

S O U P S

CHEF INSPIRED SOUP OF THE DAY Cup 5 Bowl 7
 A Daily Creation from our Chef de Cuisine

S M A L L B I T E S

ISLAND SPICED LUMP CRAB CAKE 5
 Jumbo Lump Crab Meat, Organic Spinach and Olive Salad
 with Lemon Mustard Sauce

KESSLER CALAMARI 5
 Cornmeal Dusted served with Tomatoes, Olives, Asiago Cheese, Coriander,
 Fresh Cilantro finished with a Moroccan Pesto Aioli

SHRIMP, LOBSTER AND CRAB COCKTAIL 7
 Tomato, Cilantro and Tequila Clam Sauce

S A L A D S

95 CORDOVA CAESAR 8
 Blue Cheese, Asiago Cheese and Caesar Dressing

GRILLED CAESAR SALAD 10
 Fontina Cheese, Asiago Cheese, Olives and Tomatoes

GREEK SALAD WITH FETA CHEESE 12
 Field Greens, Tomatoes, Olives, Onions, Cucumbers, Feta Cheese,
 Almonds served with a Balsamic Vinaigrette

ORGANIC MONICA MIXED GREENS 7
 With Feta Cheese and Candied Almonds
 served with a Balsamic Vinaigrette

MOZZARELLA AND TOMATO STACK WITH PROSCIUTTO HAM 8
 Served with Basil and Asiago Oil and Balsamic Reduction

THE WEDGE WITH CARAMELIZED SMOKED BACON 9
 With Jalapeno Ranch Dressing, Red and Green Tomatoes,
 Romano Cheese and Hard Boiled Egg

"95 CHOP HOUSE"

Our Angus Beef® has been all naturally aged
 for 21 to 30 days and then hand cut,
 seasoned and grilled to perfection.

8 oz NY STRIP STEAK 15
 *Oomoo, Shiraz, Australia

10 oz SIRLOIN STEAK 17
 *Wente, Cabernet Sauvignon

6 oz PINK SALMON STEAK 14
 *Cristalino, Sparkling Wine

10 oz CHICKEN BREAST 13
 *Lange, Pinot Noir

*Suggested Wine Pairings

Individual Servings

Mashed Potato 3
 Homemade French Fries 3
 Grilled Romaine with Blue Cheese 4
 Green Beans 4
 Asparagus 4
 Sautéed Spinach 4

95 Cordova Herb Butter 2
 Peppercorn or Béarnaise Sauce 2

Salad Embellishments

Three Grilled Chicken Tenders 5
 Three Jumbo Grilled Shrimp 7
 Tuna Salad 4
 Kessler Calamari 5
 Crab Cake 5

95 in 35

95 Cordova Express Lunch
Served in 35 minutes or less

SOUP OF THE DAY or MIXED GREEN SALAD
With your choice of

FRIEDA LINDER MEATLOAF
 Homemade with Beef and Italian Sausage, Mozzarella Cheese and Spinach
 served with Yukon Mash Potatoes and Green Beans with a Mushroom Gravy

or
SUNNY SIDE EGG, CHEESE AND HAM "SWISS ROESTI"
 Melted Mozzarella Cheese, Honey Ham and one Sunny Side-Up Egg

Includes your Choice of Iced Tea or Soda and Coffee or Hot Tea
\$ 14.95

SANDWICHES

CASA MONICA TUNA MELT 9

Baked Pacific Tuna Salad with Beef Steak Tomato and Provolone Cheese on an English Muffin

GROUPEL SANDWICH WITH WAKAMI SLAW 14

Served on a Sweet Bun with Cordova Remoulade Sauce

THE 95 CORDOVA CUBAN WITH SIDE SALAD 11

Slow Roasted Pork Loin, Honey Pit Ham and Fontina Cheese with a Yogurt Cilantro Sauce

FLAME GRILLED SIRLOIN BURGER 9

Shredded Lettuce, Diced Tomato and a Red Mustard Mayonnaise

Served with French Fries

Add Swiss, Smoked Gouda Cheese and Bacon Bits 2

MARINATED PORTABELLO AND BRIE CHEESE STACK 11

Grilled Asiago Cheese Bread with Tomato, Spinach, Basil Pesto and Balsamic Reduction

REUBEN ON CHALLAH BREAD 12

Wok Steamed Corned Beef with Swiss and Provolone Cheese,
Sauerkraut and Cordova Island Sauce

"SWISS RÖSTI" 13

"Traditional Homemade Swiss Style Potato Hash"
baked with your choice of

PORTABELLO MUSHROOM AND BRIE CHEESE

Tomato, Spinach, Basil Pesto and Balsamic Reduction

REUBEN STYLE

Corned Beef with Swiss and Provolone Cheese,
Sauerkraut and Cordova Island Sauce

SUNNY SIDE EGGS, CHEESE AND HAM

Melted Mozzarella Cheese, Honey Ham and One Sunny Side-Up Egg

"All the Rösti are served with a Side of Mixed Green Salad"

ENTREES

KESSLER CALAMARI 13

Cornmeal Dusted and served with Tomatoes, Olives, Asiago Cheese, Coriander,
Fresh Cilantro finished with a Moroccan Pesto Aioli

MARKET INSPIRED CHEF'S CREATION Market Price

A Culinary Experience of Fine Ingredients

NEW CORDOVA CURRY AND COCONUT CHICKEN SALAD 13

Served with a Rustic Baguette and Coconut Drizzle

PEPPERCORN NEW YORK STRIP 18

Green Peppercorn Cream Reduction, Yukon Potato Mash and String Beans

ISLAND SPICED LUMP CRAB CAKES 16

With Mediterranean Spinach, Olive Salad and a Lemon and Mustard Sauce

TEMPURA GROUPEL AND BASMATI RICE 15

Red Bell Peppers, Green Onions and Orange Horseradish Marmalade

FRIEDA LINDER MEATLOAF 14

Homemade with Beef and Italian Sausage, Mozzarella Cheese and Spinach
with Yukon Mash Potatoes and Green Beans with a Mushroom Gravy

LOBSTER RAVIOLI 19

Served with Sweet Peas, Tomatoes and Lobster and Crab Sensation
Finished with Asiago Cheese and Vodka Cream Sauce

\$4 for Shared or Split Entrees

*Gratuity will be added to parties of 6 people or more
Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or un-pasteurized milk
may increase your risk of food born illness.*

