

# the Century Room

at the Historic  
Santa Maria Inn  
est. 1917

## SHARE

- Bread to Share --kalamata olive, french baguette, olive oil, balsamic vinegar 5
- Oysters Rockefeller --six oysters rockefeller style 18
- Ahi Tuna Poke Wontons --crispy wonton, seaweed salad, edamame, spicy mayo 15
- Chicharron Steak Bites --pico de gallo, guacamole, guajillo sauce, tortilla chips 15
- Grilled Marinated Chicken Skewers --hummus, pita chips, tzatziki carrots, celery 14
- Burrata Caprese Crostini --heirloom tomatoes, fresh basil, balsamic glaze 16
- Crispy Artichokes --choice of garlic or spicy aioli 10
- Steak Verde Flatbread --house-made dough, tri tip, verde sauce, red onion, jalapeno, cilantro 19
- Zucchini Mushroom Flatbread --house-made dough, tomato sauce, mozzarella cheese 18
- Ceviche Tostadas --octopus, shrimp, scallop, jumbo seared scallop, house salad, guacamole 19
- Cheese & Charcuterie --Cypress Grove lavender & fennel goat cheese, Vermont white cheddar brie cheese, Soppressata salami, prosciutto, Iberico chorizo 25

## SAVOR

- Filet de Oaxaca --6oz Filet Mignon, mole negro, mashed potatoes, house salad 39  
-Wine pair: Andrew Murray Syrah
- Steak Frites --8oz bacon-wrapped sirloin, garlic parmesan fries, house salad 28  
-Wine pair: Lieu Dit Cabernet Franc
- Grilled Salmon --asparagus, roasted potatoes, lemon dill beurre blanc 26  
-Wine pair: Riverbench Bedrock Chardonnay
- Roast Chicken --oven roasted leg quarter, chimichurri glaze, roasted potatoes, asparagus 26  
-Wine pair: Kleemeier Pinot Noir
- Seared Ahi --cilantro lime rice, soy glazed green beans, ponzu reduction 26  
-Wine pair: Storm Sauvignon Blanc
- Scallops, Aguachiles, Grilled Octopus --red onion, cucumber, guajillo oil 28  
-Wine pair: Donnachadh Chardonnay
- Pasta Alfredo --fettucine, artichoke hearts, mushrooms, crostini 21 add chicken +6  
-Wine pair: Gra Zinfandel
- Baked Cauliflower Parmesan (v) --parmesan crusted cauliflower steak, mozzarella house-made marinara, house salad 18  
-Wine pair: Kleemeier Pinot Noir
- Grilled Cheese Caprese (v) --cherry tomato, mozzarella, pesto, fresh basil, house salad 14  
-Wine pair: Riverbench Pinot Noir
- BYOB (build your own burger) --avocado, bacon, jalapenos, garlic aioli, bbq sauce, lettuce, tomato, onion, cheddar, jack, swiss 18  
-Wine Pair: Rancho Sisquoc Merlot
- Ahi Salad --mixed greens, pickled ginger, cherry tomatoes, candied pecans, ponzu reduction 23  
-Wine pair: Riverbench Chardonnay
- Greek Salad --romaine, kalamata olives, artichoke hearts, tomato, feta, cucumber, red onion 21  
add chicken +6  
-Wine pair: Riverbench Pinot Noir
- Strawberry Salad --spinach, feta, mandarin oranges, egg, candied pecans, red onion, vinaigrette 21  
add chicken +6  
-Wine pair: Kleemeier Pinot Noir
- Signature Caesar Salad --house-made dressing & croutons 14  
add chicken or ling cod +6 add salmon or shrimp +8  
-Wine pair: Storm Sauvignon Blanc

## SOUP | 10

Sopa de Lima  
shredded chicken, tomato, lime,  
avocado, tortilla chips

Mexican Gazpacho  
blended mango, papaya, pineapple  
jicama, lime, cucumber

(v) - Denotes Vegetarian (g) - Denotes Gluten Free

A 20% service charge may be added to parties of 8 or more.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness