

The BUCKEYE ROADHOUSE

SERVING MARIN SINCE 1937

BREAKFAST SPECIALTIES

☞ SERVED UNTIL 3PM ☛

- HOT BEIGNETS, Powdered Sugar, Coffee Creme Anglaise, Homemade Jam 8.95
- SMOKED SALMON FLATBREAD, Sunny Side Up Eggs, Horseradish, Capers, Lemon 15.95
- LOBSTER SCRAMBLED EGGS, Zucchini, Saffron, Polenta Crouton 18.50
- SMOKED TROUT, CRISPY POACHED EGG, Wild Arugula, Avocado 15.50
- CINNAMON FRENCH TOAST Lemon Sour Cream, Seasonal Fruit 12.95
- HUEVOS RANCHEROS, Crispy Tortilla, Pasilla Chili 14.50
- EGGS BENEDICT, Pan-O-Rama English Muffin, Rosemary Ham, Potato Croquets 13.95
- SMOKED DUCK HASH, Poached Eggs, Yukon Potatoes, Tomatoes 14.95
- ON THE SIDE: Crispy Bacon, Potato Croquets 5.50

STARTERS

- CRISPY ONION RINGS 8.95
Housemade Ketchup
- HALF DOZEN CHILLED OYSTERS ON THE HALF SHELL A.G.
Horseradish Cocktail Sauce, Mignonette Sauce
- BURRATA & SMASHED PEAS ON CIABATTA 12.50
Mint Pesto, Pea Leaves
- PAN ROASTED ARTICHOKE 9.75
Creamy Tarragon Dip
- OYSTERS BINGO 16.50
House Favorite
- SEARED SESAME SPRINKLED AHI TUNA 14.50
Red and Napa Cabbage, Crispy Wonton, Hoisin-Ginger Vinaigrette
- SALMON TARTARE 11.50
Tobiko Caviar, Leeks, Wasabi Cream, Wonton Chips
- CRISPY CALAMARI AND SHRIMP 11.75
Tomatillo Salsa
- TIGER SHRIMP CAKES 12.75
Zesty Lemon Aioli
- OUR FAMOUS CHICKEN WINGS 11
Creamy Blue Cheese

SALADS

- THE "WEDGE" 9.75
Iceberg Lettuce, Zoe's Bacon, Point Reyes Blue Cheese
- "KURLY" KALE & TREVISO 9.50
Sky Hill Goat Cheese, Anchovy Caper Dressing, Bread Crumbs
- ORGANIC BUTTER LETTUCE 9.95
Spiced Walnuts, Fuji Apples, Point Reyes Blue Cheese
- DUNGENESS CRAB 22.75
Avocado, Cucumber, Tomatoes, Egg, "Louis" Dressing
- CAESAR 9.75
or "Brutus" (Red Chili Flakes)
- BUCKEYE SMOKED CHICKEN 15
Almonds, Apple, Point Reyes Blue Cheese

HOUSE SPECIALTIES

- RICOTTA RAVIOLI WITH DINO KALE 17.50
Genoa Pesto, Lemon, Garlic Chips
- MONTEREY SQUID FETTUCINI 20.75
Blistered Tomatoes, Basil, Chili, Bread Crumbs
- PAN ROASTED LOCAL SOLE 21.95
Marbled Potatoes, Green Beans, Tartar Sauce
- WOOD GRILLED SALMON 27.50
Quinoa, Cucumber, Fennel, Toasted Hazelnuts, Lime Vinaigrette
- CHILI-LIME "BRICK" CHICKEN 20.95
Pasilla Pepper, Crispy Polenta Sticks, Cilantro Crème Fraiche
- SAUTÉED CALF'S LIVER 18.50
House Smoked Bacon, Caramelized Onions, Garlic Mashed Potatoes
- CRUSTED HAMPSHIRE PORK CHOP 24.75
Bacon, Bread Crumbs, Capers, Lemon, Grilled Snap Peas
- BUCKEYE BARBEQUED BABY BACK RIBS 21.75
French Fries, Coleslaw
- BRAISED LAMB SHANK 21.95
"Gremolata" Saffron Couscous, Pine Nuts
- SMOKED BEEF BRISKET 19.95
Horseradish Cream, Garlic Mashed Potatoes
- WOOD GRILLED FLAT IRON STEAK 23.75
Caramelized Onions, French Fries
- PETIT FILET MIGNON 31.50
Green Peppercorn Sauce, Sautéed Spinach, Gruyère Potato Gratin
- SANDWICHES
- SEARED AHI TUNA 15.75
Wasabi Cream, Pickled Ginger, Chipotle Chips
- SANTA FE CHICKEN 13.95
Avocado, Jack Cheese, Chipotle Aioli, Garlic Fries
- SLOW-SMOKED SPICY PORK 14.95
Handcut Chipotle Chips, Coleslaw
- ROADHOUSE ALL NATURAL CHEESEBURGER 15
"Fully Garnished", French Fries

Pan-O-Rama Bakery Bread Served Upon Request Only, 18% Gratuity on Parties of 8 or More, Cake Cutting Fee \$3/Slice
\$25 Corkage Fee: We Allow 2 Bottles only. \$35 for Magnum. Please View our Extensive Wine List
Rare & Undercooked Food Can Result in Possible Food Borne Illness (State Mandated Statement)