



Proudly featuring locally sourced and organic ingredients whenever possible.

GRILL MENU WINTER 2019

Available from Wednesdays-Thursdays 5-8pm, Fridays-Saturdays 5-8.30pm, Sundays 5-8pm

SMALL PLATES

Baby Rainbow Carrots <i>parmesan, truffle vinaigrette</i>	\$6	Cone of French Fries	\$4
Brie, Pear and Almond in Puff Pastry	\$7	Duck Leg Confit <i>watercress salad, amarena cherry sauce</i>	\$10
Ale Battered Onion Rings	\$8	Deep Fried Calamari	\$9
Smoked Baby Back Ribs	\$7	Crispy Salmon Cakes <i>pear and celery root remoulade</i>	\$13
Buffalo Chicken Wings	\$8	Warm Purple Haze Goat Cheese	\$11
CYC Flatbread <i>wild mushrooms, cherry tomatoes and mozzarella</i>	\$9	Steamer Clams <i>bacon, garlic, white wine, butter</i>	\$11

SALADS AND SOUPS

Sesame Crusted Ahi Tuna - asian greens, cucumber-wasabi and ponzu	\$14
Winter Grilled Salmon Salad - arugula, persimmons, pomegranate seeds, goat cheese and hazelnuts	\$19
Corinthian Cobb - Pt. Reyes bleu cheese dressing	\$14
Avocado Shrimp - half avocado, large bay shrimp, chilled gazpacho, arugula	\$16
Soup of the Day - \$9/Cup \$5 Organic Field Greens - \$9/\$6 Classic Caesar - \$11/\$7	

SANDWICHES

Corinthian Signature Burger	\$14
half pound, freshly ground angus chuck and shortrib patty served with french fries and garni	
“The Impossible” Vegan Burger	\$13
Yes! This is the one you heard about. Served with french fries or green salad.	
Personalize Your Burger:	
CYC barbecue sauce, sub caesar, crispy onions, or choice of cheese	\$1
caramelized onions, St. Agur bleu cheese, or sauteed mushrooms	\$1.50
applewood smoked bacon, avocado, or sub onion rings for fries	\$2

Grilled Mahi Mahi Tacos **\$12**

cabbage slaw, chipotle aioli, lime crema

Chicken Parm Sandwich **\$13**

crispy chicken breast, marinara, melting mozzarella and parmesan
rosemary focaccia roll, choice of fries or green salad

PLATES

Hearty Beef and Mushroom Stew **\$11**

potatoes, carrots, pearl onions, dollop of horseradish cream, warm roll

Braised Chicken Gratinee **\$14**

with whole grain mustard and gruyere cheese
whipped yukon gold potatoes, seasonal vegetables

Wild Mushroom Ravioli **\$16**

spinach, asparagus tips, cherry tomatoes, aged parmesan
porcini mushroom consomme and truffle essence

Anchor Steam Battered Halibut and Chips **\$17**

house recipe tartar sauce, cole slaw and lemon

North Beach Seafood Cioppino **\$18**

a daily selection of our fresh seafood served in a zesty tomato-saffron broth
with chopped herbs and grilled rustic bread

Grilled Steak Frites **\$19**

petite filet mignon, french fries, red wine sauce