

APPETIZERS

Calamari

Dusted with a blend of spices and flour.
Served with chipotle aioli and cocktail sauce 9.95

Peppered Seared Ahi Tuna

Fresh ahi, cracked black pepper, seared **rare**,
pineapple-ginger coconut-wasabi, sake soy sauce 11.95

Crab Cakes

Festive herb seasoning, tartar sauce 12.5

Oven Baked Artichoke Crab Dip

Artichokes hearts, crab meat, cream cheese,
aged parmesan, crostini 10

Mexican Shrimp Martini

Tender steamed shrimp tossed in spicy tomato,
avocado red onion, cilantro sauce, tortilla chips 9.95

Popcorn Shrimp

Dusted with a blend of spices and flour,
served with chipotle aioli and cocktail sauce 10.95

Castroville Artichoke

Choice of grilled or steamed, served with roasted garlic aioli.
Drizzled with olive oil and sun-dried tomato tapenade 9

SOUP AND SALAD

Our Famous Artichoke Soup 5

Caesar Salad

Romaine lettuce, Caesar dressing,
Parmesan and anchovy with crostini 6.95

Mixed Greens Salad

Salinas Valley greens, raspberry Chambord and walnut
oil vinaigrette, fresh pears, candied walnuts, gorgonzola cheese 7.5

Wedge

Iceberg lettuce, red onions, fresh tomatoes, applewood bacon bits,
cucumbers, blue cheese dressing 7.25

Hog's Salad

Grilled chicken breast, fresh Salinas Valley greens,
tomatoes, red onions, gorgonzola cheese, mandarin oranges,
Kalamata olives, toasted leeks, mango citrus vinaigrette 14.95



Please refrain from cell phone use, pipe & cigar smoking in our dining areas.
Separate check requests will be accommodated on checks split in equal parts only, please.
Gratuity of 17% will be added to parties of six or more. We honor guest requests for shared or
split entrees for an additional charge of \$6.

The Hog's Breath Inn proudly serves the freshest & finest quality meats & sources seafood that is sustainable &/or wild from ecologically & environmentally responsible source

MEATS

Prime Rib

Slow roasted, natural au jus, roasted garlic mashed potatoes 29.95

Hog's Baby Back Ribs

Pork ribs, braised with spices and house made barbeque sauce, French fries 26.95

Filet Mignon

Grilled, blue cheese potato cake, port wine balsamic reduction 29.95

Chicken Piccata

Sautéed in a lemon, white wine, caper and butter sauce, rice pilaf 21.95

Dirty Harry Dinner

Chopped sirloin, wild mushrooms, horseradish and whole grain mustard sauce, garlic mashed potatoes 21.95

Hog Chops

Two center cut pork chops, apple chutney glaze, mashed potatoes 24.95

New York Steak

12 oz. hand cut, flame broiled, finished with brandy green peppercorn sauce, au gratin potatoes 29.95

Roasted Half Chicken

Half chicken with herb garlic and lemon marinade, rice pilaf and fresh vegetables 19.95

SEAFOOD & PASTA

Peppered Seared Ahi Tuna

Fresh ahi, cracked black pepper, seared **rare**, coconut-wasabi sauce, sake soy sauce, Peruvian mashed potatoes and fresh vegetables 25.95

Salmon

Fresh salmon fillet, drizzled with lime and oregano oil, grilled polenta and marinara 25.95

Seafood Linguini

Sautéed prawns, scallops, salmon, mussels, shallots, mushrooms, roasted garlic, fresh basil and tomatoes in a light cream sauce 23.5

Prawns Risotto

Sautee of white prawns in a lemon, parmesan, corn and baby spinach risotto 26.95

Chicken & Penne

Grilled chicken breast tossed with penne and fresh vegetables in a pesto cream sauce, topped with Parmesan 19.95

Vegetarian Linguini Pasta

Herb garlic white wine sauce, sun-dried tomatoes, baby spinach, sweet corn, bell peppers, topped with parmesan cheese 18.95

Dirty Harry Burger

Half pound of ground chuck on a fresh roll. Served with cheese, bacon, French fries 14.95

Hog's Breath Inn

T-Shirt- \$20 --- Long Sleeve T-Shirt- \$25 --- Sweatshirt- \$30

Hat- \$20 --- Postcard- \$2

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