

GREAT BEGINNINGS

M&M BRUSCHETTA

Char-grilled sourdough bread served with fresh tomato, basil, garlic, olive oil, feta cheese, roasted red peppers, artichoke hearts and kalamata olives. \$8

STEAMED CLAMS

The only clams in town! Try ours in a broth featuring butter, garlic, white wine and herbs with a side of toasted garlic bread. \$13

CRAB CAKES

Baked to a golden brown and served with lemon caper aioli. \$9

ORIGINAL TATER SKINS

With melted jack and cheddar cheese, applewood smoked bacon and scallions on crisp potato wedges. Served with creamy pepper dressing. \$8

49ER CHICKEN STRIPS

Coated with our spicy breading and served with honey jalapeño dressing. \$8

HOT CRAB, ARTICHOKE, AND SPINACH DIP

With crisp housemade tortilla chips. \$9

"WORLD FAMOUS" CALAMARI STRIPS

Tender, breaded calamari strips served with cocktail and tartar sauce. \$9

FIRE GRILLED MARINATED ARTICHOKE

Served with red wine tarragon aioli. \$9

PULLED CHICKEN QUESADILLA

Tender and tangy shredded BBQ chicken grilled in a giant flour tortilla with melted jack and cheddar cheeses, applewood smoked bacon and scallions. Served with creamy avocado dipping sauce. \$9

TEQUILA GRILLED PRAWNS

Mildly spiced prawns marinated with fresh lime juice, chipotle, olive oil, brown sugar and a touch of tequila. Served on toasted bread to sop up all the goodness. \$10

BEER BATTERED PRAWNS

Large hand battered prawns served with housemade tartar and cocktail sauce. \$9

GREAT STEAKS & MAIN STREET SPECIALTIES

PREMIUM HAND CUT CHOICE BEEF, CHAR-GRILLED TO ORDER WITH OUR SPECIAL HOUSE RUB

Served with fresh vegetables and garlic mashed potatoes, baked potato, oven roasted red potatoes or house rice pilaf.

Choice of Garlic Herb Butter, Cabernet Portabella Demi Glace or Blackened.

8 OZ APPLEWOOD SMOKED BACON WRAPPED FILET MIGNON \$22

12 OZ NEW YORK STEAK \$19

12 OZ RIBEYE STEAK \$20

8 OZ CHAR-GRILLED MARINATED TRI-TIP \$15

OVEN ROASTED PRIME RIB

Rubbed with our own house seasonings and slow roasted to perfection.

8oz Cut \$15

12oz Cut \$19

16oz Cut \$22

ROSEMARY MARINATED LAMB CHOPS

Three chops rubbed with olive oil, garlic and rosemary and char-grilled to order. \$17

CHICKEN CURRY

Boneless, marinated chicken breast with macadamia nut crust and mild curry coconut cream sauce. \$11

MONTEREY CHICKEN

Boneless, pan sautéed chicken breast topped with sherry cream sauce with sautéed mushrooms, artichoke hearts and green olives. \$11

TERIYAKI SIRLOIN MUSHROOM SAUTÉ

Char-grilled, sliced tri-tip topped with fresh sautéed mushrooms and our own teriyaki sauce. \$14

MARKET FRESH SALADS & SOUP

Add Char Grilled Prawns \$5 or

Char Grilled Marinated Chicken Breast \$3

M&M SALAD

Fresh market greens topped with feta cheese, tomato, cucumber, roasted red pepper and crispy onion. Served with your choice of dressing. \$8

COBB SALAD

Bay shrimp, turkey breast or both on a bed of mixed greens with all the traditional toppings and your choice of housemade dressing. \$11

49ER CHICKEN SALAD A MERCHANT AND MAIN ORIGINAL

Crispy, spicy chicken breast, fresh avocado, tomato, mushrooms, cucumber and red onion on a bed of mixed greens with honey jalapeño dressing. \$11

SALINAS SPINACH SALAD

Fresh baby spinach with feta cheese, grilled portabella mushroom, black olives, artichoke hearts, roasted red pepper and crispy red onion tossed with Dijon vinaigrette. \$9

CAESAR SALAD

Crisp hearts of romaine tossed with our own Caesar dressing, croutons and parmesan cheese. \$7

CHOPPED BLEU CHEESE SALAD

Crisp iceberg and romaine lettuce tossed with candied pecans, bleu cheese crumbles, applewood smoked bacon, red onion, tomato and Dijon vinaigrette dressing. \$9

CRAB LOUIE SALAD

Featuring fresh avocado, tomato, cucumber and a hardboiled egg on a bed of mixed greens with your choice of housemade dressing. \$14

HOUSEMADE SOUP OF THE DAY

\$3 Cup \$4 Bowl

BAD BOB'S BURGERS

Served with french fries or cole slaw.

MAIN STREET BURGER

On toasted French roll with lettuce, tomato, red onion, pickles, thousand island and your choice of cheese. \$9

ABC BURGER

This one has all the good stuff, applewood smoked bacon, fresh avocado, cheddar cheese, lettuce, tomato, red onion and pickle on French roll. \$10

Want it with chicken? Just ask!

SOUTHWEST BURGER

Spice it up with mild green chili, pepper jack cheese, chipotle aioli, lettuce, tomato and red onion. \$10

WESTERN BACON BURGER

Crispy onion, applewood smoked bacon, cheddar cheese and housemade BBQ sauce on toasted French roll. \$10

BLEU BURGER

On a toasted French roll with creamy bleu cheese spread, sautéed mushrooms, lettuce, tomato and red onion. \$10

PASTAS

BAYSIDE FETTUCCINI

Fresh salmon, prawns, clams and scallops sautéed with garlic, scallions and mushrooms in a roasted red pepper cream sauce. \$16

CAPPELINI POMODORO

With fresh tomatoes, garlic, basil, olive oil and angel hair pasta. \$13

GARLIC CHICKEN FETTUCCINI

Sautéed sun-dried tomatoes, fresh roma tomatoes, artichoke hearts, black olives, spinach, basil, chicken broth, white wine and garlic tossed with fettuccini noodles. \$14

CHIPOTLE PENNE

Char-grilled portabella mushroom, tomato, and toasted pine nuts in a mild smoked jalapeño cream sauce tossed with penne pasta, and topped with feta cheese. \$13

CHICKEN ASIAGO FUSSILI

Char-grilled chicken and applewood smoked bacon dancing the tango in a hot pan with some shallots, garlic, dry sherry, chicken stock, a touch of cream, sun-dried tomatoes, and asiago cheese finished with fresh scallions and parsley. \$13

*Enjoy an M&M, Garden, Caesar or
Chopped Bleu Salad with your Entrée
for only \$3*