



LUNCH

*Appetizers & Small Salads**

TODAY'S <RAW> WEST COAST OYSTERS ON THE HALF-SHELL*

CHEF'S CHOICE HALF-DOZEN 12.95

CLASSIC SHRIMP OR DUNGENESS CRAB COCKTAIL

spicy red cocktail sauce *with* horseradish

or classic russian dressing

shrimp 12 / dungeness 13.95

SOUP OF THE DAY

PRICED DAILY

PACIFIC GRILL CAESAR

romaine hearts, hand-torn croutons, reggiano

<dressing has no raw egg> 9

with white anchovies 10.50

CHARCUTERIE PLATE

artisanal gentile salami, sopressata & nostrano from "fra' mani" in berkeley, CA,

by chef paul bertolli; spanish serrano & italian finnochiona,

& a variety of cheeses & marinated olives & rosemary crackers 13.95

*Entrée Salads**

STEAK SALAD

grilled pounded petite filet mignon,

grilled sweet onions & portobello mushroom, arugula, shaved reggiano,

crisp potato & worcestershire vinaigrette 19.95

ASIAN CHICKEN SALAD

shredded chicken, lettuces & napa cabbage, slivered almonds,

red bell pepper, crispy rice noodles & wontons

ginger vinaigrette, fresh mint & cilantro, hot chinese mustard 14.95

CLASSIC 'BROWN DERBY' COBB SALAD

grilled chicken, apple-smoked bacon, avocado, 'oregonzola,' tomato,

hard-boiled egg, romaine & baby mixed greens,

avocado 'ranch' dressing 15.95

PACIFIC GRILL CAESAR ENTRÉE SALAD

romaine hearts, hand-torn croutons <dressing has no raw egg> 11

with imported white anchovies 12.50

with fresh local fried oysters 13.95

with chicken 13.95

with rock shrimp & prawns 15

PACIFIC GRILL CHEF SALAD

mixed greens, salami, prosciutto, chicken, roast prime rib, vintage white cheddar,

marinated tomatoes & hard-boiled egg 15.95

"LOUIE-LOUIE"

fresh dungeness crabmeat, shrimp & prawns, crisp iceberg lettuce,

tomato, hard-boiled egg & classic louis dressing 19.95

*Sandwiches**

PANINI OF THE DAY

please ask your server priced daily

CLASSIC GRILLED CHEESE & A CUP OF SOUP

country sourdough panini, cave-aged gruyère & vintage white cheddar,
tomato chutney & a cup of today's soup 10.95

THE 'BLT' SANDWICH

apple-smoked wisconsin bacon, toasted rustic bread,
mayonnaise, iceberg lettuce, sliced tomatoes, herb fries 12.95

add avocado 1.50

CHEESEBURGER 'SLIDERS'

small grilled sirloin burgers, aged white cheddar,
pacific grill secret sauce & garlic herb fries 11

add apple-smoked wisconsin bacon 1.50

add avocado 1.50

*Pasta & Entrées**

LOBSTER SPAGHETTI

maine lobster, rock shrimp, oven-roasted tomatoes, zucchini,
crushed red pepper, lemon butter & basil 19.95

TUNA MELT

open faced grilled ahi tuna <rare>, 'la brea bakery' bread, charred rosemary mayonnaise,
vintage white cheddar, basil, grilled onions, tomato & mixed green salad 19.95

KING SALMON

grilled king salmon, spring vegetable succotash *with* kurobuta ham,
& spring pea vinaigrette 18.95

"BROKEN LASAGNE"

'broken lasagne' *with* goat cheese carbonara sauce, Aaron's home-made pancetta, chicken breast,
spring peas & asparagus, preserved lemon gremolata 15

MUSSELS & FRIES

steamed mussels, apple-smoked bacon, roasted tomato, garlic butter,
herb fries & roasted garlic aioli 12.95

PASTA WITH VEGETABLES

a variety of vegetables, pasta & san marzano tomato sauce,
fresh basil & extra-virgin olive oil 15.95

LAMB FLANK STEAK

grilled & sliced over sourdough bread *with* charred rosemary mayonnaise,
arugula salad, black olives, pine nuts, golden raisins, feta & cumin vinaigrette 15.95

FLAT IRON "STEAK FRITES"

8 OZ CERTIFIED ANGUS BEEF® flat iron steak, herb fries,
arugula & mushroom sauce 18

~ALL MENU ITEMS ARE NECESSARILY LIMITED IN QUANTITY~

***THE SMALL PRINT:** Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions