

LINN'S

DINNER MENU

FARM TO TABLE SINCE 1979

SERVED DAILY

STARTERS

CHARBROILED LOCAL ARTICHOKE

GF 16

Parmesan, chardonnay-lemon pepper & chipotle-lime aioli dipping sauces

WILD CAUGHT SALMON CAKES 23

Crispy, panko-encrusted, chipotle slaw, house-made guacamole, mango salsa

BEEF TENDERLOIN TIPS **GF** 23

Mushrooms, whole grain mustard, sherry cream sauce

COCONUT ENCRUSTED PRAWNS 24

Asian slaw, **LINN'S** Blood Orange Sweet Heat dipping sauce

SEARED AHI **GF** 21

Sesame/mustard/coriander-encrusted, pickled cucumber, avocado, ponzu dipping sauce, wasabi, pickled ginger, sake syrup

CRISPY CALAMARI 18

Tubes, tentacles, salt/pepper breading, tartar and cocktail dipping sauces

FARMERS MARKET BABY BACK RIBS

GF 16

House BBQ sauce, Apple-Olallieberry slaw

CALIFORNIA ARTISAN CHEESE

SAMPLER 19

Featuring local artisan Stepladder Creamery cheeses, **LINN'S** Fruit Preserves, accompaniments **GFO** add 2

JUMBO SEAFOOD COCKTAIL **GF**

Cajun cocktail sauce, avocado, lemon, cucumber

Prawns 21 | Dungeness Crab 32

CRISPY BRUSSELS SPROUTS 16

Bleu cheese, balsamic reduction, bacon, dried cranberries

SWEET POTATO FRIES **V** 10

Vanilla-infused, citrus paprika aioli dipping sauce

FOUR CHEESE MACARONI 16

Cheddar, jack, mozzarella and Bleu Cheese, red peppers

Ranch Chili add 6

STARTER SIDE SALADS

ROASTED ROMA SALAD **VO** 13

Mixed greens, roasted tomato, balsamic onions, gorgonzola crumbles, **LINN'S** Sun Dried Tomato Vinaigrette

LINN'S FARM FRESH® SALAD **VO** 12

Mixed greens, cucumber, bell pepper, carrot, tomato, cabbage, croutons, choice of house made dressing: **LINN'S** Olallieberry Vinaigrette, Blood Orange Vinaigrette, Ranch, Bleu Cheese, 1000 Island

CAMBRIA CAESAR SALAD 12

Romaine hearts, tortilla strips, shaved parmesan, tomato, Caesar dressing

Avocado 2

SOUP & SALAD COMBOS

Cup 10 | Bowl 12

LINN'S CAMBRIA CLAM CHOWDER

LINN'S TOMATO-BASIL VEGETARIAN BISQUE

LINN'S SOUP OF THE DAY

CHOICE OF:

LINN'S Farm Fresh® Green salad, Roasted Roma, or Cambria Caesar salad

Cup 18 | Bowl 22

ENTRÉE SALADS

BEEF CHEVRE 19

Mixed greens, beets, orange & apple slices, goat cheese, candied walnuts, **LINN'S** Olallieberry Vinaigrette, **LINN'S** Olallieberry Syrup drizzle

Chicken 5

COBB 22

Romaine hearts, charbroiled chicken, hard-boiled egg, tomato, avocado, black olives, bacon, Bleu Cheese crumbles, choice of dressing

SOUTHWESTERN **VO** 21

Mixed greens, balsamic onions, tomato, black beans, corn, black olives, Pasilla chilé peppers, avocado, crispy tortilla strips, shredded cheddar, Cilantro-Jalapeño Pesto Ranch dressing

Chicken 5 | Beef Tri-Tip 7

DUNGENESS CRAB LOUIS

Mixed greens, avocado, black olives, hard-boiled egg, bell pepper, tomato, Emperor Remoulade sauce

Half 36 | Full 44

VC SPINACH POWER BOWL **V** 19

Quinoa, red cabbage, butternut squash, carrot, cucumber, tomato, edamame, red bell pepper, avocado, sesame seeds, Blood Orange Vinaigrette

