



Appetizers

Stand-Up Tacos - Our semi-crispy tacos stuffed with seasoned ground beef, shredded cabbage, salsa, and fresh guacamole served in unique taco stands. \$2.50 each. Stands available for sale!

Gourmet Tacos - Our semi-crispy stand-up tacos with your choice of carnitas, chipotle chicken or spicy shrimp with the same toppings \$3.25 each

Smoked Tri-tip Sliders - Our house-smoked sirloin basted in a tangy pineapple barbecue sauce, sliced thin, sauced and piled on a cute mini bun with caramelized onion cream cheese \$3.75 each

Fresh Cut Kennebec Fries - The Belgians invented the French fry...go figure! But they got the type of potato right. The kennebec potato makes the best tasting fries! \$3.25 side... \$4.95 bucket

Frijoles Dip and Chips - Fresh fried tortilla chips served with a spicy bean dip with melted cheese topped with sour cream and scallions \$5.25

Puppy Poppers - A dozen mini hot dogs in a tasty corn batter and served with our county-fair sweet mustard dipping sauce. \$5.95

Fried Pickle Chips - Country Fair Kosher pickles lightly breaded and deep fried golden brown and served with our spicy Diablo sauce. \$5.95

Smoked Gouda Bites - Macaroni and smoked gouda nuggets fried golden brown and served with a malt vinegar and Diablo sauce \$6.95

Lumpia Spring Rolls - Four Filipino style vegetable spring rolls fried crispy and served with our house-made pineapple barbecue sauce \$7.95

Onion Rings - Three-quarters of a pound of thick breaded Spanish onions, deep fried crispy, and served with our herb ranch dressing \$8.50

Carnitas Pork Quesadilla - A flour tortilla grilled to crispy perfection with pulled carnitas pork, green chilies, cheddar and jack cheese. Cut in four and served with guacamole, salsa and sour cream \$8.95

Birdie Wings - A full pound "before cooking" of Jumbo chicken wings in spicy Buffalo hot wing sauce. Served with crispy veggie assortment and blue cheese dressing \$9.50

Popcorn Shrimp - Lots of white shrimp in a cajun corn batter and deep fried crispy brown and served with fresh lemon and our Diablo dipping sauce \$9.75

Bacon Wrapped Dates - Medjool dates stuffed with chevre cheese and pineapple, wrapped in bacon and baked to perfection and served on a bed of couscous salad \$10.50

Crispy Calamari - Calamari rings and tentacles with jalapenos lightly breaded and flash fried crispy and served with our spicy Diablo dipping sauce and fresh lemon. \$11.95

Nachos Menu

Nachos Clásico - Crisp corn tortillas tossed in chili sauce with a four cheese blend, refried beans, olives and jalapenos. Baked to perfection and topped with guacamole, salsa, sour cream and scallions \$7.95

Seasoned Ground Beef - With seasoned taco meat \$8.95

Chipotle Chicken Breast - With spicy julienne chicken breast . \$9.95

Carnitas Pork Shoulder - Braised tender shredded pork \$10.95

Smoked Cajun Shrimp - House smoked baby prawns \$11.25

Barbecued Tri-Tip Steak - With house-smoked tri-tip \$11.95

We Cater off-site parties from 50-2000 for all Occasions
And under 50 for pick-up or drop-off.
Call "Lone Tree Catering" today! 925-706-4231



Salads

All salads are served with fresh baked roll and butter
All sandwiches served with your choice of soup, side salad, fries, onion rings or cole slaw

