** A trio of Skewers featuring breaded Shrimp, marinated Portabellas, and breaded Chicken Tenders served over Rice Cakes and Asian Slaw 14.50

- Fresh Soup** prepared daily
Cup 3.50 Bowl 5.50
- Tapas*** Roasted Garlic, Bruschetta, Olive Relish and Hummus with Herb Flatbread 8.50
- Southwest Egg Rolls** Pulled Chicken, Black Beans, Corn, Roasted Red Peppers and Pepper Jack Cheese. Served with a Roasted Jalapeño Ranch Dipping Sauce 8.75

SALADS

- Wedge Salad** Crumbled Bleu Cheese and Bacon, dressed with Bleu Cheese or Märzen Vinaigrette 5.75
- House Salad*** Mixed Greens topped with Tomato, Cucumber, Bacon, Pecans, Pepper Jack and Cheddar Cheeses 4.50

- Seafood Cobb Salad** Shrimp & Lump Crab over a traditional Cobb Salad. Served with your choice of Dressing 13.95
- Classic Cobb Salad** 12.50
- Old Fashioned Chopped Salad*** Chopped Salad with Chicken, Pepperoni and a variety of fresh Vegetables, tossed in an Olive Lemon Vinaigrette 11.95
- Southwest Fried Chicken Salad** Fried Chicken Tenders with Cheddar & Pepper Jack Cheeses, topped with Tortilla Strips over fresh Greens tossed in Barbecue Ranch Dressing 12.50
- Chicken Caesar Salad** with Parmesan Croutons 11.50
- Salmon Caesar Salad** with Parmesan Croutons 12.50
- Gorgonzola Pear Salad*** with Pecan Crusted Chicken in Märzen Vinaigrette 12.50
- Ahi Salad**** Tuna, blackened and seared rare, with Märzen Vinaigrette and Cajun Remoulade 13.95
- Spinach Salad** with Goat Cheese, Bacon, Egg, Mushrooms, Red Onions tossed in Tangy Vinaigrette 9.95 Add Grilled Chicken 2.00 Add Grilled Salmon 3.00
- Hummus and Goat Cheese Salad*** over warm Herb Flatbread with Märzen Vinaigrette 10.95 Add Grilled Chicken 2.00 Add Grilled Salmon 3.00
- Grilled Chicken Cashew Salad*** Artichoke Hearts, Tomatoes, Cashews and Feta Cheese with Märzen Vinaigrette 12.50

Märzen Vinaigrette, Bleu Cheese, Ranch, Olive Lemon Vinaigrette, Tangy Vinaigrette, Barbecue Ranch, Miso Vinaigrette

MAIN DISHES

- Grilled Chilean Sea Bass** Chilean Sea Bass grilled to perfection, brushed with Butter served with Ginger Rice and Seasonal Vegetables 24.95
- Cedar Plank Pecan Crusted Salmon*** Topped with a Honey Pecan Crust and seared on a Cedar Plank, with a Dill Cream Sauce. Served with Jasmine Rice and Seasonal Vegetables 19.50
- Beer Battered Fish and Chips** with Malt Vinegar and Cajun Remoulade. Served with Garlic Fries 12.50
- Barbecued Salmon** with Asian Barbecue Sauce, Balsamic Grilled Red Onion, Spinach & Sweet Ginger Rice 19.50
- Fresh Fish** prepared daily. Market Price
- Sesame Seared Tuna**** Rare over Udon Noodles tossed with Carrots & Bok Choy in a Miso Vinaigrette 20.95
- Halibut Oscar** Lightly seared Alaskan Halibut, with Lump Crab topped with Asparagus and Béarnaise Sauce, served with Ginger Rice 23.50

- Gorgonzola Bone-In Ribeye** 18 oz., topped with Gorgonzola Butter with Garlic Mashed Potatoes 25.50
- Flame Grilled New York Strip** 14 oz. Strip Steak, served with Gorgonzola Potato Wedges 23.50
- Bistro Steak Medallions*** Aged Beef Medallions marinated in Ginger Soy Sauce, served with Gorgonzola Potato Wedges 19.95
- Bistro Steak Medallions & Crab Stuffed Shrimp*** Crab Stuffed Shrimp and Aged Beef Medallions, served with Gorgonzola Potato Wedges 22.75
- Teriyaki Flat Iron Steak** with a rich Teriyaki Sauce. Served with Garlic Mashed Potatoes and Fresh Asparagus 17.95
- New York Oscar** Topped with Lump Crab, Asparagus, and Béarnaise Sauce, served with Garlic Mashed Potatoes 25.95

