

# cask 'n cleaver steakhouse LUNCH

## APPETIZERS

**SIX SPICE STEAMED ARTICHOKE**  
with drawn butter and mayonnaise .....8.95

**HOT SPINACH AND ARTICHOKE DIP**  
served au gratin with tortilla chips and salsa .....10.95

**TEMPURA FRIED AVOCADOS**  
with ranch and sweet 'n tangy dipping sauce .....8.95

**JUMBO SHRIMP COCKTAIL**  
eight chilled jumbo shrimp with horseradish cocktail sauce and lemon .....10.95

**CRISP FRIED CALAMARI**  
with horseradish cocktail sauce, wasabi tartar sauce and lemon .....9.95

**GARLIC CHEESE BREAD**  
a Cask classic, hot and fresh .....4.95

**STEAKHOUSE POTATO SKINS**  
our famous skins topped with cheddar & jack cheese,  
bacon & scallions. served with ranch dressing .....7.95

## SOUP & SALAD

**"THE ORIGINAL" SALAD BAR**  
all you can eat. includes fresh bread and choice of dressings .....8.50

**SOUP 'N SALAD BAR LUNCH**  
bottomless bowl of soup with unlimited trips to our salad bar .....9.95

**SALAD BAR 'N HALF-SANDWICH**  
choice of half of a club, turkey, tuna salad or B.L.A.T. with  
unlimited trips to our salad bar .....9.95

**SOUP 'N HALF-SANDWICH**  
choice of half of a club, turkey, tuna salad or B.L.A.T. with  
a bottomless bowl of soup .....8.95

**CHOPPED SALAD**  
fresh iceberg, black beans, corn, cilantro, carrots, tomato,  
scallions, jack & cheddar cheese, tossed with house-made buttermilk  
ranch and bbq sauce. topped with crispy tortilla strips and charbroiled  
chicken breast. served with hot garlic-cheese bread.  
(spice it up with our chipotle ranch dressing) .....10.95

**CHARBROILED CHICKEN CAESAR SALAD**  
fresh romaine, parmesan cheese and croutons, tossed with our Caesar  
dressing and topped with sliced charbroiled chicken breast. served  
with hot garlic-cheese bread. (blackened on request) .....9.95

**COBB SALAD**  
sliced chicken breast, avocado, bleu cheese crumbles, bacon, tomato  
and hard cooked egg over mixed greens .....12.95

## SANDWICHES

Your choice of one: steak fries, shoestring fries, rice, potato salad, peanut  
coleslaw, fresh fruit or cottage cheese.

**THE "B.L.A.T."**  
bacon-lettuce-tomato with fresh avocado on toasted sourdough .....8.95

**CLUB SANDWICH**  
a triple decker: sliced turkey, bacon, avocado, lettuce and tomato on  
sourdough .....9.95

**TUNA SALAD SANDWICH**  
white albacore tuna salad, lettuce, tomato and swiss cheese  
on sourdough .....7.95

**TURKEY SANDWICH**  
sliced turkey, with choice of cheddar or swiss cheese, lettuce and  
tomato on sourdough .....8.95

**REUBEN SANDWICH**  
corned beef topped with swiss cheese, sauerkraut and 1000 Island  
dressing on grilled rye .....9.95

**TUNA MELT**  
white albacore tuna salad, tomato and cheddar cheese on  
grilled sourdough .....8.95

**TURKEY AND AVOCADO SUB**  
sliced turkey breast, fresh avocado, bacon, melted swiss cheese,  
lettuce and tomato on a toasted ciabatta roll .....9.95

**PRIME ROAST BEEF DIP**  
sliced hot roast beef piled high on our garlic cheese bread with  
cheddar cheese, creamy horseradish and au jus .....13.95

## BURGERS (1/2 POUND)

Your choice of one: steak fries, shoestring fries, rice, potato salad, peanut  
coleslaw, fresh fruit or cottage cheese. substitute a chicken breast on request.  
\*All burgers are served with lettuce, tomato, onion, mayo and a pickle wedge.

