



For the Table

Grilled Pita & Hummus Pesto Hummus or Traditional Hummus with Grilled Pita	10
Sweet Potato Fries Sweet Potato Fries Chipotle Aioli	7
Parmesan Crusted Calamari Steak Calamari Steak Parmesan Spicy Marinara Garlic Aioli	13
Crostini Trio Garlic Rubbed Crostini *Prime Rib Béarnaise Mozzarella Caprese Portabella Goat Cheese	14
Artisan Cheese Board Chefs Choice of Cheeses & Charcuterie Nuts Pickled Veggie Seasonal Apples Fresh Fruit Honey Peach Jam Breads Stone Ground Mustard	18
Escargot Marniere Escargot Marniere Tomato Confit Pan Grilled Bread	14
Seared Diver Scallops Seared Diver *Scallops Lemon Butter Wine Caper Sauce	15
Sesame Seared Ahi Tuna *Ahi Tuna Vinaigrette Dressed Greens Lemon Aioli Rare	14

Bistro Lunch Specials

Quiche Du Jour Choice of: Pommes Frites, Field Greens, Caesar, Pasta Salad	12
Crispy Duck Sandwich Crispy Duck Dressed Arugula English Cucumber Tomato Onion Spicy Aioli Sweet Potato Fries	16
Croque Monsieur Pan Grilled French Bread Honey Ham Gruyere Béchamel Sauce Pommes Frites (Madame - Add Cooked Egg \$1)	14
Herb Omelet *Eggs Goat Cheese Fresh Herbs Choice of: Pommes Frites, Field Greens, Caesar, Pasta Salad	12
Crispy Duck Leg Confit Lavender Honey Dressed Arugula Fingerling Potatoes	14
Seared Ahi Tuna Steak *Ahi Tuna Sesame Crust Sautéed Spinach Soy Mirin Rare	14
Lunch Portion Chicken Paillard Potato Celeriac Mash Shallot Green Beans White Wine Lemon Capers Sauce (Full Portion \$20)	15
Grilled New Zealand Lamb Lollipops New Zealand *Lamb Lollipops Sautéed Spinach Tomato Confit Niçoise Olives Red Wine Pan Jus	18
Steak Frites *Black Angus Teres Major Red Wine Pan Jus Shallot Vinaigrette Dressed Greens	22

Soups

	Cup	Bowl
French Onion Onions Gruyere Cheese Toasted Baguette	8	
Sour du Jour Chef's Choice Our House Made Soup of the Day	6	8

Lunch Crepes

Ham and Egg	14
Chicken and Spinach	14
Chicken and Portabella Mushroom	16
Shrimp and Lump Crab	24
<i>Served with Coconut Mango Dressed Greens & Fruit</i>	

Lunch Combos

Choose 2 - 1/2 Sandwich, Petite Salad, Bowl of Soup Chicken Pecan Salad, Turkey Club, Hot Ham and Cheddar, French BLT, Vegetarian	11
Choose Three - Salad Trio Fresh Fruit, Caesar, Pasta, Chicken Pecan Salad, Mixed Baby Greens	13

Salads

Pecan Chicken Salad Chicken Pecans Tomato Onion English Crackers	11
Drunken Pear & Goat Drunken Pear Goat Cheese Pecans Lavender Honey Dressing	12
Paradise Grilled Chicken Grilled Chicken Breast Strawberries Mandarin Oranges Cucumber Chopped Pecans Shredded Coconut Garlic Croutons Coconut Mango Dressing	14
Crispy Chicken Salad Chicken Red Cabbage Shredded Carrots Tomato Cucumber Bacon Mix Cheeses Pepperoncini Tuscan Dressing	14
Grilled Chicken Cobb Grilled Chicken Romaine Avocado Hard-Boiled Egg Crumbled Blue Cheese Bacon Tomato Confit Cucumber Blue Cheese Dressing	15
Mediterranean Rosemary Grilled Chicken Romaine Olives Feta Tomato Cucumber Onion Peppers Croutons Shallot Vinaigrette	15
Salade Niçoise Choice of Alaskan *Salmon or *Ahi Tuna Haricot Verts Baby Red Skin Potatoes Niçoise Olives Tomato Confit Shallot Vinaigrette	16