- Classic Caesar Salad** - Hearts of romaine tossed in our classic anchovy and olive oil dressing with shredded parmesan cheese, spiced croutons and grape tomatoes \$7.50
- Chicken Caesar Salad** - Our classic caesar salad with your choice of grilled chicken breast, blackened chicken breast or country fried chicken tenders \$10.50
- Strawberry Fields Salad** - Mixed greens tossed in our pomegranate vinaigrette with red onion, fresh berries, goat cheese, toasted almonds and grilled chicken breast \$11.50
- Napa Valley Salad** - Baby greens, pomegranate vinaigrette, dried cranberries, apricots, peaches, grapes and smoked apples with glazed walnuts and herb chicken breast .. \$11.95
- The Chicken Cobb** - Our special salad blend topped with diced chicken, blue cheese crumbles, avocado, grape tomatoes, chopped egg and chopped smoked bacon \$11.95
- Cajun Shrimp Louie** - A green salad tossed in spicy ranch dressing with hard cooked egg, grape tomatoes, avocado, cucumber and black olives with house smoked prawns ... \$12.95
- Salmon and Asparagus** - A bed of colorful couscous salad with cucumber, feta cheese, spinach and tomatoes with cold poached asparagus and topped with a fresh grilled salmon filet with creamy dill dressing \$12.95
- The Wedge** - A quarter head of iceberg lettuce with bleu cheese dressing, blue cheese crumbles, bacon shreds, tomatoes and caramelized walnuts with your choice of grilled steak medallions, smoked cajun prawns or grilled chicken breast \$12.95
- Barbecue Tri-Tip Salad** - Baby greens tossed in sherry vinaigrette with grape tomatoes, cheddar cheese, kidney beans, avocado, tortilla strips and sliced tri-tip in tangy barbecue sauce \$11.95
- Blackened Salmon Caesar** - Our classic caesar salad with a fresh salmon fillet pan seared with spicy cajun seasonings \$12.95

DAILY
SPECIALS
SECTION



Gourmet Sandwiches

All sandwiches served with your choice of soup, side salad, fries, onion rings or cole slaw

- Ball Park Brat** - A grilled beer bratwurst on a ball park roll with sweet and spicy mustard, tangy sauerkraut, fried pickles, horseradish sauce and caramelized onion jam \$8.95
- Humphrey's Detour** - Thick flakey beer battered cod fillets on a grilled brioche bun with remoulade sauce and tangy cole slaw \$9.95
- Mexican Carnitas** - A fresh baked hoagie roll with guacamole, spicy mayonnaise, jalapenos, lettuce, tomato and Mexican carnitas pork \$9.95
- Pulled Pork Wrap** - A soft flour tortilla stuffed with tangy cole slaw, fried pickle chips, slow cooked pulled pork shoulder and pineapple barbecue sauce ... \$9.95
- Chicken Monterrey** - Grilled chicken breast on brioche with guacamole, bacon, green chilies, pepper jack, lettuce, tomato and red onion ... \$10.25
- Blackened Chicken BLT** - Grilled hoagie Roll with spicy mayonnaise, blackened chicken breast, bacon, lettuce, tomato and guacamole . \$10.75
- Oversized Club** - A classic club with toasted sourdough bread, mayonnaise, turkey, ham, bacon, lettuce, tomato and Swiss cheese. \$11.25
- Tri-Tip Dip** - Thinly sliced smoked tri-tip on a hoagie roll with horseradish mayo. Served with au jus sauce and a side of pineapple barbecue sauce \$12.25
- Grilled Salmon** - Fresh grilled salmon filet on a brioche bun with cream cheese, capers, dill Havarti cheese, lettuce and sliced ripe tomato ... \$12.95



Champion Burgers

Burgers are served with your choice of soup, side salad, fries, onion rings or cole slaw

