

OVERLOOK

KITCHEN & BAR

SUNDAY DINNER

SHARES

Southwest Deviled Eggs	8
Hickman Farm Eggs, Pico, Green Chiles, Cilantro	
Margherita Flatbread	14
Buffalo Mozzarella, Crushed Tomato, Basil	
Butcher's Meatballs	14
Veal, Pork, Beef, San Marzano Red Sauce	
Ancala Wings	16
Celery, Carrots, Choice of Sauce: Hot, Mild, Cajun, Honey Garlic	

SALADS/SOUPS/SANDWICH

Chicken & Berry Salad	16
Romaine, Kale, Mango, Baby Mozzarella, Almond, Chardonnay Herb Dressing	
Caesar	13
Chicken	18
Shrimp/Salmon	21
Romaine Hearts, Shaved Parm, Black Pepper	
Steak-House Wedge*	18
Beef Tenderloin, Baby Iceberg, Gorgonzola, Heirloom Tomatoes, Pickled Red Onions, Bacon, Balsamic Vinaigrette	
Ancala Burger*	14
American cheese, Baby Iceberg, Tomato, Onion, Russian Sauce, Brioche	
Sub Mother Earth Burger	17
House Salad	
Chef's Soup of the day	5/7
Ancala Chili	6/8
Cup/Bowl	

BUTCHER BLOCK

Filet Crispy Smashed Red Skin Potato	38
New York Caramelized Brussel Sprouts	32
<i>Enhancements:</i> Chimichurri, Béarnaise, Red Wine Steak Butter	

ENTRÉE

Cedar Planked Scottish Salmon *	25
Citrus Butter, Baby Broccoli & Sweet Peppers	
Cauliflower Fried Rice	14
Chicken	18
Shrimp/Salmon	21
Grilled Bok Choy, Ginger, Sweet Pepper, Mushroom, Carrot, Sweet Chile Soy Glaze	
Chicken Piccata	24
Capellini, Asparagus, Capers	

GRAZERS/SIDES

Cheddar Grits	5
Crispy Smashed Red Skin Potato	5
Caramelized Brussel Sprouts	6
Baby Broccoli & Sweet Peppers	6
San Joaquin Cheddar & Truffle Mac	9

DESSERTS

White Chocolate Raspberry Cheesecake	8
Cookie Skillet	7
Ultimate Chocolate Cake	9

