

LUNCH

TODAY'S SOUP

6.50

CAESAR SALAD

Parmesan, Garlic Croutons

8.50

ORGANIC FIELD GREENS SALAD

Golden Raisins, Fuji Apples, Candied Pecans, Goat Cheese Crostini

7.50

SEARED AHI TUNA SALAD

Kalamata Olives, Cherry Tomatoes, Eggs, Potatoes

Blue Lake Green Beans, Lemon Vinaigrette

12.50

BALBOA CHOPPED SALAD

Apple Wood Smoked Bacon, Roquefort Cheese

Red Beets, Sliced Red Onions, Roasted Tomato-Sherry Vinaigrette

10.50

ROBERT H. COBB SALAD (1926)

Roasted Chicken, Avocado, Bacon, Tomatoes, Egg, Blue Cheese

Sherry Vinaigrette

12.50

CHINESE CHICKEN SALAD

Napa Cabbage, Red cabbage, Crispy Noodles

Red Bell Peppers, Rice Wine Vinaigrette

12.50

DUNGENESS CRAB CAKES

Avocado-Jalapeno Sauce, Micro Greens

12.50

CALAMARI FRITTI

Bloody Mary Cocktail Sauce, Spicy Remoulade

9.50

BLT

Apple Wood Smoked Bacon, French Fries

9.50

ENTREES

PASTA OF THE DAY

A.Q.

OMELETTE OF THE DAY

Roasted Potatoes, Mixed Greens

9.00

ROAST PORK SANDWICH

Barbecue Sauce, Housemade Chips

10.00

BLACKENED SCOTTISH SALMON

Baby Spinach, Red Potatoes, Lemon-Caper Butter

14.00

RISOTTO

Seasonal Squash, Sage, Manchego Cheese

12.50

HEREFORD HANGER STEAK

House Steak Sauce, Maytag Blue Cheese Butter, French Fries

16.00

CHICKEN BREAST SANDWICH

Avocado, Jack, Aioli, Mixed Greens

10.00

CHICKEN POT PIE

English Peas, Roasted Potatoes

12.00

BALBOA BURGER ON A BAGUETTE

Housemade Pickles, French Fries

10.50

OLD-FASHIONED BAR BURGER ON A ROUND BUN

Housemade Pickles, French Fries

9.50

*add grilled onions, sauteed mushrooms, jack, swiss, blue, cheddar cheese
bacon or avocado 1.00 each*