

Lunch Menu

Casually Sophisticated... Food & Wine...

The Grey Gelding Bistro is proud to be a "Wine Spectator" award winner for three consecutive years. Please ask your server to browse our wine list.



Sharables

11:30 am - Close

Cheesy Artichoke Dip 11-
Served with warm Baguette.
Don't Feel Like Sharing try a half 7-

Gaetano's Formaggio Platter 20-
Four cheese selection, fresh grapes, Mediterranean olives, and Italian sopressata with mixed flat bread and/or bread.
Try it with a two cheese selection 14-

Baked Honey Praline Brie 11-
Sprinkled with Pecans, Caramel & Honey served with warm baguette & apples.
Don't Feel Like Sharing try a half 7-

LaJolla Baguette 8-
Sliced warm baguette rubbed with garlic & red onion paste, fresh Guacamole, sundried tomatoes & melted Brie.

Decatur St. Crab Cakes 14-
Our unique 'baked' crab cake duet with a creamy pepperoncini dill sauce.

Drunken 'Nawlins' Martini 14-
Six Jumbo shrimp served chilled in tequila spiked horseradish cocktail sauce.

Spiedies 8-
A Southern Tier favorite and Owner's family recipe. Chicken breast medallions marinated in garlic, lemon & basil atop mixed greens.
Try it buffalo style for \$2.00 extra.

SOUP

All Day

Chef Scott takes pride in making the most unique and fresh homemade soups. Ask your server if we are serving soup today.

Salads

11:30 am - 2:30 pm

Great Scott Caesar Salad Side/Full 4 / 6-
Romaine, chefmade dressing, fresh Asiago & garlic croutons.

*Add Chicken 4-
Add Shrimp or Scallops 6-*

GG Signature Salad Side/Full 5 / 7-
Field greens, dried cranberries, roasted pecans and goat cheese.

*Add Chicken 4-
Add Shrimp or Scallops 6-*
Buffalo Chicken Salad 12-
Romaine and field greens with crumbly blue cheese, diced carrots & celery, Asiago cheese, Buffalo Chicken tossed with our homemade creamy blue cheese dressing.

Napa Salad 12-
Grilled citrus chicken on field greens and Romaine with gorgonzola, pistachios and grapes.

Voo Doo Filet Mignon Salad 16-
Sliced blackened filet mignon atop Romaine and field greens with grape tomatoes, red onion, diced bell peppers, and gorgonzola cheese topped with Cajun Ranch Dressing.

Bambinos
Chicken Strips 6-
Chicken Strips with BBQ Sauce or Marinara for Dipping with house fries.

Grilled Cheese Sandwich 6-
Creamy & Oozing!! Just the way Kids like it. Served with house fries.

Peanut Butter & Jelly 6-
Peanut Butter & choice of seasonal fresh jam made by Anna Mae. Served with house fries.



Sandwiches

11:30 am - 2:30 pm



gourmet BURGERS

11:30 am - 2:30 pm

The Ojai

Fresh roasted turkey with melted brie, field greens and strawberry mayonnaise on a toasted pretzel roll.

Temecula Chicken Salad

Fresh chicken salad with red grapes, gorgonzola, dried cranberries, pistachios, port chambord, and field greens on a toasted pretzel roll.

Chicken Spiedie Hoagie

A Southern Tier favorite and the Owner's secret family recipe. Chicken breast medallions marinated in garlic, lemon & basil served on a toasted hoagie roll with melted provolone.

The Cortona

Sesame & Parmesan crusted chicken topped with house (vino infused) marinara, chopped artichoke hearts, melted provolone & fresh mozzarella on Ciabatta.

The Portobello

A balsamic, Olive Oil marinated Portobello with roasted red peppers, fresh mozzarella and provolone with olive tapenade on toasted brioche roll.

West Coast Tuna Melt

Succulent white Albacore tuna with mayonnaise, red onion, celery, and sliced avocado with melted provolone cheese, in a toasted hoagie.

Laguna Hills Blackened Chicken

Blackened grilled chicken with sliced avocados, lettuce, mayo, tomato and red onion with Monterey Jack cheese on a brioche roll.

Crabby Patty

'Mr. Crabbs' Secret Formula' Crab cake sandwich with red onion, sprouts, tomato and avocado tartar on toasted pretzel roll with melted Monterey Jack cheese.

The Point Loma

Blackened fresh pan seared Red Snapper with sprouts, caper & pepperoncini tartar sauce on a toasted brioche roll.

Just Left of Albuquerque

Fire roasted red pepper veggie burger with red onion, sprouts, Chipotle Mayo with melted Monterey Jack cheese on a brioche roll.

9-

9-

9-

10-

9-

9-

9-

11-

10-

9-

12 OZ American KOBE Burger 16- *Served on Ciabatta Roll.*

So lean, delicious & mild you won't go back to a regular burger.

8 oz Angus Burger 9- *Served on Brioche Roll.*

GG Signature

Homemade guacamole, red onion, and choice of cheese.

Capetown

South African Piri Piri Sauce - creamy semi spicy Peppadew peppers with South African spices - and melted blue cheese.

Evening Attire

Maytag blue cheese & sour cream sauce.

Kip Deville

Caramelized onions and apricot BBQ sauce and melted Monterey Jack cheese.

Royal Sonesta

Spicy andouille sausage creole sauce and melted Monterey Jack cheese.

SIDES

Basket of Bread & Butter 4 -

House Truffle Fries 4 -

Pasta Salad of the Week 4 -

Guacamole (when available) 4 -

Notes: A 20% service charge is added to parties of six or more. We are able to do separate checks, however we must know ahead of time ...All Sandwiches come with house fries or pasta salad of the week. A side salad is available as a substitute for \$2.00 extra.