



**Proudly featuring locally sourced and organic ingredients whenever possible.**

**GRILL MENU Spring 2019**

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

**SMALL PLATES**

<b>Baby Zucchini, Spring Pea and Mint Salad</b>	<b>\$6</b>	<b>Cone of French Fries</b>	<b>\$4</b>
<b>Peking Duck Spring Rolls</b>	<b>\$7</b>	<b>Roasted Organic Beets</b> <i>goat cheese, walnuts and basil</i>	<b>\$7</b>
<b>Ale Battered Onion Rings</b>	<b>\$8</b>	<b>Deep Fried Calamari</b>	<b>\$9</b>
<b>Buffalo Chicken Wings</b>	<b>\$8</b>	<b>Crab and Chanterelle Risotto</b>	<b>\$12</b>
<b>CYC Bites Board</b> <i>smoked duck, prosciutto, cambozola cheese olives, pepperoncinis, nuts</i>	<b>\$10</b>	<b>Tomales Bay Mussels</b> <i>wine, garlic, saffron, butter, grilled bread</i>	<b>\$10</b>

**SALADS AND SOUPS**

**Sesame Crusted Ahi Tuna** - asian greens, cucumber-wasabi and ponzu **\$14**

**Greek Salad with Grilled Salmon** - cucumbers, tomatoes, imported olives, feta cheese, red onion, dill **\$17**

**Corinthian Cobb** - Pt. Reyes bleu cheese dressing **\$14**

**Avocado Shrimp** - half avocado, large bay shrimp, chilled gazpacho, watercress **\$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

**Gastropub Chicken Sandwich** **\$13**  
crispy bacon, roasted red pepper aioli, smoked gouda cheese  
toasted brioche bun, choice of fries or green salad

**PLATES**

**Baked Penne with Meatballs** **\$10**  
authentic Sorrento recipe tomato sauce, wild mushrooms, parmesan  
melting mozzarella cheese

**Chicken Breast Saltimboca** **\$14**  
crispy prosciutto, fresh sage, wild rice pilaf, seasonal vegetables  
lemon caper butter sauce

**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