



Peachwood's Steak House

APPETIZERS

- 1. Grilled Pasilla Pepper (app)** **\$9.00**
Filled w/jack cheese over roasted red pepper cream
- 2. Skillet Cheese(avail after 5pm)** **\$9.00**
Caciocavallo cheese softened in olive oil, garlic, red wine vinegar
- 3. Calamari(avail after 5pm)** **\$9.00**
Squid strips, sauteed in white wine, butter, garlic olives, fresh tomato saauce
- 4. Scallops**
Dinner \$9.00, Lunch \$4.50. Large sea scallops grilled, on light lemon beurre blanc
- 5. Coconut Shrimp**
Dinner \$9.00, Lunch \$4.50.
- 8. Crab Cakes Appetizer**
Dinner \$9.00, Lunch \$4.50. 2 cakes of dungeness crab w/crunchy red & green bell peppers in a white wine sauce
- 9. Castroville Cakes**
Dinner \$9.00, Lunch \$4.50. TWO ARTICHOKE HEARTS FILLED CAKES ON A LIGHT LEMON SAUCE

SALAD BAR

- 12. "Hail Caesar" Salad** **\$12.95**
With Garlic croutons, imported parmesan cheese & ripe tomatoes
- 13. Fresh Spinach Salad** **\$13.95**
w/sliced shrooms, feta, egg, bacon, croutons, walnuts, w/ raspberry peach vinaigrette
- 14. Cobb Salad** **\$14.95**
Smoked turkey strips, blu chz, bacon, avocados & tomatoes w/creamy garlic dressing
- 15. Sombrero Salad** **\$14.95**
fajita meat, onions, tomatoes, peppers, fresh greens, avocado, salsa, sourcream
- 16. Shrimp Louie Salad** **\$14.95**
- 17. BBQ Chicken Breast Salad** **\$13.95**
- 18. Steak Salad** **\$14.95**

DINNER ENTREES

- 19. 20oz Porter House Steak** **\$33.95**
Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.

20. Filet

Whole \$29.95, half \$24.95. W/ Sauteed fresh mushrooms. Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.

- 21. "Heart of America" K.C. Strip** **\$24.95**
A Uniquely cut strip steak .Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.
- 22. Midwestern Rib Eye** **\$25.00**
Aged Corn-fed 10oz rib eye steak.Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.
- 23. Steak Denise** **\$26.95**
Medallions of aged filet sauteed with fresh vegetables in davids special sauce and served with oven browned mashed potatoes.
- 24. Buffalo Steak Platter** **\$29.95**
Top Sirlion Bison steak, cut in strips, quick-seared on all dour sides and serced with black beans, fresh cegetables and steakhouse potatoes
- 25. Ground Sirloin Steak** **\$19.95**
bacon wrapped, broilid, and covered with our special mushroom sauce.
- 26. Pork Tenderloin Medallions** **\$24.95**
Peachwood grilled and brushed in a peach chutney. Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.
- 27. Pork Chop** **\$24.95**
Double center-cut, tender and moist chop. Peachwood grilled and served with peach applesauce in a bed of mashed potatoes
- 28. Down under 1/2 Rack of Lamb** **\$28.95**
Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.
- 99. Coconut Shrimp Entree** **\$24.00**

ADD TO ANY ENTREE

- 29. BBQ Ribs (add to any entree only)** **\$7.95**
- 30. Caribbean Prawns(add to any entree only)** **\$8.00**
- 31. 3 Coconut Shrimp(add to any entree only)** **\$6.50**
- 32. 2 Lamb Chops(add to any entree only)** **\$7.95**

POULTRY

- 33. Southern Fried Chicken** **\$20.95**
Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.
- 34. Chicken Cordon Bleu** **\$20.95**
Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.
- 35. Rotisserie Duckling** **\$27.50**
Half Duck roasted and glazed with a fresh rasberry coulis
- 36. "Potted" Chicken** **\$20.95**
Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.

SEAFOOD

- 37. Crown Salmon**
Whole \$23.95, Half \$20.95. Grilled salmon, garlic mashed potatoes, black bean & cilantro salsa, pineapple corn relish, steamed spinach, fruit salsa, lemon beurre blanc.
- 38. Southern Pond Raised Catfish** \$19.95
Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.
- 39. Ahi Tuna- Sushi Grade** \$27.95
In crushed peppercorns, garlic mashed potatoes with a sauce of lemonbeurre blanc, green leeks and wasabi
- 40. Coconut Shrimp Dinner** \$23.95
Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.
- 41. Shrimp Scampi** \$24.95
Served over penne. Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.
- 42. Halibut Steak in Parchment** \$23.95
Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.
- 43. Neptune's Triple Crown** \$28.95
Three jewels , 2 oz fresh water prawns, large scallops & grilled sushi grade ahi each with its own sauce, set apart with mashed potatoes
- 44. Grilled Sea Scallops**
*Baked Potato \$0.00, Confetti Rice \$0.00, Garlic Mashed Potatoes \$0.00, Waffle Fries \$0.00.
Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.*
- 45. Fried Shrimp**
*Baked Potato \$0.00, Confetti Rice \$0.00, Garlic Mashed Potatoes \$0.00, Waffle Fries \$0.00.
Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.*
- 46. Calamari Steak** \$24.95
New Zealand large squid, flash-sauteed, served with a sauce of white wine, lemon, scallions, tomatoes & black olives on mashed potatoes

BBQ

- 47. Baby Back Ribs**
Half \$21.95, Full \$24.95. Comes with salad of organic mixed greens, wheat sourdough bread, vegetables and choice of the following.

