



Appetizers

Oysters on the Half Shell with a house mignonette	18
Stuffed Mushrooms with house made Italian sausage	12
Chicken Liver Pate with brioche toast, Dijon, cornichons & papaya chutney	12
Saddles' Shrimp Cocktail with a spicy cocktail sauce	15
Fried Calamari & Shrimp with a Meyer lemon aioli & a spicy cocktail sauce	15
Cornmeal Dusted Haystack Onion Rings with blue cheese aioli	10

First Course

Soup of the Day	9.5
New England Clam Chowder	9.5
Steamed Mussels & Clams with white wine, shallots and pancetta	15
Classic Crab Cake with cucumber, avocado, parsley & spicy radish.....	15

Salads

Saddles Salad with baby greens, candied walnuts, goat cheese & cider vinaigrette	12
Steakhouse Caesar with romaine, Grana, croutons, herb panko, grated egg yolk & white anchovies	12
Chopped Iceberg Lettuce with kale, bacon, tomatoes, soft boiled egg & a blue cheese dressing	12
Slow Roasted Beet, Strawberry & Mango Salad with mache and a berry vinaigrette	12

Specialty Entrees

Braised Short Rib with market vegetables & natural jus	32
Char-Roasted Achiotte Half Chicken with sweet potato fries (30 minute preparation time)	28
Kabocha Squash Ravioli with braised greens & a white wine reduction.....	22
Wine Poached Salmon with vegetable ragout & a lemon cream.....	30

Saddles' Prime Rib

Cut to order and served with a jumbo baked potato

10, 14 or 16 oz	30 34 38
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Saddles' Specialty Cuts

Filet Mignon – 6 or 8 oz	34 38
Grass Fed Filet – 6 oz.....	34
New York – 14 oz.....	36
Ribeye – 14 oz	38
Bone-in Ribeye – 32 oz (30 minute preparation time)	50
Flat Iron Steak – 8 oz	26
Lamb Sirloin – 8 oz	26
Rack of Lamb.....	48

*Side Flight: Garlic-mashed potatoes, market vegetables,
wild mushrooms and a cabernet demi-glace for \$10. Please no substitutions.*

Add oven-roasted prawns in caper-butter to any steak.....16

Toppings & Sides

Wild mushrooms	8	Salt baked potato	6	Creamed Spinach	6
Cabernet demi glace	5	Garlic mashed potato	6	Market vegetables	6
Béarnaise sauce	5	Steak fries	5	Steamed broccoli	6
		Mac & Cheese	7	Deep fried Brussel sprouts	6
		Sweet potato fries	7		

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

Split Charges for entrees, steaks & chops \$2.50. 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.