



THE CENTURY ROOM

AT THE HISTORIC SANTA MARIA INN

SHAREABLES

Bread To Share (v)	7
Rosemary olive batard, french baguette, balsamic vinegar extra virgin olive oil, red hawaiian salt topped butter	
Bacon Wrapped Jalapenos (gf)	12
Stuffed with cream cheese, served with house-made ranch	
Tri Tip Sliders	14
Thinly shaved tri tip, melted cheddar cheese, sliced pickle, crispy onion ring, smoky bbq sauce on brioche	
BBQ Chicken Flatbread	15
melted cheese, chicken, caramelized onion, drizzled with bbq sauce and ranch	
Margherita Flatbread (v)	13
San Marzano tomato sauce, fresh mozzarella, banana peppers, basil, olive oil	
Tri Tip Verde Flatbread	16
roasted tomato salsa verde, melted cheese, roasted peppers, cotija cheese, drizzled with lime crema	

GREENS

Strawberry Spinach Salad (gf)(v)	13
Feta, mandarin oranges, Santa Maria valley strawberries hard-boiled egg, red onion, candied pecans and a jamaica vinaigrette add chicken +6	
Mediterranean Steak Salad (gf)	17
Grilled tri-tip, romaine lettuce, kalamata olives, cucumber, cherry tomato, red onion with a cilantro avocado dressing	
Signature Caesar Salad	12
House-made dressing, herb croutons, parmesan cheese add chicken +6 add salmon +8	
Ahi Poke Bowl	18
White rice, mixed greens, pickled ginger, sunomono, spicy mayo, avocado, edamame, crispy wonton strips, ponzo reduction, seaweed salad, creamy wasabi	
French Onion Soup	cup 7 bowl 10
Topped with toasted baguette and melted gruyere cheese	

DINNER MAINS

Filet Mignon	45
6oz filet mignon, sauteed mushrooms, onions and a brandy peppercorn cream sauce. Served with garlic parmesan mashed potatoes, heirloom carrots and house salad with jamaica vinaigrette <i>Pairs well with Rancho Sisquoc Merlot</i>	
Steak Frites	40
12oz ribeye topped with chimichurri. Served with garlic parmesan truffle fries and house salad with jamaica vinaigrette <i>Pairs well with GRA Zinfandel</i>	
Creamy Tuscan Chicken (gf)	26
Tender chicken breast with sun dried tomatoes and baby spinach. Served with a creamy risotto and baby carrots <i>Pairs well with Storm Sauvignon Blanc</i>	
Seared Ahi	28
Black and white sesame seed crusted ahi with a ponzo reduction and spicy mayo. Served with white rice and an Asian salad <i>Pairs well with Gra Semillon</i>	
Grilled Salmon (gf)	30
Topped with a creamy pesto sauce. Served with mushroom risotto and haricot verts <i>Pairs well with Allan Hancock College Chardonnay</i>	
Double Smash Burger	16
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 <i>Pairs well with J. Lohr Seven Oaks Cabernet Sauvignon</i>	
Pastrami Smash Burger	18
Single smash patty topped with shaved pastrami, melted gruyere, dijon truffle aioli on a brioche bun Served with battered fries <i>Pairs well with Gra Zinfandel</i>	
Ghost Smash Burger	17
double smash patty, goat cheese, caramelized onion, crispy bacon, grilled jalapeno, ghost pepper cheese on a brioche bun. Served with battered fries <i>Pairs well with Andrew Murray Syrah</i>	