**CLASSIC**  
burger, bun and fixins .....8.95

**CHEESE**  
choice of cheddar, swiss, jack or bleu cheese .....10.50

**BACON & CHEESE**  
bacon and choice of cheese .....10.95

**WESTERN**  
bbq sauce, cheddar cheese and bacon .....10.50

**MESQUITE**  
mesquite pepper seasoning and jack cheese .....9.95

**SWISS & MUSHROOM**  
swiss cheese and sautéed mushrooms .....10.50

**THE WORKS**  
avocado, cheddar cheese and bacon .....10.95

**CASK PATTY MELT**  
1/2 pound of charbroiled ground beef, grilled onions, cheddar cheese  
and 1000 Island dressing on grilled rye .....9.95

## STEAKS

Your choice of one: steak fries, shoestring fries, rice, potato salad,  
peanut coleslaw, fresh fruit or cottage cheese.

**TOP SIRLOIN**  
the steak that made us famous. considered the most flavorful  
of cuts. 8 oz. ....13.95

**MESQUITE PEPPER STEAK**  
top sirloin rubbed with our special mesquite pepper seasoning  
blend. 8 oz .....14.95

**STEAK KABOB**  
tasty lean chunks of beef, skewered with fresh vegetables and charbroiled.  
choose: teriyaki, mesquite pepper or bbq .....9.95

## ENTRÉES

**TALAPIA AL CARBON**  
rubbed with cajun spices, charbroiled and topped with avocado  
salsa, served with rice .....9.95

**CHARBROILED SALMON**  
choice of scampi style, cajun or sundried tomato-basil vinaigrette  
topping, served with rice .....12.95

**BAJA TACOS**  
two fish tacos stuffed with battered and fried cod, shredded cabbage,  
pico de gallo, and our own Baja sauce, served with tortilla chips .....7.25

**FISH 'N CHIPS**  
cod dipped in batter and deep-fried, served with fries and tartar sauce .....7.95

**TERIYAKI CHICKEN**  
charbroiled double breast topped with teriyaki glaze and pineapple  
salsa, served with rice .....10.95

**CHICKEN TENDERS**  
deep-fried tempura chicken tenders served with honey-dijon sauce  
for dipping, served with steak fries or shoestring fries .....9.95

## ADD TO ANY ENTRÉE

salad bar .....2.95  
bowl of soup .....1.95  
small Caesar salad .....1.95

Dinner Menu Available Upon Request

## WINES BY THE GLASS

### WHITES

<b>Chardonnay</b>	
Nathanson Creek .....	6.75
Kendall-Jackson Reserve .....	9.50
<b>Pinot Grigio</b>	
Maddalena .....	7.50
<b>Riesling</b>	
Firestone Vineyards .....	7.50
<b>Sauvignon Blanc</b>	
Dancing Bull.....	7.50
<b>White Zinfandel</b>	
Beringer .....	6.50

### REDS

<b>Cabernet Sauvignon</b>	
Louis Martini .....	7.95
Nathanson Creek .....	6.75
John Allen (Meritage).....	10.95
<b>Merlot</b>	
Charles Krug .....	9.95
Delicato .....	6.95
<b>Pinot Noir</b>	
McMurray Ranch .....	9.95
<b>Syrah</b>	
Hahn.....	7.95
<b>Zinfandel</b>	
Klinker Brick.....	9.95
<b>CHAMPAGNE</b>	
Korbel Brut (Split).....	9.95

Not sure? Please ask for a taste.



Wine is very good for men...  
especially when women drink it.

- Chuck Keagle



### SPARKLING

Korbel, Brut .....	\$28.
Domaine Chandon, Blanc de Noir .....	38.

### BLUSH

Beringer, White Zinfandel .....	19.
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## WHITE WINES

### CHARDONNAY

Callaway, Temecula.....	22.
Chateau St. Jean, Sonoma.....	32.
Ferrari-Carano, Alexander Valley.....	58.
Kendall-Jackson "Vintner's Reserve".....	29.
Raymond, Estate, Monterey .....	28.
Sonoma Cutrer, Russian River Ranches .....	42.

### SAUVIGNON BLANC/FUME BLANC

Callaway, Temecula .....	19.
Ferrari-Carano, Sonoma .....	38.
Geyser Peak, Sonoma .....	28.
Kim Crawford, Marlborough, New Zealand .....	37.
Murphy Goode, Sonoma .....	29.

### VIIGNIER

Bonterra, Mendocino .....	28.
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### PINOT GRIS/PINOT GRIGIO

Alois Lageder (dry) Alto Adige, Italy.....	32.
Firesteed, Willamette Valley, Oregon .....	29.
Maddalena, Monterey .....	29.

