

California Fresh Dining
Openers

COASTAL LOBSTER GUACAMOLE

Served with Local Handmade Tortilla Chips

16

FIRE ROASTED SHRIMP PRESENTED ON SWISS CHARD

In a Santa Barbara Cognac Sauce

15

CRAB LOLLIPOPS

Prepared with Panko Bread Crumbs & Simi Valley Remoulade Sauce

15

MESQUITE SMOKED CHICKEN QUESADILLA

Lime Salsa – Avocado Crema

10

SALINAS VALLEY ARTICHOKE DIP

Accompanied by Focaccia Bread from our In House Bakery

12

GLENDALE FARMS COUNTRY GREENS

A Variety of 9 Greens tossed with Roma Tomatoes, Dried Cranberries and a Carrot Walnut Vinaigrette

6

FEATURED CHEF'S SOUP

A Weekly Creation using the Freshest Local Ingredients

6

CLASSIC FRENCH ONION SOUP

6

TRELLISES HOUSE SOUP

Shitake Mushroom & Brie

7

Stacked & Served

WARM HAND CARVED TURKEY BREAST ON SOURDOUGH

With Baby Bibb Lettuce, Cheddar & Tomato

11

WARM HALF TURKEY BREAST ON SOURDOUGH

With a Cup of the Chef's Featured Soup

12

ATLAS ANGUS BURGER & SONOMA CHEDDAR

Garden Tomato, Crisp Iceberg, Pommes Frites, And Crowned with Beer Battered Onion Rings

12

BAJA FRESH FISH TACOS

Mahi Mahi, Cabbage, Hass Avocados, Crema Mexicana on Fresh Corn Tortillas

13

ATLAS FLAME BROILED CHICKEN & JACK SANDWICH

Tomato, Iceberg, Sweet Potato Fries

12

Chef's Garden

MISSION VALLEY CHICKEN CAESAR

Crisp Romaine, Grated Asiago, Croutons, Tossed with Caesar Dressing

14

WARM SHRIMP & SCALLOP SALAD

Fresh Greens, Farm Raised Shrimp & Scallops with Lemon, Basil Vinaigrette

15

CLASSIC TOWN & COUNTRY COBB

*Finely Chopped Lettuce, Tomatoes, Boiled Egg, Grilled Chicken, Avocado, Crisp Bacon
Tossed with your Choice of Home Made Dressing*

15

GRILLED SHRIMP LOUIE

Gulf Prawns, Avocado, Bacon & Croutons with our Version of a Louie Dressing

17

Chef's Inspirations

PASCUCCI HAND STUFFED LEMON RAVIOLI

Citrus Cream & Sweet Thai Chili Rock Shrimp

18

GILROY GARLIC POUNDED CHICKEN

Angel Hair Pasta sautéed with Bok Choy, Roma Tomatoes and a Lemon Butter Sauce

17

TUXEDO LINGUINI

Black and White Linguini, Mexican White Shrimp, Spiny Lobster and Scallops in a White Wine Sauce

17

BACKFIN CRAB & TILLAMOOK CHEDDAR

On a Sourdough Muffin Baked in a Béchamel Sauce

17

CHEF'S DAILY CREATION

Fresh and Local – Your server will describe.

Local Market Priced Items

Trellises Serves the Freshest Fish Available

We feature a cooking method that best suits each Fish. Alternative preparations are available

POACHED OR GRILLED ATLANTIC SALMON

Valley Fresh Spinach, Steamed Red Potatoes & Lemon Cucumber Glaze

PACIFIC GRILLED HALIBUT

Baby Red Skins & Asparagus

WEST COAST MACADAMIA MAHI MAHI

Pineapple Risotto & Sweet Chili Cream

CLASSIC FILET OF SOLE

Served with Fresh Vegetables and Citrus Sauce