

LINN'S

LUNCH MENU • SERVED DAILY

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, blue cheese, shaved red onion, bacon, cracked black pepper, arugula

PATTY MELT 21

Swiss, grilled onions, grilled rye

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)

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

SHRIMP & SCALLOP LINGUINI 35

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

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

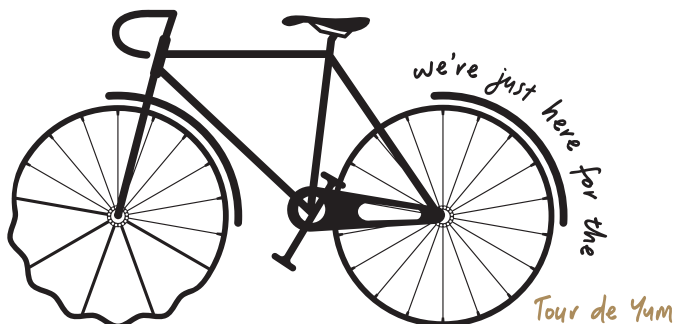
Prawns 28 | Seafood Combo 29

GF - Gluten free

V - Vegan

GFO - Gluten free option

VO - Vegan Option



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

SOUP & LUNCH COMBOS

Cup 10 | Bowl 12

LINN'S CAMBRIA CLAM CHOWDER

LINN'S TURKEY-BLACK BEAN & CORN CHILI **GF**

LINN'S TOMATO-BASIL VEGETARIAN BISQUE

LINN'S SOUP OF THE DAY

SOUP N' SALAD

LINN'S Farm Fresh® Green salad, Roasted Roma, or Cambria Caesar salad Cup 18 | Bowl 22

GRILLED CHEESE SANDWICH & LINN'S TOMATO-BASIL BISQUE

Gruyere, cheddar, jack, cracked wheat sourdough

Bowl 17 | Basil Pesto add 2

1/2 SANDWICH ON SOURDOUGH WITH CUP OF SOUP OR ROASTED ROMA SALAD 16 **GFO** add 2

• Roasted Veggie Panini

Eggplant, roasted peppers, balsamic onions, parmesan, fresh mozzarella, basil pesto, toasted sourdough

• Black Forest Ham

Swiss, lettuce, tomato, Dijon aioli

• Turkey Breast

Mozzarella, lettuce, tomato, cucumber, basil pesto

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

ENTRÉE SALADS

BEET 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

SANDWICHES

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

COUNTRY FRIED CHICKEN

BREAST SANDWICH 21

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

ROASTED VEGGIE PANINI 19

Eggplant, roasted peppers, balsamic onions, Parmesan Reggiano, fresh mozzarella, basil pesto, toasted sourdough

TURKEY MELT 20

Grilled turkey breast, Swiss cheese, LINN'S Fig-Orange Preserves, baby spinach, grilled sourdough

DUNGENESS CRAB MELT 36

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

TURKEY PANINI 21

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

BLTA 19

Thick cut honey-cured bacon, lettuce, tomato, avocado, mayonnaise, toasted wheat

DOUBLE "A" RANCH TRI-TIP 23

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

REUBEN CLASSIC 20

Corned beef, Swiss, sauerkraut, Remoulade sauce, grilled rye

TUNA MELT 19

Grilled white albacore, diced apple, walnuts, raisins, cheddar, LINN'S house-made Sweet Zucchini relish, grilled sourdough

LOBSTER BLTA 27

Langostinos, bacon, lettuce, tomato, avocado, garlic aioli, baguette

DELUXE CLUB 22

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

CRISPY CHICKEN WRAP 19

Romaine hearts, tomato, avocado, tortilla strips, Caesar dressing, flour tortilla GFO add 1

COMFORT CLASSICS

QUINTESSENTIAL QUICHE

Light, lofty, savory custard, LINN'S classic flaky, hand-rolled crust, fruit cup
Sub Small Side Salad for fruit 2

• 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

Served with choice of starter side salad

• 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