### GEWURZTRAMINER

Fetzer, Mendocino .....	29.
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### CHENIN BLANC

Beringer, Napa .....	21.
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### RIESLING

Firestone Vineyards, Santa Ynez Valley.....	28.
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I'll drink no wine before its time....  
It's time!

Peter Reuther



## HAPPY HOUR

MONDAY-FRIDAY  
From Opening until 8pm

**1/2 OFF ALL COCKTAILS**  
**\$1 OFF ALL BEER & WINE BY THE GLASS**  
**1/2 OFF APPETIZERS**

Happy Hour available in bar only. Not valid with any  
other offer, discount or banquet.

Banquet Facilities and Gift Certificates available

## RED WINES

### GAMAY BEAUJOLAIS/VALDIGUIE

J. Lohr, Wildflower, Monterey .....	\$27.
Louis Jadot, Beaujolais.....	29.

### BARBERA

Eberle, Paso Robles .....	36.
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### PINOT NOIR

Au Bon Climat, Santa Barbara.....	39.
Castle Rock, Mendocino .....	29.
Eola Hills, Rickreal, Oregon .....	32.
Hahn, Monterey .....	28.
J., Russian River .....	46.
Sanford, Santa Barbara .....	58.
San Simeon, Monterey.....	29.
Wild Horse, Central Coast .....	38.

### ZINFANDEL

Ravenswood, Napa .....	29.
Rosenblum, Paso Robles .....	36.

### TEMPRANILLO

Hart, Temecula .....	29.
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### SYRAH/SHIRAZ

Fess Parker, Santa Barbara .....	38.
Hahn, Central Coast .....	29.
Penfolds, Thomas Hyland, Australia .....	32.
Qupé, Central Coast.....	48.
R. H. Phillips, Exp, Dunnigan Hills.....	28.



I prefer a dry full-bodied red wine,  
however I will drink anything!

- Brady Main



### MERLOT

Bogle, Clarksburg.....	27.
Charles Krug, Napa.....	38.
De Loach, Sonoma .....	36.
Flora Springs, Napa .....	39.
Maddalena, Paso Robles .....	28.
Delicato, California .....	24.

### CABERNET SAUVIGNON

Beaulieu Vineyards, Rutherford .....	45.
Beringer, Knights Valley .....	44.
Eberle, Paso Robles .....	48.
Geyser Peak, Sonoma .....	29.
Heitz Cellars, Napa.....	68.
John Alan, Meritage, Paso Robles .....	45.
Jordan, Alexander Valley.....	88.
Louis Martini, Sonoma .....	29.
Pedroncelli, Three Vineyards, Sonoma .....	29.
Raymond, Reserve, Napa.....	46.
Silver Oak, Alexander Valley .....	98.
Simi, Alexander Valley .....	38.

### PETITE SIRAH

Bogle, Clarksburg .....	26.
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## HAND CRAFTED COCKTAILS & MARTINIS

### COCKTAILS

#### CADILLAC MARGARITA

Hornitos Resposado, Grand Marnier  
sweet & sour, salted rim, on the rocks

#### CASK ICED TEA

Vodka, gin, rum, and tequila, with a dash  
of Triple Sec, sweet & sour and cola

#### ZOMBIE NATION

White rum, Myers dark rum, Creme de  
Noyaux, orange and pineapple juice with  
a float of Bacardi 151

#### BAY BREEZE

Vodka, cranberry juice & pineapple juice

#### WHITE RUSSIAN

Vodka, Kahlúa, Cream

#### PIÑATA COLADA

Captain Morgan spiced rum, Myers dark  
rum, pineapple juice and  
cream of coconut

### MARTINIS

#### CASK MANHATTAN

Makers Mark Bourbon, sweet vermouth  
and a dash of Bitters

#### COSMOPOLITAN

Vodka, Triple Sec, cranberry juice and a  
twist of lemon

#### LEMON DROP

Absolut Citron vodka, fresh squeezed  
lemon juice and a sugared rim

#### WASHINGTON APPLE

Crown Royal, Apple Pucker and  
cranberry juice

#### SOUR APPLE

Vodka, Sour Apple Pucker and a  
maraschino cherry

#### CASK BELLINI

Vodka, Peach Schnapps, champagne and  
fresh raspberry garnish