- The Vegetarian** - A grilled veggie patty on soft flatbread rounds with garlic hummus, goat cheese, grilled eggplant, red leaf lettuce and ripe tomato .. \$8.75
- The Patriot Burger** - Black Angus chuck on a brioche bun with two slices of American cheese, mayonnaise, lettuce, tomato and red onion \$9.50
- The Turkey Burger** - Sage and garlic seasoned turkey patty on a brioche bun with cranberry sauce, cream cheese, red leaf lettuce and tomato \$9.50
- Turkey Cordon Bleu** - A seasoned turkey patty on a ciabatta roll with mustard sauce, lean smoked ham, Swiss cheese, lettuce and tomato \$9.75
- Early California** - Our ground steak patty on a brioche bun with spicy mayonnaise, guacamole, pepper jack cheese, green chilies, lettuce and tomato \$9.75
- Greek Goddess** - A ground steak patty on grilled flat bread with feta, sautéed spinach, mushrooms, lettuce, tomato and green goddess dressing \$9.75
- Big Bang Theory** - A ground steak patty on a brioche bun with spicy mayo, pepper jack cheese, jalapeno peppers, roasted garlic and horseradish .. \$10.25
- Surf and Turf** - A half pound burger on a brioche bun with spicy mayonnaise, smoked shrimp and cole slaw. Served with kennebek fries \$10.95
- Tri-Tip Texas Barbecue** - A ground steak patty on a brioche bun with caramelized onion jam, mayonnaise, smoked tri-tip slices in barbecue sauce and crispy fried onion rings \$10.95

ENJOY 3 COURSE DINNERS FOR \$15 ON WEDNESDAY NIGHTS
MEXICAN SPECIALS ALL DAY THURSDAYS
3-COURSE GOURMET DINNERS FOR \$20 ON FRIDAY NIGHTS
AND SMOK'IN SATURDAYS ALL DAY BBQ SPECIALS

All Day Entrées

- Penne Caponata** - Al dente penne with grilled eggplant, peppers, asparagus, tomatoes, basil, Mediterranean olives and toasted pine nuts with parmesan \$11.95
- Spaghetti with Meatballs** - Spaghetti in Marinara sauce with three jumbo Italian meatballs and aged parmesan cheese \$12.95
- Chicken Margharita** - Penne with herb chicken breast, fresh mozzarella, garlic, tomatoes and fresh basil. Light and fresh! \$13.95
- Shrimp and Grass** - Spaghetti, lots of asparagus tips, spinach, peppers and prawns with garlic butter, cream and parmesan cheese \$14.95
- Ravioli La Ribera** - Spinach ravioli stuffed with artichoke and cheese in a cream sauce with herb chicken, artichoke hearts, spinach and mushrooms. \$14.95
- Fish and Chips** - Three cod fillets beer battered and crispy fried. Served with tartar sauce, lemon, cole slaw and fries \$13.95
- Captains Platter** - Beer battered cod, torpedo shrimp and fried oysters served with cocktail and tartar sauce, lemon, cole slaw and fries \$15.95
- Tilapia Bruschetta** - A flakey whitefish fillet pan seared with tomato-basil salsa and a light caper sauce \$14.50
- Calamari Milano** - Tenderized calamari steaks dusted in seasoned flour and sautéed in garlic butter with artichokes, capers, and bruschetta. Served with rice and veggies \$14.95

After Four

After four entrées are available after 4pm daily. Sub a baked potato for mashed or rice for \$2.00

Magnum Meatloaf

Bacon wrapped house-made slow roasted meatloaf with a tangy tomato glaze, garlic mashed russet potatoes and fresh steamed vegetables \$15.95

Porterhouse Pork Chops

Two seasoned bone-in pork chops with country gravy, garlic mashed potatoes, vegetables du jour and two mini biscuits \$16.95

Jagarschnitzel

Two porterhouse pork chops with a forest mushroom paprika sauce, garlic mashed potatoes and vegetables du jour \$16.95

Mustard Glazed Salmon

A grilled salmon fillet on quinoa salad with poached asparagus and a sweet mustard glaze and caramelized onion jam \$17.95

Barbecue Salmon

A fresh salmon fillet marinated in our pineapple barbecue sauce then roasted to perfection. Served with garlic mashed potatoes and vegetables du jour \$17.95

Jumbo Shrimp Scampi

Eight jumbo shrimp slow sautéed in garlic butter with white wine. Served with rice pilaf and vegetables du jour \$17.95

New York Steak

A jumbo USDA Choice steak cooked to your liking and topped with grilled onions and bleu cheese. Served with garlic mashed potatoes and vegetables du jour \$19.95