Chicken 5 | Beef Tri-Tip 7

Prawns 6 | Wild Caught Salmon 8

ASIAN **VO** 21

Napa cabbage, edamame, peppers, cilantro, mixed greens, cucumber, avocado, orange sections, rice noodle sticks, Ginger Sesame Vinaigrette

*Ahi & Salmon: sesame/mustard/coriander-encrusted

Chicken 5 | Seared Ahi 6 | Wild Caught Salmon 8

CAMBRIA CAESAR SALAD **GF** 19

Romaine hearts, tortilla strips, shaved parmesan, tomato, Caesar dressing

Chicken 5 | Avocado 2

BEVERAGES

WINE SPARKLER

PREMIUM BEER, HARD SELTZER 9

OLALLIEBERRY LEMONADE 5

FOUNTAIN SODAS 4

Coke, Diet Coke, Cherry Coke, Root Beer, Mr. Pibb, Sprite, Fanta Orange

ICED TEA 4

Regular or Raspberry

LOCAL SLO ROASTED COFFEE

Regular or decaf 4.50 | Cold brew 5

HOT TEA 4.50

LINN'S FARM FRESH® QUALITY

FARM-TO-TABLE FOOD

We proudly serve produce grown at Linn's Cambria farm in our appetizers, soups, salads, sandwiches, entrées, quiches, pot pies and desserts.

GF - Gluten free

V - Vegan

GFO - Gluten free option

VO - Vegan Option

ENTRÉES

POLENTA WITH ROASTED VEGETABLES GF 24

LINN'S Sun-Dried Tomato Vinaigrette, Swiss cheese, shaved parmesan

PASTA PRIMAVERA 26

LINN'S Farm Fresh® zucchini and squash, bell peppers, onions, sundried tomatoes, fresh local artisan Etto Casarecce pasta, LINN'S FarmFresh® pesto cream sauce, shaved parmesan, toasted almonds
Chicken 5 | Prawns 10

LEMON-GARLIC CHICKEN GF 32

Charbroiled Shelton Farm organic, free-range, hormone/antibiotic free chicken breast, lemon-garlic marinade, avocado-tomatillo salsa, black beans, jasmine rice, broccolini

ROASTED BERRY CHICKEN 34

Shelton Farm organic, free-range, hormone/antibiotic free chicken breast with cranberry stuffing, LINN'S Raspberry-Orange Cranberry sauce, Yukon Gold mashed potatoes, gravy, seasonal vegetables

BLACKENED WILD CAUGHT SALMON TACOS (2) 26

Soft corn tortillas, cabbage, cilantro lime crema, chipotle aioli, mango salsa, black beans, jasmine rice

FISH 'N' CHIP FAVORITES

French fries, Apple-Olallieberry slaw, tartar sauce, cocktail sauce
Arctic Cod 24 | Calamari 23
Prawns 28 | Seafood Combo 29

CALIFORNIA SAND DABS GFO 33

Lightly panko-encrusted, Yukon Gold mashed potatoes, lemon-caper dill cream sauce, sweet potato curls, ginger carrots

SHRIMP & SCALLOP LINGUINI 35

Rock shrimp, bay scallops, fresh tomato, basil, white wine cream sauce, parmesan

SCAMPI GF 34

Jumbo prawns, fresh garlic, tomatoes, basil, olive oil, white wine, seasonal vegetables, jasmine rice

WILD SALMON GF 38

Cedar planked baked salmon, Gopher Glen Hard Cider, mustard dill compound butter, Yukon Gold potatoes, broccolini

10 OZ. NEW YORK STRIP GF 46

Charbroiled, cracked pepper-red wine steak sauce, roasted elephant garlic, au gratin potatoes, seasonal vegetables

16 OZ. RANCH RIBEYE GF 51

Charbroiled, shishito pepper, brandy, demi-glace, tri-color potato medley, broccolini

