

THE CENTURY ROOM -



— SHAREABLES —	— GREENS —
Bread To Share 7	Strawberry Spinach Salad (gf) (v) 13
Rosemary olive batard, french baguette, balsamic vinegar extra virgin olive oil, red hawaiian salt topped butter	Feta, mandarin oranges, Santa Maria valley strawberries hard-boiled egg, red onion, candied pecans and a jamaica vinaigrette add chicken +6
Crispy Artichoke Hearts (v) 10	
Lightly battered, served with house-made aioli	Mediterranean Steak Salad (gf) 16
Bacon Wrapped Jalapenos (gf) 12	Grilled tri-tip, romaine lettuce, kalamata olives, cucumber, cherry tomato, red onion with a cilantro avocado dressing
Stuffed with cream cheese, served with house-made ranch	
Caprese Salami Cups (gf) 13	Signature Caesar Salad 12
Crispy salami, cherry tomato, mozzarella ciliegini fresh basil and balsamic glaze	House-made dressing, herb croutons, parmesan cheese add chicken +6 add salmon +8
Smoked Salmon Crostini 16	Ahi Poke Bowl 18
Cream cheese dill spread, smoked salmon served on toasted crostini and topped with capers French Opion Source and Topped Line 10	White rice, mixed greens, pickled ginger, sunomono, spicy mayo, avocado, edamame, crispy wonton strips, ponzu reduction, seaweed salad, creamy wasabi
French Onion Soup cup 7 bowl 10 Topped with toasted baguette and melted gruyere cheese	*Substitute crispy tofu for vegetarian option
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c c	
— DINNER	MAINS —
Filet Mignon	45
6oz filet mignon, sauteed mushrooms, onions and a house Served with garlic parmesan mashed potatoes, heirloom c Pairs well with Rancho Sisquoc Merlot	•
Steak Frites	40
12oz ribeye topped with chimichurri. Served with garlic p and house salad with jamaica vinaigrette Pairs well with GRA Zinfandel	
Boneless Short Ribs	34
Beef short ribs braised in a red wine reduction. Served wi house salad with jamaica vinaigrette Pairs well with J. Lohr Seven Oaks Cabernet Sauvignon	th garlic parmesan mashed potatoes and
Creamy Tuscan Chicken (gf)	26
Tender chicken breast with sun dried tomatoes and baby s Served with a creamy risotto and baby carrots Pairs well with Storm Sauvignon Blanc	spinach.
Seared Ahi	28
Black and white sesame seed crusted ahi with a ponzu red Served with white rice and an Asian salad Pairs well with Gra Semillon	uction and spicy mayo.
Grilled Salmon (gf)	30
Topped with a creamy pesto sauce. Served with mushroon Pairs well with Allan Hancock College Chardonnay	m risotto and haricot verts
Pasta Bolognese	20

Angus beef patties, grilled onion, applewood smoked bacon, provolone and cheddar cheese, thousand island

dressing on a brioche bun. Served with battered fries *upgrade to garlic parmesan truffle fries +3

17

Fettuccine pasta topped with freshly made ragu sauce, fresh basil and garlic bread

Pairs well with Andrew Murray Syrah

Pairs well with J. Lohr Seven Oaks Cabernet Sauvignon

Double Smash Burger



♣THE CENTURY ROOM♣

AT THE HISTORIC SANTA MARIA INN



RED WINE

	glass	bottle
EARTHFLUENCE, Grenache 2018 / Santa Barbara County	11	32
ALLAN HANCOCK COLLEGE, Pinot Noir 2022 / Santa Barbara County	9	26
KLEEMEIER, Pinot Noir 2023 / Riverbench, Santa Barbara County	12	36
GRA, Zinfandel 2018 / Tres Ninos Vineyard, Arroyo Grande Valley	12	36
RANCHO SISQUOC, Merlot 2018 / Santa Barbara County	12	36
J. LOHR SEVEN OAKS, Cabernet Sauvignon 2022 / Paso Robles	11	32
ANDREW MURRAY, Syrah 2022 / Santa Ynez Valley	12	35

WHITE WINE

	glass	bottle
STORM, Sauvignon Blanc 2023 / Santa Ynez Valley	13	36
ALLAN HANCOCK COLLEGE, Chardonnay 2023 / Santa Barbara County	8	25
CAMBRIA, Chardonnay 2022 / Katherine's Vineyard	12	36
GRA, Semillon 2019 / Buttonwood Vineyard, Santa Ynez Valley	12	36
RANCHO SISQUOC, Riesling 2023 / Santa Maria Valley	11	32

COCKTAILS

Honey Cosmo	14	
Titos vodka, Cointreau, pink grapefruit, lime, honey syrup, Grapefru	it bitter	
The Hunter	14	
Elijah Craig, cherry heering, luxardo liqueur, orange bitters		
Bees Knees	14	
Nolets gin, lemon, honey syrup		
Paloma	11	
Olmeca Altos Plata, grapefruit, soda, lime		
Dark & Stormy	12	
Goslings black seal rum, lime juice, ginger beer		