

*Welcome to The*

# BUCKEYE ROADHOUSE

*A Duncan Hines Recommendation Since 1937*

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## BRUNCH COCKTAILS

BUCKEYE BLOODY MARY WITH FRESH HORSERADISH AND SAMBAL OLEK (ON THE ROCKS)	8.95
ABSOLUT PEAR-FECTION WITH ABSOLUT PEARS, ELDERFLOWER CORDIAL & FRESH LEMON	10.00
MIMOSA WITH FRESH SQUEEZED ORANGE JUICE	9.50
ROADHOUSE FIZZ WITH OUR SPECIAL HOMEMADE FIZZ MIX & PREMIUM GIN	8.75
MILL VALLEY METROPOLITAN WITH ORANGE-INFUSED VODKA AND COINTREAU	9.95

## BREAKFAST ITEMS (SERVED UNTIL 3PM)

A MUST HAVE TO SHARE:

HOT BEIGNETS WITH POWDERED SUGAR, LOCAL HONEY, AND HOMEMADE JAM 8.95

SMOKED SALMON, BAGELS, CREAM CHEESE, CAPERS, LEMON, AND MIXED GREEN SALAD	14.95
EGG WHITE SCRAMBLE WITH ARTICHOKES, SPINACH, MUSHROOMS, AND SMOKED TOMATOES	12.75
LOBSTER SCRAMBLED EGGS WITH ZUCCHINI, SAFFRON, AND HASH BROWNS	18.50
BANANA BREAD "FRENCH TOAST" WITH VANILLA MAPLE SYRUP, AND LEMON SOUR CREAM	12.95
HUEVOS RANCHEROS WITH CRISPY TORTILLA AND PASILLA CHILI	13.95
ZOE'S BLACK FOREST HAM 'N' CHEESE SANDWICH WITH SUNNY SIDE UP EGGS	13.75
BUCKEYE EGGS BENEDICT ON CHEDDAR BISCUITS WITH CANADIAN BACON	13.95
SMOKED DUCK HASH WITH POACHED EGGS	14.50
SKIRT STEAK AND EGGS WITH CHIVE OIL, SCALLIONS, AND SHOESTRING POTATOES	16.75

**ASK SERVERS FOR SIDES OF GRILLED BACON OR BISCUITS**

**WE USE FRESH ORGANIC EGGS FROM LOCAL FARMERS**

## APPETIZING APPETIZERS

CRISPY ONION RINGS WITH MUSTARD SEED KETCHUP	6.95
HALF DOZEN CHILLED OYSTERS ON THE HALF SHELL WITH HORSERADISH COCKTAIL SAUCE	A.Q.
SALMON TARTARE WITH TOBIKO CAVIAR, LEEKS, WASABI CREAM, AND WONTON CHIPS	9.95
PAN ROASTED ARTICHOKE WITH CREAMY TARRAGON DIP	8.50
OYSTERS BINGO (HOUSE FAVORITE)	12.95
SEARED SESAME SPRINKLED AHI TUNA WITH RED AND NAPA CABBAGE, CRISPY WONTON, AND HOISIN-GINGER VINAIGRETTE	13.50
CALAMARI WITH TOMATILLO SALSA	9.75
DUNGENESS CRAB CAKES WITH CHIPOTLE AIOLI AND AMARANTH-FRISÉE SALAD	12.50
FAMOUS BUCKEYE SMOKED CHICKEN WINGS WITH BLUE CHEESE DIP	8.95



**BUCKEYE**  
ROADHOUSE

**SALADS**

THE “WEDGE” ICEBERG WITH BACON AND POINT REYES BLUE CHEESE VINAIGRETTE	9.50
ORGANIC “BOLINAS GREENS” WITH AVOCADO, CILANTRO, AND LIME VINAIGRETTE	9.25
CAESAR OR BRUTUS (WITH GROUND RED CHILI PEPPER)	9.50
ORGANIC BUTTER LETTUCE WITH WALNUTS, BLUE CHEESE, AND APPLES	9.75
WARM SPINACH WITH CARAMELIZED ONIONS, MUSHROOMS, AND GOAT CHEESE CROQUETTE	9.95
HOUSE SMOKED CHICKEN WITH ALMONDS, APPLES, AND WEST MARIN BLUE CHEESE	14.50
AHI TUNA NIÇOISE WITH OLIVE TAPENADE, GREEN BEANS, TOMATOES, AND EGG	17.95
DUNGENESS CRAB WITH AVOCADO, CUCUMBER, TOMATOES, EGG, AND LOUIS DRESSING	19.95

**SANDWICHES**

GRILLED AHI TUNA SANDWICH WITH PICKLED GINGER, WASABI, AND HAND-CUT CHIPS	14.95
HALF POUND HAMBURGER OR CHEESEBURGER “FULLY GARNISHED” WITH FRENCH FRIES	13.95
SLOW-SMOKED SPICY PORK SANDWICH WITH CHIPOTLE POTATO CHIP AND COLE SLAW	13.95

**LUNCH PLATES**

ENGLISH PEA LASAGNE WITH MUSHROOMS, ASIAGO CHEESE, SNAP PEAS, SMOKED TOMATO SAUCE	16.95
MANILA CLAM AND ANDOUILLE SAUSAGE LINGUINI WITH PINOT GRIGIO AND GARLIC	16.95
PAN ROASTED LOCAL SOLE WITH GARLIC MASHED POTATOES AND TARTAR SAUCE	18.95
MEYER LEMON AND PARSLEY CRUSTED SALMON WITH BRUSSEL SPROUT LEAVES, BACON, AND WHOLE GRAIN MUSTARD SAUCE	24.95
PETALUMA CHICKEN BREAST WITH HERBED CARROTS, SPINACH, AND MASHED POTATOES	17.95
CHILI-LIME “BRICK” CHICKEN WITH STUFFED PASILLA CHILI AND AVOCADO SALSA	19.50
SAUTÉED CALF’S LIVER WITH NUESKES SMOKED BACON AND CARAMELIZED ONIONS	16.95
GRILLED DOUBLE CUT BERKSHIRE PORK CHOP WITH APRICOT CHUTNEY, TATSOI, AND CHIVE MASHED POTATOES	27.75
BEEF BRISKET ON GRILLED GARLIC TOAST WITH HORSERADISH CREAM	17.50
BUCKEYE BARBEQUED BABY BACK RIBS, COLE SLAW AND FRENCH FRIES	18.95
BRAISED LAMB SHANK “GREMOLATA” WITH CUCUMBER-PARSLEY TABBOULEH	19.95

**ON THE SIDE**

ASPARAGUS WITH PEARL ONIONS, MINT, AND LEMON OIL	7.95
SEASONED GARLIC FRIES	6.95
BROCCOLI AND CAULIFLOWER GRATIN	7.95
BAKED MACARONI, HAM, AND CHEESE	7.50

DON’T FORGET! MONDAY IS PRIME RIB NIGHT AT THE BUCKEYE!

CORKAGE: \$20/750 ML BOTTLE, 2 BOTTLES MAXIMUM/TABLE. SUGGESTED 18%GRATUITY ON PARTIES OF 8 OR MORE