
CYPRESS GRILL

Lunch

~ Soups and Chili ~

HOMEMADE CLAM CHOWDER

*New England style
with a hint of tabasco and lemon zest*
cup **5** ~ bowl **6**

GREEN CHILI

*turkey, white beans, tomatillos, fresh chilis
tortilla croutons*
cup **5** ~ bowl **6**

SOUP OF THE MOMENT

made from the freshest, locally sourced ingredients
cup **5** ~ bowl **6**

~ Salads ~

your choice of house made dressings

CYPRESS CAESAR

*hearts of romaine, cucumber, curly carrot, parmesan cheese,
house made garlic croutons and caesar dressing*

8

STEAKHOUSE SALAD

*grilled romaine, sliced delmonico, grape tomatoes and crumbled bacon, chunky
bleu cheese dressing*

14

GREENS SAN JOAQUIN

*baby lettuce blend, sun dried cranberries, candied walnuts,
goat cheese and balsamic vinaigrette*

9

HARDING COBB

*romaine, vine ripe tomatoes, egg, avocado, bleu cheese, cucumber, and bacon
ranch dressing*

10

Top your salad with one of these from the grill

marinated chicken **3** ~ mahi mahi **4** ~ delmonico steak **5** ~ prawns **5**

Executive Chef Anthony Jeong

20% gratuity added to parties 6 or more

CYPRESS GRILL

Lunch

~ Burgers and Such ~

all burgers and sandwiches served with your choice of fries, slaw, or side salad

THE BURGER

*angus beef, grilled to your liking,
toasted sourdough roll, lettuce,
tomato, and onion*

11

CHEDDAR BURGER

*angus beef, stuffed with cheddar
cheese and grilled, toasted
sourdough roll, bacon, lettuce,
tomato, and onion*

13

SIGNATURE DUNGENESS SLIDERS

*Lightly seasoned crab, a touch of mayonnaise sauce and pan
seared on a soft potato roll topped with remoulard slaw*

13

JALAPENO CHEESE STEAK

prime rib of beef, cheddar, jalapenos and onions on toasted french bread

14

MAHI MAHI FOCACCIA

*seared mahi-mahi, pepper jack cheese, lettuce, tomato
with homemade chipotle sauce on focaccia toast*

14

ALBACORE TUNA MELT

tuna salad, lettuce, pepper jack cheese, crispy onions on rye toast

11

FLEMING FISH TACOS

*ponzu seared mahi-mahi, bean sprout, carrot and cabbage slaw, avocado,
sesame glaze in warm tortillas*

13

MONTEREY CHICKEN

*Seared chicken breast, pepper jack cheese, avocado, vine ripe tomato and crispy
onions, sourdough roll*

12

CYPRESS CLUB

*roasted breast of turkey, ham, bacon, cheddar, fried egg, lettuce, and tomato
with homemade aioli on toasted wheat*

13

TURKEY MOZZARELLA PANINI

bell peppers and pesto on pressed french bread

8

ROASTED CHICKEN SALAD

tossed with roasted grapes, celery and green onion on whole wheat toast

8

Executive Chef Anthony Jeong

20% gratuity added to parties 6 or more