Sandwiches

Sub Sweet Potato Fries, Caesar, or Field Green salad - \$2.50

Grilled Chicken Pesto Grilled Chicken Breast Balsamic Tomato Baby Greens French roll	12
Seared Ahi Tuna *Ahi Tuna Tomato Red Onion Baby Greens Aioli Seared Rare	13
French BLT Bacon Lettuce Tomato Goat Cheese Aioli Wheat Berry Toast	11
Vegetarian Roasted Red Pepper Mushroom Tomato Onion Avocado Baby Greens Provolone Garlic Aioli Rosemary Tomato Roll	12
Chicken Pecan Salad Grilled Chicken Baby Field Greens Pecan Tomato Wheat Berry Bread	11
Hot Smithfield Honey Ham & Cheddar Honey Ham Cheddar Baby Greens Onion Balsamic Tomato Garlic Aioli	11
Turkey Club Turkey Bacon Avocado Tomato Garlic Aioli Cheddar Croissant	12
Prime Rib "A la Basque" Prime Rib Peppers Onions Wild Mushroom Tomato Provolone French Roll	17
Prime Rib "Béarnaise" Prime Rib Béarnaise Portabella Mushroom Opened Face on a French Roll	17

Flatbreads

Margherita Vine-ripe Tomatoes Mozzarella Basil EVOO Sea Salt	12
BBQ Chicken Grilled chicken BBQ Sauce Three Cheese Blend Onion Cilantro	13
Grilled Chicken Pesto Grilled Chicken Olive Oil Italian Seasoning Basil Pesto	13
Spicy Shrimp & Bacon Sautéed *Shrimp Bacon Onions Tomato Red Chilies Goat Cheese Avocado Garlic Aioli	16

Burgers & Pommes Frites

The French 1/2 Lb. Black Angus Beef French Gruyere Wild Mushrooms Garlic Aioli	14
The American 1/2 Lb. Black Angus Beef Cheddar Lettuce Tomato Onion Pickles on the Side	13
California 1/2 Lb. Black Angus Beef Provolone Applewood Smoked Bacon Avocado Lettuce Tomato Onion Aioli	15
Big Bleu 1/2 Lb. Black Angus Beef Bleu Cheese Applewood Smoked Bacon Avocado Lettuce Tomato Pickle Onion	15
Garden Burger Vegetarian Patty Lettuce Tomato Kosher Pickle Onion	14

Please let us know if you have any allergies. Some of our menu items contain nuts, dairy or gluten

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% Gratuity will be added to groups of 6 or larger

Jonnie Ruth's

Craft Cocktails

Pink French 75 Vodka St. Germain elderflower lemon sparkling rosé	12
The Aviation Gin Maraschino liqueur Crème de violette lemon juice	13
Bees Knees Gin egg white lemon juice honey simple	14
The Devereaux Bourbon sparkling wine St. Germain elderflower lemon juice	14
Sidecar Brandy orange liqueur lemon juice bitters	13
Classic Mojito White Rum mint lime simple syrup soda	13

Classic or French Mule Vodka or Remy VSOP Cognac ginger beer lemon juice simple syrup bitters	12
Bourbon Old Fashioned Bourbon simple syrup bitters smoked tableside	16
Texas Manhattan TX whiskey sweet vermouth bitters Luxardo cherry	15
Boulevardier Rye whiskey Campari sweet vermouth	15
Bourbon Smash Bourbon mint lemon juice simple syrup	14
Margarita Blanco tequila lime juice triple sec liqueur simple syrup	12

Martinis

Lemon Drop Martini Vodka lemon juice simple	12
Cosmopolitan Martini Citrus vodka orange liqueur lime juice cranberry juice	12
Classic Vodka Martini Vodka dry vermouth (Make it dirty, add olive juice)	12
Seven Seas Martini Coconut rum Amaretto blue curacao pineapple juice	13
Cucumber Mint Martini Vodka cucumber mint lime juice simple syrup	13
Expresso Martini Vodka coffee espresso liqueur simple syrup	13

