

SMALL PLATES

CRAB CAKES	19
Seared lump crab cakes, sautéed farmer's market spinach, grilled lemon, spicy yogurt sauce	
LETTUCE WRAPS	12
Fresh stir fried minced chicken and vegetables, iceberg lettuce cups and crispy oriental noodles with peanut dipping sauce.	
THAI CHICKEN TACOS	10
Crisp eggroll taco shell, filled with Thai spiced chicken salad, Asian tangerine and pear salad with a honey sesame dressing.	

SOUPS & SALADS

SOUP DU JOUR	6	CAJUN CORN CHOWDER	6
		with Bay shrimp	
SADIE ROSE FLAT BREAD			12
Vegetarian: asparagus, wild mushrooms, grilled Artichokes, roasted pine nuts, smoked Mozzarella			
Alfredo: grilled chicken, white sauce, Mozzarella, Romano and Parmesan cheeses, sundried tomatoes, fresh basil			
SALMON SALAD			16
Thin strips of pan seared fresh Atlantic salmon, served over baby mixed greens, tossed with a honey lime cilantro dressing and garnished with medallions of grilled eggplant and a roasted pepper relish.			
HUMPHREYS COBB SALAD			16
Diced avocado, chicken, seasonal tomato, english cucumbers, bacon, eggs and bleu cheese, placed over fresh mixed greens.			
CAESAR BLT			15
Fresh romaine and baby red romaine tossed with our house caesar dressing with avocado, bacon, and tomato, then topped with a skewer of three grilled shrimp and shaved parmesan cheese.			
QUINOA SALAD			14
Roasted apples, shaved fennel, red quinoa, roasted fresh beets, romaine lettuce, market tomatoes, apple vinaigrette, popcorn shoots.			

SANDWICHES

CLASSIC CLUB	14
Breast of turkey, Applewood smoked bacon, avocado, lettuce and tomato all layered between three pieces of toasted 12 grain whole wheat bread. Choice of french fries or cole slaw.	
SOUP & 1/2 CLUB SANDWICH	12
Choice of Humphreys own Cajun Corn Chowder with shrimp or Soup Du Jour served with half of a Club sandwich.	
SHORT RIB SLIDERS	13
Braised Choice Short Rib meat, cinnamon orange B-B-Q sauce, two soft brioche buns, creamy cole slaw and french fries.	
HUMPHREYS GOURMET BURGER	17
Kobe beef char grilled, bacon onion compote, aged one year white cheddar cheese on a soft artisan bun. Served with sweet potato fries.	

A \$1.00 charge will be applied to split plates.
Parties of 6 or more will be on one check with an 18% gratuity added.

LUNCH

VEGETARIAN PLATE	14
Sautéed wild mushrooms, squash, fennel and roasted peppers, grilled marinated portabello mushrooms, fresh market vegetables, goat cheese spinach wonton, and pinot grigio tomato sauce.	
THREE CHEESE SANDWICH	14
Cheddar, Fontana and Swiss cheese on "Bread and Cie" fresh artisan sourdough, tomato bisque soup, housemade potato chips.	
FISH AND CHIPS	14
Blue Moon beer battered cod fillets, hand cut Kennebec french fries, housemade tartar sauce, malt vinegar.	
FISH TACOS	15
Grilled fresh Mahi Mahi, fresh corn tortillas, Cotija cheese, southwestern aioli, avocado tomato salad.	
SALMON FLORENTINE	16
Grilled Atlantic salmon with feta cheese, sun-dried tomato pesto sauce, and sautéed spinach, accompanied with fresh herb couscous.	
SEABASS WILSON	14
Seared local Corvina Sea Bass, cucumber dill reduction, baked asiago polenta, asparagus ratatouille	
FREE RANGE CHICKEN AND SPINACH PASTA	16
Fresh Pascucci fettuccine, tossed with parmesan pesto sauce, grilled free range chicken, spinach and fresh cut basil, topped with feta cheese and diced tomatoes.	
CHICKEN PITA WRAP	10
Sautéed all natural chicken and vegetables, warm Pita bread, Hummus, Chipotle aioli, petite Greek salad	
PORK RIBEYE	14
Flambroiled Duruc boneless Thai spiced pork ribeye, shitake mushroom stir-fry, steamed brown rice, charred pineapple relish	

WINES BY THE GLASS

Listed from milder to stronger

RIESLING		PINOT NOIR	
Saint M, Pfalz, Germany	8.25	Mark West, California	6.5
PINOT GRIGIO		Etude "Lyric", Santa Barbara County	12
Placido, Italy	6	MERLOT	
ROSE		Cellar No 8, California	5.5
Banfi 'Centine', Italy	8.25	MALBEC	
SAUVIGNON/FUME BLANC		Alamos, Mendoza Argentina	7.
Château Ste Michelle, Washington	7.25	Trapiche, Argentina, <i>*88 PTS-W.S.</i>	9.25
Robert Mondavi, Napa Valley <i>*90 PTS-W.S.</i>	9	CABERNET	
CHARDONNAY		Magnolia Grove, by Ch St Jean, CA	6.
Hess Select, Monterey CA	6.75.	14 Hands, Washington	7.5
Meiomi, Santa Barbara, Sonoma <i>*90 PTS.S.</i>	10	BLEND	
Magnolia Grove, by Ch St Jean, CA	6.	Souverain, California	8.75

A \$3.00 charge will be applied to split entrée items. \$2.50 To Go Charge
Parties of 6 or more will be on one check with an 18% gratuity added