



BITES

GRILLED ARTICHOKE Fresh artichokes, remoulade sauce, butter and seasoning	14
TUNA TACOS Poke-style tuna with shredded lettuce in corn tortilla shells	17
AMERICAN KOBE BEEF SLIDERS Kobe beef, American cheese, toasted buns, pickle and fried onion	16
CRISPY CRAB FRITTERS Crab, shrimp, risotto, and lobster-ginger sauce garnished with corn salsa	16
KUNG PAO CALAMARI Fried calamari rings, kung pao sauce with peanuts, cilantro and scallions	15
EGGPLANT MEATBALL Panko-crusted, homemade marinara, fresh basil, topped with Parmesan cheese	13
SPINACH AND ARTICHOKE DIP Creamy spinach with warm tortilla chips and fresh herb salsa	13

SOUP & GREENS

CHICKEN TORTILLA SOUP Yellow-corn tortilla soup garnished with cheddar cheese, avocado and tortilla strips	9
CHEF'S SOUP Chef's choice, ask your server	9

ADD TO ANY SALAD
Chicken 6 Salmon 9 Shrimp 5 Beef Tenderloin 8 Ahi Tuna MKT

WARM GOAT CHEESE SALAD Spring mix, arugula, oranges, spiced pecans, sun-dried cranberries, apple cider vinaigrette and panko- crusted goat cheese	12
BABY WEDGE SALAD Baby iceberg lettuce, bacon, diced tomato, crumbled bleu cheese, and served with bleu cheese dressing	10
"STACKED" TOMATO SALAD Locally grown tomatoes, red onion, fresh mozzarella, basil, drizzled with a sun-dried tomato oil, balsamic glaze	11
CAESAR SALAD Chopped romaine, shaved Parmesan cheese, crustini	12
AHI TUNA SALAD Lightly blackened, seared rare with mixed greens, fresh avocado, mango, soy sauce, red onions, sesame seeds, cilantro-ginger vinaigrette	22
STEAK & BLEU SALAD Marinated beef tenderloin, bleu cheese, arugula, romaine lettuce, apples, cherry tomatoes, grapes and red wine vinaigrette	19

DRESSINGS: Honey Mustard, Blue Cheese, Buttermilk Ranch, Red
Wine Vinaigrette, Cilantro-Ginger Vinaigrette, Apple-Cider
Vinaigrette, and Balsamic Vinaigrette

SIDES

7

French Fries	Chilled Kale Salad
Shredded Parmesan Au Gratin Potatoes	Mac & Cheese
Peanut & Ginger Coleslaw	Sweet Potato Fries
Sautéed Green Beans	Chef's Choice

FROM THE BLUE

PECAN-CRUSTED TROUT Rainbow trout coated with a pecan crust and sautéed, finished with currant-citrus chardonnay sauce, served with sautéed green beans	26
BBQ BASTED GRILLED SALMON Atlantic salmon prepared on the wood-fire grill and basted with our housemade barbecue sauce, served with kale salad	15
NEW ORLEANS PASTA Jumbo shrimp, chicken, andouille sausage, tomatoes, penne pasta, scallions, Cajun cream sauce, topped with shaved Parmesan cheese	25
SHRIMP PENNE A LA VODKA Jumbo Gulf White Shrimp, penne pasta, light tomato and vodka cream sauce, topped with Parmesan cheese	25

BETWEEN THE CRUST

all sandwiches served with French fries

THE PRIME BURGER 8 oz prime beef patty, toasted challah bun, lettuce, tomato, pickle, and mayonnaise [add cheese 1 • add bacon 2]	16
GRILLED TUNA BURGER (LIMITED AVAILABILITY) Ahi Tuna, sweet soy glaze, mustard, Asian slaw, mango chutney on a toasted bun	22
GRILLED VEGETABLE BURGER Housemade vegetable burger, brown rice, mushrooms, beets, Havarti cheese, toasted bun, lettuce, tomato, pickle, mustard, and mayonnaise	14
MONTEREY CHICKEN SANDWICH Marinated twin breasts, Monterey Jack cheese, Bibb lettuce, tomato, bacon, basil mayo, toasted challah bun	15
GRILLED FRESH-FISH SANDWICH Fresh market catch served on a toasted bun with remoulade, Bibb lettuce, red onion and pickle	MKT
PRIME RIB FRENCH DIP Roasted Certified Angus Beef™, sliced thin, placed on a toasted baguette with mayo and Havarti cheese	22

FROM THE FARM

Piñon Grill Proudly Serves Certified Angus Beef™

BABY BACK RIBS Slow roasted, finished on the wood-fired grill, basted with our housemade bbq sauce, served with French fries	HALF 17 FULL 32
ROASTED "ALL NATURAL" CHICKEN Half "All-Natural" chicken topped with cilantro-key lime sauce, served with French fries	22
CHICKEN MILANESE Parmesan crusted and served over creamy angel hair pasta, topped with an arugula salad and a balsamic drizzle	24
MEATLOAF Ground Certified Angus Beef™, veal with sautéed vegetables, fresh herbs, topped with mushroom ragout, served with sautéed green beans and Parmesan potatoes	24



We are a licensed and registered provider of Certified Angus Beef™

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

There is a \$2 per person cake-cutting fee for cakes brought into the restaurant.

rev 9/29