

# Welcome to the Hog's Breath Inn

## HOT APPETIZERS

Crispy Calamari 10.00

Lime ginger sauce, sweet chili sauce

Lump Blue Crab Cakes 12.00

Meyer lemon beurre blanc,  
micro cilantro

Steamed Black Mussels 12.00

Chorizo, white wine, garlic, tomato

Sautéed Scallops 13.00

Red coconut curry, Chinese black rice

Butternut Squash Raviolis 10.00

Slow roasted pulled pork, balsamic  
onion marmalade, pumpkin seeds

## BIG SALADS

Chicken Caesar Salad 16.00

Garlic croutons, parmesan,  
white anchovy

Grilled Salmon Salad 18.00

Bibb lettuce, baby beets,  
crispy chick peas, sherry vinaigrette

Flat Iron Steak Salad 18.00

Mixed greens, dates,  
goat cheese, candied pecans,  
pomegranate vinaigrette

## COLD APPETIZERS

Ahi Tuna Poke 10.00

Avocado, soy mirin dressing,  
cashews, wasabi crème fraîche

Seared Beef Carpaccio 12.00

Portobello mushroom salad,  
shaved Parmesan

House Made Potato Chips 8.00

Blue cheese dipping sauce

## SOUP & SMALL SALADS

Castroville Artichoke Soup 5.00

Soup of the Day priced daily

Roasted Baby Beet Salad 8.00

Bibb lettuce, buttermilk blue cheese,  
crispy chick peas, sherry vinaigrette

Caesar Salad 7.00

Garlic croutons, parmesan,  
white anchovy

Iceberg Wedge Salad 7.00

Tomato, shaved red onion,  
blue cheese dressing

Baby Mixed Greens 7.00

Dates, goat cheese, candied pecans,  
pomegranate vinaigrette

### Chef's Three Course Specials

Each week Chef Walling creates special three course meals that allows him to express his culinary creativity while taking advantage of the finest and freshest ingredients available.

Menu changes every Thursday

*Please refrain from cell phone use, pipe & cigar smoking in our dining areas, including our patios  
Separate Check requests will be accommodated on checks split in equal parts only, please.  
Out of respect for our environment and the record California drought,  
Ice water is served on request only.*

# MEATS

**Filet Mignon** 29.50

Garlic mashed potatoes, Blue Lake green beans, peppercorn sauce

**Grilled Ribeye Steak** 29.50

Garlic mashed potatoes, baby root vegetables, red wine reduction

**Braised Beef Short Ribs** 27.50

Garlic mashed potatoes, baby carrots, cipollini onions, natural braising jus

**Grilled Flat Iron Steak** 26.50

Garlic fries, Blue Lake green beans, blue cheese butter

**Dirty Harry Dinner** 23.50

Chopped C.A.B. sirloin steak, capers, garlic mashed potatoes, red cabbage, horseradish mushroom sauce

**Baby Back Ribs** 26.00

Citrus BBQ, French fries, cole slaw

**Pan Roasted Jidori Chicken Breast** 25.00

Smoked chicken sausage hash, rosemary potatoes, grain mustard sauce

**Grilled "Prime" Pork Chop** 25.00

Butternut squash puree, broccolini, candied pecans, maple shiitake sauce

*All of our Steaks can Surf*

# SEAFOOD & PASTA

**Oven Roasted Atlantic Salmon** 26.00

Rosemary roasted potatoes, broccolini, bacon sherry sauce

**Monterey Sand Dabs** 26.00

Melted leeks, baby carrots, black rice, Meyer lemon beurre blanc

**Crab and Shrimp Stuffed Sole** 26.50

Basmati rice, green beans, lobster fennel sauce

**Butternut Squash Ravioli** 22.50

Sautéed mushrooms, spinach, truffle beurre blanc

**Seafood Tagliolini** 23.50

Salmon, mussels, calamari, shrimp, oven roasted tomatoes, spinach, white wine

# SIDE DISHES

Broccolini 5

Rosemary roasted potatoes 5

Roasted Butternut Squash 5

Sautéed Mushrooms 6

Garlic Mashed Potatoes 5

Smoked Chicken Sausage Hash 6

Basmati Rice 5

Garlic Fries 5

*The Hog's Breath Inn is pleased to honor guest requests for shared or split entrees for an additional charge of \$6.00*