

SMALL PLATES

CHEESE PLATE		8
Danish bleu, smoked Gouda and Montrachet goat cheese accompanied with seasonal fruit garnish, crackers and basket of Artisanal bread		
LETTUCE WRAPS	Small	5
Fresh stir fried minced chicken and vegetables, iceberg lettuce cups and crispy oriental noodles with peanut dipping sauce.	Large	7.5
THAI CHICKEN TACOS		8
Crisp eggroll taco shell, filled with Thai spiced chicken salad, Asian tangerine and pear salad with a honey sesame dressing.		
BAY SCALLOPS		10
Sautéed caramelized fresh Bay scallops, wild mushroom risotto, and black truffle oil drizzle, tomato herb confetti.		
KOBE BEEF SLIDERS		8.5
Two Snake Rivers Farms Kobe beef char grilled patties with lettuce, tomato, and pickle. Accompanied with French fries and choice of Cheddar or Gorgonzola cheese.		

SOUPS & SALADS

SOUP DU JOUR	5	CAJUN CORN CHOWDER	5
		with Bay shrimp	
SALMON SALAD			13
Thin strips of pan seared fresh Atlantic salmon, served over baby mixed greens, tossed with a honey lime cilantro dressing and garnished with medallions of grilled eggplant and a roasted pepper relish.			
HUMPHREYS COBB SALAD			12
Diced avocado, chicken, seasonal tomato, English cucumbers, bacon, eggs and bleu cheese, placed over fresh mixed greens.			
CAESAR BLT			12
Fresh romaine and baby red romaine tossed with our house Caesar dressing with avocado, bacon, and tomato, then topped with a skewer of three grilled shrimp and shaved parmesan cheese.			
TURKEY TENDERLOIN SALAD			14
Roasted turkey tenderloin, candied pecans, sundried cranberries, Danish Blue cheese, sherry vinaigrette, and fresh pears.			

SANDWICHES

CLASSIC CLUB	
Breast of turkey, applewood smoked bacon, avocado, lettuce and tomato all layered between three pieces of toasted 12 grain whole wheat bread. Choice of French Fries or Cole Slaw.	
SOUP & 1/2 CLUB SANDWICH	
Choice of Humphreys own Cajun Corn Chowder with shrimp or Soup Du Jour served with half of a Club sandwich.	
TURKEY SANDWICH	
Oven roasted turkey breast, gruyere cheese, Roma tomato, horseradish aioli on a ciabatta bun. Served with truffle purple potato salad.	
FILET MIGNON BURGER	
Grilled seasoned ground filet mignon, bacon onion compote with cheddar cheese and bleu cheese on a sourdough sesame bun. Served with sweet potato fries.	

A \$1.00 charge will be applied to split plates.
Parties of 6 or more will be on one check with an 18% gratuity added

LUNCH

Our chef, Tim Wilson regularly creates special entrées to compliment our extraordinary menu. We use only the most select delicacies and seasonings.

VEGETARIAN PLATE	12
Napoleon of asparagus ratatouille, sautéed snap pea and barley risotto, crispy goat cheese and spinach ravioli , smoked tomato vinegrette.	
FRIED CHICKEN	12
Crispy free range breast, basil roasted garlic stuffing, whipped caramelized onion potatoes, warm shaved asparagus salad	
TASTE OF SAN DIEGO	13
Sautéed Mexican white shrimp, dijon marsala chive sauce, basil and pine nut infused whipped potatoes.	
FISH TACOS	13
Grilled Fresh Mahi Mahi, fresh corn tortillas, southwestern aoli, avocado tomato salad.	
HALIBUT	15
Sautéed fresh local halibut, baby artichokes, fresh corn, seasonal tomatoes, lemon beurre blanc and beurre rouge sauces.	
SALMON FLORENTINE	14
Grilled Atlantic salmon with feta cheese, sun-dried tomato pesto sauce, and sautéed spinach. Accompanied with fresh herb couscous.	
STUFFED PORK CUTLET	12
Breaded boneless center cut pork loin, cream spinach stuffing, warm green bean and tomato salad, apple butter puree.	
FILET MIGNON PASTA	12
Fresh spaghetti pasta, house made filet mignon bolognese, crimini mushrooms, Asiago cheese.	
THAI SKIRT STEAK SALAD	14
Grilled lemon grass Skirt steak, sesame vinaigrette noodle salad, curry dressed greens.	

WINES BY THE GLASS

CHARDONNAY		SHIRAZ	
Sterling, Central Coast	6.00	Penfolds, Shiraz/Cabernet, Australia	5.25
Franciscan, Napa Valley	8.00		
RIESLING		CABERNET	
Château Ste Michelle, Washington	6.50	14 Hands, Washington	6.75
		Louis Martini, Sonoma	8.50
PINOT GRIGIO		MERLOT	
Trinity Oaks, California	5.25	Red Diamond, Washington	5.50
SAUVIGNON BLANC		PINOT NOIR	
Pepi, California	5.50	Greg Norman, Santa Barbara County	8.50

Due to the water shortage, we will only be serving water by request

A \$3.00 charge will be applied to split entrée items.
Parties of 6 or more will be on one check with an 18% gratuity added