



TODAY'S SOUP seasonal ingredients	9
FRENCH ONION SOUP sourdough croutons, gruyere cheese	9.5
PABLO'S FISH TACOS ^{GF} guacamole, mango-pepper salsa	15
FRITTO MISTO calamari, shrimp, blue lake beans, fennel, spicy aioli	15
SEASONAL FLATBREAD k&j persimmons, local goat cheese, arugula, lemon oil	15
CAGGIANO SAUSAGE FLATBREAD mozzarella cheese, san marzano tomato sauce, basil	15
GRILLED CASTROVILLE ARTICHOKE parmesan cheese, bread crumbs, meyer lemon aioli	12
DUNGENESS CRAB CAKE green papaya, mango, cilantro salad, sriracha aioli	14

Salads

FARM TO TABLE ^{GF} san danielle prosciutto, local k&j apples, chicory salad, red wine vinaigrette, fruit chutney	14
CLASSIC WEDGE ^{GF} iceberg lettuce, smoked bacon, tomato, point reyes bleu cheese	12
CAESAR creamy roasted garlic dressing, romaine, croutons add chicken or bay shrimp	12 5
DUNGENESS CRAB LOUIE ^{GF} field greens, avocado, cucumber, cherry tomatoes, hardboiled egg, louie dressing	19
THE COBB ^{GF} grilled chicken, smoked bacon, cherry tomatoes, point reyes bleu cheese, avocado, farm eggs, sherry vinaigrette	17

Additions

CRISPY BRUSSELS SPROUTS ^{GF} balsamic reduction, fuji apple salad, hazelnuts	8
TRUFFLE FRENCH FRIES parmesan cheese, truffle aioli parsley, hawaiian black sea salt	9
ROOT VEGETABLE GRATIN seasonal root vegetables, parmesan	7

Grill Events

Join us for our monthly Chef & Somm Dinner and
Wine Pairings the last Friday of each month.
Visit SilveradoResort.com

Land & Sea

EGGPLANT PARMIGIANA eggplant, san marzano tomato, mozzarella, parmigiana reggiano, basil	18
PAN ROASTED PETRALE SOLE spinach, mashed potatoes, lemon caper brown butter sauce	29
PABLO'S POLLO LOCO ^{GF} ½ chicken, corn grits, cheese stuffed anaheim chili, avocado salsa	25
FRIED CHICKEN fulton valley chicken, seasonal vegetables, mashed potatoes, sweet onion gravy	23
PASTA BOLOGNESE ^{GF AVAILABLE} veal, pork, beef, pappardelle noodles, parmesan, parsley	22
HOISIN GLAZED BACK RIBS baby bok choy, sesame seeds, scallions, sweet potato fries	32
LAMB SHANK freekeh, split peas, roasted butternut squash, parsley gremolata, pomegranate seeds	32
ANGUS 16OZ RIB-EYE STEAK dry porcini rub, root vegetable gratin, wild mushrooms, red wine sauce	48
PRIME TOP SIRLOIN garlic mashed potatoes, sautéed spinach, bordelaise sauce	32
BERKSHIRE PORK CHOP mongolian bbq, braised red cabbage, mashed potatoes, sweet mustard sauce	34
AMERICAN KOBE BURGER cheese: point reyes bleu cheese, cheddar, swiss, american choice of a side: fries, side salad, onion rings, cole slaw, (truffle fries \$5) add: \$2.75 hobb's applewood smoked bacon, guacamole, sautéed portobello mushrooms, fried egg, balsamic glazed onions	17

CHEF DE CUISINE – PABLO JACINTO

We support healthy, abundant oceans as part of the Seafood Watch program. Please advise your server of any food allergies prior to ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

^{GF} indicates this menu item is gluten free | Parties of eight or more, an eighteen percent gratuity will be applied.