



### Oysters

Oysters on the Half Shell with a house mignonette.....	14
Baked Oysters Sonoma with spinach, pancetta & Béarnaise with cognac .....	12
Oyster Shooters, three ways .....	9

### Appetizers

Stuffed Mushrooms with house made Italian sausage.....	9
Saddles' Shrimp Cocktail with a spicy cocktail sauce .....	13
Fried Calamari & Rock Shrimp with a Meyer lemon aioli & a spicy cocktail sauce.....	13
Cornmeal Dusted Haystack Onion Rings with blue cheese aioli.....	9
Goat Cheese with sun dried tomatoes, toasted pinenuts & crostini.....	9
Grilled Andouille Sausage Bruschetta with roasted tomatoes & sweet peppers.....	9

### First Course

Soup of the Day.....	8
New England Clam Chowder.....	8
Steamed Mussels & Clams with champagne, shallots and pancetta.....	12
Classic Crab Cake with avocado, parsley, spicy radish & hot-pink mayo.....	11
Beef Carpaccio with mustard aioli & scallion oil .....	14

### Salads

Saddles Salad with baby greens, candied walnuts, goat cheese & cider vinaigrette .....	8.5
Classic Caesar Salad with housemade asiago croutons .....	8.5
Chopped Iceberg Lettuce with bacon, tomatoes & a blue cheese dressing.....	8.5
Butter Lettuce with spring onion and an herb & white balsamic vinaigrette .....	8.5
Mache-Shaved Fennel-Roasted Beets with parmesan cheese & blood orange vinaigrette.....	9

### Specialty Entrees

Classic Pot Roast with horseradish mashed potatoes, carrots & roasted shallots.....	20
Char-Roasted Achiote Half Chicken with sweet potato fries .....	19
Oven Roasted Salmon with white corn & rock shrimp risotto .....	26
Spaghetti Carbonara with guanciale ( <i>cured pork cheek</i> ).....	20
Angel Hair Pasta with Ricotta Salata, toybox tomatoes & fresh herbs.....	19

### Saddles' Prime Rib

*Cut to order and served with a jumbo baked potato*

10 oz cut .....	22
14 oz cut .....	28
16 oz cut.....	32

### Steaks & Chops

*All of our steaks are aged a minimum of 21 days and are completely hormone & antibiotic free*

Flat Iron.....	22
Filet Mignon – 6 or 8 oz.....	25 32
Grass Fed Filet – 6 oz .....	28
New York – 14 oz.....	28
Ribeye – 14 oz.....	28
Bone in Ribeye – 24 oz .....	48
Lamb Sirloin – 8oz.....	20
Rack of Lamb.....	28

*Served a la carte or as a complete dinner with garlic mashed potatoes, market vegetables, wild mushrooms and a cabernet demi-glace for \$7. Please no substitutions.*

<i>Add oven-roasted prawns in caper-butter to any steak.....</i>	15
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### Toppings & Sides

Wild mushrooms	6.00	Salt baked potato	4.50	Hollandaise asparagus	6.00
Cabernet demi glace	4.25	Garlic mashed potato	4.50	Market vegetables	4.75
Béarnaise sauce	3.75	Steak fries	4.25	Steamed broccoli	4.00
Gorgonzola fondue	4.75	Sweet potato fries	5.00	Creamed spinach	4.25

Dana Jaffe Executive Chef - David Daniel Director of Food & Beverage

Split Charges for entrees, steaks & chops \$2.50. 18% gratuity will be added to all parties of 6 or more. No split checks, thank you. Corkage \$18. California State Food Code requires us to inform you that consuming raw or uncooked meats, seafood and eggs may increase your risk of food borne illness.