
APPETIZERS

GF BRAISED BEEF SHORT RIBS 16*
mashed potatoes and au jus

BAKED MAC AND CHEESE 8
cheddar, jack, and parmesan cheese, topped with bread crumbs and finished in the oven

GF PAN SEARED SCALLOPS 16 *
beet and roasted garlic puree topped with chimichurri

CALAMARI 14
with cocktail sauce and remoulade

GF SWEET POTATO FRIES 13*
chipotle molasses dipping sauce

GF ROASTED BRUSSELS SPROUTS 14*
gorgonzola cheese, bacon, balsamic reduction

GF BUFFALO WING 16*
mild or hot, with celery and bleu cheese

GF CHICKEN SATAY 15*
cabbage and Thai peanut sauce

SOUP AND SALAD

TOMATO BASIL
– 5 cup / 8 bowl –

HOUSE SALAD 6
mixed greens, tomatoes, parmesan cheese, croutons, your choice of dressing: ranch, bleu cheese, balsamic vinaigrette, caesar, cobb, or Abruzzi's famous house dressing
– 9 large –

GF FOGGY BEETS 17*
spring mix, sliced apples, roasted beets, humboldt fog goat cheese, spiced walnuts, balsamic vinegar
– add grilled chicken \$7, add grilled prawns \$8 –

GF COBB SALAD 20*
mixed greens, tomatoes, bacon, hard boiled egg, grilled chicken breast, avocado, bleu cheese crumbles, cobb dressing

CAESAR SALAD 15
chopped romaine, parmesan cheese, croutons (anchovies upon request)
– add grilled chicken \$7, add grilled prawns \$8 –

PASTAS

add grilled chicken \$7, add grilled prawns \$8

AGLIO E OLIO 19
spaghetti with garlic & olive oil lemon sauce, parsley, chili flakes, and parmesan cheese

MARINARA 19
spaghetti with house made marinara sauce and parmesan cheese

PRIMAVERA 21
fettuccine with lemon basil beurre blanc and seasonal vegetables

CAJUN FETTUCCINE ALFREDO 24
fettuccine in a cajun cream sauce with tomatoes, and parmesan cheese

CARBONARA 29
fettuccine in a vermouth cream sauce with mushrooms, pancetta, and parmesan cheese

No separate checks on groups of 8 or more. 18% gratuity added to groups of 8 or more.

*disclaimer: consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk for food borne illness, especially if you have a medical condition

SANDWICHES

PROTEIN, ADD ON, & SIDE, ALL SERVED ON A PUB BUN WITH HOUSE CUT FRIES

ground beef burger * grilled chicken breast * beyond burger (\$2 upcharge)
– gluten free bun \$2 / avocado or bacon \$2 / sautéed mushrooms or onions \$1 / cheddar or pepperjack cheese \$1 humboldt fog or brie
\$2 *Substitute sweet potato fries / house salad / soup \$2 –

THE BASIC 16 *

lettuce, tomato, pickle and onion

CALIFORNIA 19 *

cheddar cheese, bacon and avocado and ranch dressing on the side

BRIE JAM 19 *

brie, raspberry jalapeno jam and apple slaw

HUMBOLDT FOG 20 *

cypress grove humboldt fog goat cheese, sautéed kale, bacon, balsamic onions and garlic dijonaise

HOUSE SPECIALTIES

Ⓥ GF COCONUT CURRY RISOTTO 25*

cilantro, green onion, ginger, seasonal vegetables *available spicy! just ask
– add grilled chicken \$7, add grilled prawns \$8 –

SHEPHERD'S PIE 25

ground beef, onion, garlic, peas, corn, au jus, topped with mashed potatoes

PLAZA GRILL MEATLOAF 27

mashed potatoes, brown mushroom gravy, seasonal vegetables

GRILLED ADOBO MAHI MAHI TACOS 25

pico de gallo, avocado, cabbage, pickled red onion, chipotle aioli, served on flour tortillas with a side of spicy carrots and jalapenos

BEER-BATTERED FISH AND CHIPS 32

halibut, tartar sauce, lemon and apple slaw

GF GRILLED HALIBUT 41

herbed polenta cake, grilled asparagus with a lemon dill cream sauce

GF ROASTED BEEF BRISKET 29*

finished with bbq sauce, mashed potatoes, seasonal vegetables

GF NEW YORK 40*

12 oz, garlic herb compound butter, twice baked potato, and seasonal vegetables

GF GRILLED RIBEYE MARKET PRICE*

16 oz. grilled ribeye, twice baked potato, grilled asparagus, Gorgonzola cream sauce

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