Red Wine

Nickel and Nickel <i>Cabernet Sauvignon</i> Napa, CA	170	Aquinas <i>Pinot Noir</i> North Coast, CA	11 16 42
Silver Oak <i>Cabernet Sauvignon</i> Alexander Valley, CA	135	Cambiata <i>Pinot Noir</i> Santa Lucia Highlands, CA	13 18 50
Oakville <i>Cabernet by Robert Mondavi</i> Napa Valley, CA	135	Charles Krug <i>Merlot</i> Napa, CA	11 16 42
Jordan <i>Cabernet Sauvignon</i> Alexander Valley, CA	110	La Rousse <i>Malbec</i> Pays D'Oc, France	10 14 38
Freemark Abbey <i>Cabernet Sauvignon</i> Napa, CA	70	Austerity <i>Cabernet Sauvignon</i> Paso Robles, CA	11 16 42
The Prisoner <i>Red Blend</i> Napa Valley, CA	95	Château Goudichaud <i>Bordeaux</i> Graves De Vayres, France	12 17 46
8 Years in the Desert <i>Zinfandel Blend by Orin Swift</i> Saint Helena, CA	88	Lapis Luna <i>Zinfandel</i> North Coast, CA	13 18 50
Pure Paso <i>Proprietary Red Wine by J.Lohr</i> Paso Robles, CA	56	Funk Zone <i>Red Blend Syrah Viognier</i> Santa Barbara, CA	13 18 50
Sandhi <i>Pinot Noir</i> Sta. Rita Hills, CA	68	Red 4 Vina Robles <i>Petite Sirah Syrah Mourvèdre Grenache</i> Paso Robles, CA	12 17 46
Terra d'Oro <i>Petite Sirah</i> Amador, CA	42	BR House Cab <i>Cabernet Sauvignon</i> Lodi, CA	10 14 38

Rosé

Murrieta's Well <i>Dry Rosé</i> Livermore Valley, CA	12	17	46	Bieler Père et Fils <i>Rosé</i> Provence, France	10	14	36
Château Peyrassol <i>Rosé</i> Provence, France	12	17	46	BR House Rosé <i>Rosé</i> California	9	13	34

Soft Drinks, Coffee & Other Drinks

Fresh Brewed Coffee or Tea <i>Caffeinated or Decaf, Assorted Tea</i>	3	Sparkling Water (Pellegrino)	7
Espresso	4	Still Water (Aqua Panna)	5
Cappuccino	5	Lemonade	3
		Iced Tea, Soft Drinks	3

White Wine

Freemark Abbey <i>Chardonnay</i> Napa, CA	60	Fournier <i>Sauvignon Blanc</i> Vin de France	12 17 46
Stags' Leap Winery <i>Oaked Chardonnay</i> Napa Valley, CA	13 18 50	Livon <i>Pinot Grigio</i> Friuli, Italy	13 19 50
Chateau St. Jean <i>Oaked Chardonnay</i> Sonoma, CA	11 16 42	Carl Ehrhard <i>Riesling</i> Rüdesheim, Germany	11 16 42
Cave de Lugny <i>Un-Oaked Chardonnay</i> Burgundy, France	11 16 42	Lang Twins <i>Moscato</i> Lodi, CA	11 16 42
Drylands <i>Sauvignon Blanc</i> Marlborough, NZ	11 16 42	BR House Chard <i>Chardonnay</i> Lodi, CA	10 14 38

Sparkling

Champagne Vollereaux <i>Champagne Brut Réserve</i> Champagne, France	66	Chandon Rosé Mini <i>Sparkling Rosé</i> California	12
Moët and Chandon <i>Champagne Brut</i> Champagne, FR	92	Lamarca Prosecco Mini <i>Prosecco</i> Veneto, Italy	11
BR House <i>Sparkling Wine</i> California	10 14 38	Vernay Brut Mini <i>Champagne Brut</i> Champagne, FR	9

Specialty Beer

Dallas Blonde <i>Pale Ale, Vienna, White Wheat Malts</i> ABV: 5.2% Bitterness: 23 IBU	7	Stella Artois <i>Belgium Pale Ale</i> ABV: 5.2%	7
Mosaic IPA <i>India Pale Ale</i> ABV: 8.6% Bitterness: 85 IBU	6	Peroni Nastro Azzurro <i>Italian Euro Pale Ale</i> ABV 5.1%	7
Blood & Honey <i>American Ale</i> ABV: 7% Bitterness: 20 IBU	7	Blue Moon <i>Belgian-style Wheat Ale</i> ABV 5.4% Bitterness: 9 IBU	6
Shiner Bock <i>American Dark Lager</i> ABV: 4.4% Bitterness: 13 IBU	5	The Temptress <i>Imperial Milk Stout</i> ABV 9.1%	8

Other Beer

Miller Lite	5	Modelo	6
Bud Light	5	Dos Equis XX	6
Coors Light	5	Guinness	6
Michelob Ultra	5	St. Pauli N. A. (Non-Alcoholic)	6

Join us for our Award Winning Saturday & Sunday Brunch!