POT ROAST GF 32

Slow-braised Chuck Roast, Yukon Gold mashed potatoes, roasted vegetables

FRENCH CUT PORK CHOP GF 34

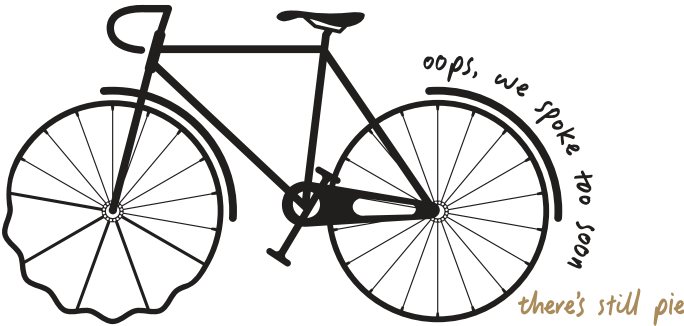
Flame-roasted Fuji apples, LINN'S California Chutney, gingered sweet potatoes, seasonal vegetables

GF - Gluten free

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COMFORT CLASSICS

QUINTESSENTIAL QUICHE

Light, lofty, savory custard, LINN'S classic flaky, hand-rolled crust, Yukon Gold mashed potatoes, seasonal vegetables

• Salmon Artichoke Mozzarella & Parmesan 22

• Roasted Veggie & Cheddar 20

• Spinach-Mushroom Bacon & Swiss 20

LINN'S SIGNATURE POT PIES

LINN'S classic flaky, hand-rolled double crust, Yukon Gold mashed potatoes, seasonal vegetables

• Chicken 22

Breast and thigh meat, carrot, green peas, celery, onion, red bell pepper, chicken gravy

• Vegetable-Herb 21

Braised tofu, kidney beans, onion, zucchini, potato, broccoli, carrot, corn, vegetable herb mushroom gravy

• Seafood 28

Rock shrimp, bay scallops, cod, clams, mushrooms, celery, red potato, onion, white wine cream sauce

DOWN HOME MEATLOAF 26

Mushroom gravy, Yukon Gold mashed potatoes, shaved onion rings, seasonal vegetables

BRAISED BEEF TENDERLOIN STROGANOFF 33

Mushrooms, red wine reduction demi-glace, scallions, sour cream dollop, choice of noodles, rice or polenta

HEARST GRASS-FED BEEF BURGERS

**You may substitute impossible patty or make any burger NO-CARB with starter side salad*

Charbroiled 1/2 lb. patty, Artisan brioché bun
French fries or Apple-Olallieberry slaw
GFO add 2 Bacon | Avocado | Sweet Potato fries 3

HEARST RANCH BURGER 21

Smoked gouda, lettuce, tomato, onion, roasted garlic aioli

PASILLA PEPPER-JACK BURGER 23

Pasilla chilé pepper, bacon, lettuce, tomato, grilled onions, House BBQ sauce

ABC BURGER 23

Avocado, bacon, cheddar, lettuce, tomato, red onion, mayo

OLALLIEBERRY BURGER 25

LINN'S Olallieberry Sweet Heat Sizzling Topper, brie, bleu cheese, shaved red onion, bacon, cracked black pepper, arugula

VEGAN BURGER V 23

Black bean, vegan gouda, lettuce, tomato, onion, pepper plant sauce, House BBQ sauce, vegan bun, vegan mayo

SOTO STACK GF 23

Grilled polenta cake, 8 oz. Hearst beef patty, pasilla peppers, onion, pepper-jack cheese (no fries or slaw)

SPECIALTY SANDWICHES

French fries or Apple-Olallieberry slaw
GFO add 2 Sweet Potato fries 3

COUNTRY FRIED CHICKEN BREAST SANDWICH 21

Fried chicken breast, pepper-jack cheese, chipotle slaw, Artisan bun Bacon 3

DUNGENESS CRAB MELT 36

Gruyere, avocado, sun-dried tomato pesto, grilled sourdough

DOUBLE "A" RANCH TRI-TIP 23

Dry rubbed, grilled tri-tip, grilled onions, gouda, garlic aioli, House BBQ sauce, French baguette

TURKEY PANINI 21

Grilled turkey breast, apple slices, brie, LINN'S Raspberry-Orange Cranberry sauce, toasted sourdough

DELUXE CLUB 22

Turkey, ham, bacon, lettuce, tomato, mayonnaise, toasted sourdough

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