- Chicken Parmesan** Topped with Marinara and Mozzarella. Served with Linguine in a Pesto Cream Sauce 14.50
- Meatloaf** Made with Ground Beef and Italian Sausage. Served with Demi Glacé & Garlic Mashed Potatoes 14.95
- Chicken Marsala** Sautéed with Shallots and Mushrooms in a Marsala Wine Sauce over Linguine 15.25
- Pecan Crusted Chicken*** with Garlic Mashed Potatoes and Seasonal Vegetables 15.50
- Sweet and Spicy Cashew Chicken Stir Fry*** with Asian Vegetables and Jasmine Rice 14.95
- Spicy Shrimp Stir Fry** with Asian Vegetables and Jasmine Rice 17.25

PASTAS & PIZZAS

- Fire Roasted Chicken & Fettuccine*** with Sun-Dried Tomatoes in a Pesto Cream Sauce 15.75
- Pasta Jambalaya** Chicken, Shrimp, Ham and Andouille Sausage tossed with Orzo Pasta 15.75
- Linguine Marinara** Fresh Mozzarella, Marinara Sauce and Parmesan Cheese 11.95
- Goat Cheese Ravioli*** Sautéed Mushrooms, Spinach, Pine Nuts with Rosemary in a Brown Butter Sauce 14.95
- Cajun Pasta** Andouille Sausage, Grilled Chicken and Shrimp, and Louisiana Spices with Fettuccine in a Tomato Cream Sauce 15.95
- Classic Pepperoni** 11.75
- Pepperoni & Mushroom Pizza** with Mozzarella Cheese 11.95
- Chicken & Artichoke** with Sun-Dried Tomatoes and Basil 11.95
- Roasted Garlic & Chicken Pizza** with a White Sauce, Roasted Garlic and Pulled Chicken 11.95
- Hawaiian Pizza** with Mozzarella Cheese, Diced Ham and Pineapple 11.95
- Pepperoni & Sausage** with Mozzarella Cheese 11.95
- Veggie Pizza*** Sun-Dried Tomato Pesto with Artichoke, Mushrooms, Spinach and Roma Tomatoes 11.50
- Fresh Mozzarella** with Roma Tomatoes and Basil 10.95
- Barbecue Chicken** Pulled Chicken, Onion, Cilantro and Mozzarella over our Märzen Barbecue Sauce 11.95
- Create Your Own** Start with Tomato Basil Sauce and Mozzarella Cheese 10.75 Each topping: 1.00
Meats: Pepperoni, Italian Sausage, Chicken, Andouille Sausage, Ham
Vegetables: Mushrooms, Roasted Red Peppers, Artichoke Hearts, Sun-Dried Tomatoes, Roma Tomatoes, Red Onions, Spinach, Roasted Garlic, Pineapple

SANDWICHES

- Märzen Barbecue Chicken** with Smoked Bacon, Cheddar Cheese and our Märzen Barbecue Sauce 9.95
- Blackened Mahi Mahi** with Cajun Remoulade 10.75
- All Gordon Biersch Steak Burgers are 10 oz., USDA Choice Beef and cooked 155° and Above.*
- Burger Special of the Week** Ask your server for this week's Burger Special
- Gordon Biersch Cheeseburger** 9.95
- Märzen Barbecue Burger** with Smoked Bacon, Cheddar Cheese and our Märzen Barbecue Sauce 10.50
- Mushroom Swiss Burger** with Sautéed Mushrooms and melted Swiss Cheese 10.50

DESSERTS

- Double Chocolate Fudge Cake** with Crème Anglaise 6.25
- Key Lime Cheesecake** 6.25
- Carrot Cake*** Twin layered with a Silky Cream Cheese Frosting 6.25
- Warm Apple Bread Pudding*** with Vanilla Ice Cream and Sticky Bun Caramel Sauce 6.25
- Chocolate Peanut Butter Pie*** Layers of creamy smooth Chocolate and Peanut Butter Filling on an Oreo Crust, topped with a rich Chocolate Icing and crushed Peanuts 6.25

SIDES

- Sweet Ginger Rice** 1.95
- Grilled Asparagus** 2.95
- Sautéed Mushrooms** 1.95
- Garlic Spinach** 2.95
- Asian Vegetables** 1.95
- Gorgonzola Potato Wedges** 2.95
- Garlic Mashed Potatoes** 2.25
- Seasonal Vegetables** 2.25

*These menu items contain Pecans, Cashews, Almonds, Pine Nuts or Sesame Seeds.

**Tuna may contain a chemical known to the state of California to cause cancer, birth defects or other reproductive harm.

We serve the freshest food & beer; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.