VEGETARIAN

- 48. Vegetarian Extraordinaire** \$22.95
Garlic mashed potatoes, black bean salsa, seasonal grilled fresh vegetables, corn relish, more grilled fresh vegetables, a fruit salsa then topped with red ball pepper and lemon beurre blanc.
- 49. Poor Hunter Steak (Green For Vegetarian)** \$22.95
Marinated firm tofu steak grilled on the broiler, our famous BBQ sauce, backed by mashed potatoes and steamed vegetables.

THE SANDWICH BOARD

- 50. Unimpeachable Steak Sandwich** \$13.95
Peachwood grilled, ages, petite cut filet, melted monterey jack cheese & grilled onions on toasted roll (santa cruz's best steak sandwich). Includes Chef's Garnish and Waffle Fries
- 51. BBQ Beef Sandwich** \$12.95
Includes Chef's Garnish and Waffle Fries
- 52. Prime Ribs Sandwich** \$15.95
Includes Chef's Garnish and Waffle Fries
- 53. Peachwood's Steakburger** \$11.95
Grilled fresh ground sirloin, toasted bun, lettuce & tomato.

PASTA

- 54. Primavera** \$19.95
Choice of: Vegetable, chicken, shrimp, beef, salmon or scallops
- 55. "Wok on the Wild Side"** \$19.95
- 56. Jambalaya** \$20.95
- 57. Penne Alfredo** \$19.95

LUNCH MENU

- 58. Croissant Sandwich** \$11.95
Choose crab cake, artichoke cake, cocnut mango shrimp, peach pecan chicken salad or southern fried catfish.
- 59. Chicken Fried Chicken** \$11.95
- 60. Italian Sausage Sandwich** \$11.95
- 61. BBQ Chicken Sandwich** \$11.95
- 62. Peachwood's Steak Burger** \$10.95
- 63. Patty Melt** \$10.95
- 64. Salmon on a Bun** \$11.95
- 65. Calamari Steak Sandwich** \$11.95
- 66. Smoked Chicken Strips** \$10.95
- 67. Burnt Ends** \$12.95
Shredded Smoked pork simmered in gates BBQ sauce on a bun
- 68. Shaved "New York Style" Pastrami** \$12.95

LUNCH ENTREE'S & BOWLS

- 69. Grilled Teriyaki Chicken** \$14.95
Grilled boneless breast served on rice with teriyaki sauce and fresh vegetables.
- 70. Omelet of the Day** \$12.95
Two eggs & cheese omelet with the "offering of the day", steakhouse fries and fresh fruit garnish.
- 71. Castroville Cakes** \$13.95
Two artichoke-heart-filled cakes on a light lemon sauce with fresh vegetables and rice.
- 72. Eggplant Parmesan** \$13.95
Whole wheat bread crumbs, egg dipped & baked with provolone cheese & organic marinara sauce.
- 73. Chicken Pasatiempo** \$14.95
Grilled chicken breast with a sauce of artichoke hearts, black olives, and capers served with fresh vegetables and rice.

75. Vegetarian Extraordinaire \$15.95

A pyramid of taste sensation Garlic mashed potatoes, black bean salsa, seasoned grilled fresh vegetables, corn relish, more grilled fresh vegetables, a fruit salsa then topped with red bell pepper sauce.

76. Primavera (Lunch) \$14.95

Penne pasta with julienne vegetables and choice of pesto, alfredo, marinara or virgin olive oil - healthy and delicious.

77. "Wok on the Wild Side" (Lunch) \$14.95

Melange of the freshest local seasonal vegetables on a bed of Chinese noodles. Add: Chicken or Tofu\$3.00

78. Shrimp Alfredo \$14.95**79. Jambalaya (Lunch) \$14.95**

Hot sausage, shrimp & blackened chicken in a spicy Cajun sauce served over penne noodles - house favorite.

DESSERT**90. Bread Pudding \$6.95****91. Cheesecake \$6.95****92. Chocolate Cake \$6.95****93. Creme Brulee \$6.95****94. Flan \$6.95****95. Peach Cobbler \$6.95****96. Brownie \$6.95****99. Special Request Misc****LUNCH STEAKS, LAMB & SEAFOOD****80. "Heart of America" K.C. Strip (Lunch) \$20.95**

A uniquely cut strip steak with the feather bone left in for the heartiest beef flavor that makes this Peachwood's Signature steak The Best in Santa Cruz

81. Unimpeachable Steak Sandwich (lunch) \$15.95

Peachwood Grilled, aged filet steak, petite cut, with melted Monterey Jack cheese & grilled onions on toasted Francese bread ("Santa Cruz's Best Steak Sandwich").

82. Rib Eye 10oz (Lunch) \$20.95

Aged, corn-fed, Mid-western rib eye open face on Rye with melted Swiss

83. Petite Aged Filet \$19.95

Peachwood Grilled with steakhouse fries and fresh vegetables.

84. Downunder Lamb Chops \$20.95**85. Fish and Chips \$13.95**

Icelandic mild white fish, lightly dusted and fried in our iron skillet in 100% canola oil - as healthy as fried can be

86. Grilled Sea Scallops \$14.95

Large sea scallops grilled beside bacon-wrapped green onions, served with fresh vegetables and rice.

87. Southern Pond Raised Catfish \$13.95

Lightly-dusted & skillet-fried. Served with tarter sauce.

88. Calamari Steak \$13.95

New Zealand large Squid, flash sauteed, served with a sauce of white wine, lemon, green onions, tomatoes, & black olives on mash potatoes.

LUNCH BBQ**89. Baby Back Ribs (Lunch) \$18.95**

With fresh vegetables and steakhouse fries