

SOUPS, APPETIZERS, SALADS

SWEET GARLIC SOUP Chives, Whipped Cream, Croutons 9.50

GAZPACHO Chilled Tomato Soup, Cucumber, Avocado, Olive oil 11.75

LUMP CRAB CAKE Tomato Tartare, Lemon Vinaigrette, Pea Sprouts 17.75

TARTARE OF YELLOWFIN TUNA Cucumber, Scallions, Avocado, Chili Vinaigrette 17.50

MEXICAN SHRIMP COCKTAIL Cocktail Sauce, Garlic Crostini 18.50

FRESH TOMATO AND MOZZARELLA SALAD "alla Genovese" Onion Marmalade, Pesto, Olives, Aged Balsamic 14.75

WEDGE SALAD Ripened Tomato, Baby Iceberg, Pickled Red Onions, Tomatoes, Bacon, Blue Cheese Dressing 13.75

BABY SPINACH SALAD Tomato, Pine Nuts, Cranberries, P'tit Basque Cheese, Balsamic Vinaigrette 11.75

ORGANIC BABY MIXED GREENS Macadamias, Almonds, Pecans, Stilton Blue Cheese, House Vinaigrette 12.25

CAESAR SALAD Parmesan Cheese, Garlic Croutons **small** 8.50 | **large** 11.50

ROASTED BABY BEETS, SALAD Arugula, Goat Cheese, Walnuts, Pickled Onions, Cucumbers, Avocado, Aged Balsamic 14.75

BRESAOLA CARPACCIO Shaved Parmesan, Wild Baby Arugula, Lemon 18.00

ADD-ONS FOR SALADS: Grilled Chicken 10.00 - N.Z. Alpine King Salmon 14.00 - Grilled Shrimp (4) 13.50

LARGE SALADS

SPANISH OCTOPUS SALAD Pickled Onions, Celery, Campari Tomato, Cucumber, Olives, Arugula, Lemon Vinaigrette 19.75

CALIFORNIA CHICKEN SALAD Roasted Cashews, Spicy Sesame Soy Vinaigrette 17.75

N.Z. ALPINE KING SALMON Agave Glaze, Cucumber Salad, Mixed Greens, Tomatoes, Almonds, Vinaigrette 24.50

SALAD NIÇOISE Seared Rare Tuna, Olives, Boiled Egg, Cucumber, Potato, Green Beans, Onion 21.75

CONFIT OF DUCK LEG SALAD Baby Arugula, Goat Cheese, Strawberries, Candied Pecans, Balsamic Vinaigrette 19.50

FLAT IRON STEAK WEDGE SALAD Ripened Tomato, Pickled Onions, Tomatoes, Bacon, Blue Cheese Dressing 24.75

ASIAN B.B.Q. GLAZED SHRIMP SALAD Peach, Avocado, Mixed Greens, Pickled Fennel, Cashews, Lemon Vinaigrette 27.75

LOBSTER LOUIE SALAD Cherry Tomatoes, Asparagus, Green Onions, Kalamata Olives, Louie Dressing 28.75

PASTA & RICE

RISOTTO Bacon Wrapped Prawns, Sweet White Corn, Chives, Rosemary White Balsamic 27.00

SPAGHETTI PASTA Beef Bolognese Sauce, Parsley, Chile Flakes, Little Cream 22.00

POTATO GNOCCHI Marinara Sauce, Green Olives, Basil, Cherry Tomatoes, Ciliegine Cheese 19.00

PENNE PASTA Achiote Marinated Chicken Breast, Asparagus, Tomatoes, Red Onions, Basil, Little Cream 21.00

WAGYU BEEF RAVIOLI Black Truffle, Onion Marmalade, Mushrooms, Parmesan Cream Sauce 27.00

FETTUCCINI PASTA Marinated Filet of Beef, Onions, Fennel, Mushrooms, Porcini Sauce, Truffle Zest 25.00

FUSILLI PASTA Spanish Octopus, Caramelized Onions, Basil, Calabria Peppers, Sauce all' Amatriciana 24.00

LINGUINE ALLE VONGOLE Manila Clams, Marinara Sauce, Shaved Garlic, Italian Parsley, Chile Flakes 23.00

(Gluten-Free Penne Pasta Upon Request, Please Allow 25 Minutes Preparation Time)

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness

PIZZA AND SANDWICH

PIZZA MARGHERITA Tomato Sauce, Mozzarella, Basil 15.50

PIZZA DI MARE Pesto Sauce, Baby Shrimp, Chorizo, Sautéed Onions, Roasted Peppers, Corn, Cilantro, 19.50

PIZZA DI CAMPO Tomato Sauce, Artichokes, Roasted Tomatoes, Olives, Red Onions, Mozzarella Cheese 17.75

PRIME ANGUS BURGER Lettuce, Tomato, Onions Marmalade, Brie Cheese, Bacon, Chipotle Aioli, French Fries 18.00

SALMON BURGER Lettuce, Tomato, Cucumber, Avocado, Tartar Sauce, Homemade Potato Chips 18.00

CHICKEN SCALLOPINI SANDWICH Lemon Caper Aioli, Arugula, Tomatoes, Prosciutto, Fontina Cheese 17.50

N.Y STEAK SANDWICH Spicy Sun-Dry Tomato Aioli, Arugula, Tomatoes, Onions, Bacon, Provolone Cheese 18.50

ENTREES

PACIFIC SWORDFISH Lemon Risotto, Peppers, Olive Tapenade, White Balsamic Sauce | **Full** 31.00 | **Petite** 22.00

N.Z. ALPINE KING SALMON Fennel Purée, Capers, Carrots, Romesco, Lemon Beurre Blanc | **Full** 34.00 | **Petite** 24.00

CHILEAN SEA BASS Mushroom Risotto, Truffle Essence, Concord Grape Demi-Glace | **Full** 39.00 | **Petite** 30.00

MUSHROOM CRUSTED ALASKAN HALIBUT Lilies Potato Purée, Asparagus, Porcini Mushroom Sauce 37.00

PAN SEARED DIVER SCALLOPS Spring Peas Risotto, Baby Carrots, Tomato Confit, Chorizo, Saba Syrup 32.00

FILET MIGNON Potato Purée, Asparagus, Bok Choy, Shiitake Mushrooms, Red Wine Sauce | **Full** 39.00 | **Petite** 22.00

RACK OF LAMB Garlic Mashed Potato, Haricots Verts, Baby Carrots, Port Wine Reduction | **Full** 39.00 | **Petite** 24.00

FLAT IRON STEAK Spinach, Onion Marmalade, Potato au Gratin, Red Wine Reduction | **Full** 28.50 | **Petite** 19.50

BAKED MARY'S CHICKEN BREAST Sautéed Fingerling Potatoes, Pepperonata, Pomegranate Balsamic 25.00

PRIX-FIXE MENU 26.00

CAESAR SALAD or **GARDEN SALAD** or **GARLIC SOUP** or **SOUP OF THE DAY**

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PLEASE CHOOSE ONE OF THE FOLLOWING ITEMS:

CALIFORNIA CHICKEN SALAD Roasted Cashews, Spicy Sesame Soy Vinaigrette

LUMP CRAB CAKE Tomato Tartare, Lemon Vinaigrette, Pea Sprouts

ANY OF OUR PIZZAS from the Bakers Oven

LARGE CAESAR SALAD with Grilled Chicken Breast

SPAGHETTI PASTA Beef Bolognese Sauce, Parsley, Chile Flakes, Little Cream

PENNE Achiote Marinated Chicken Breast, Asparagus, Tomatoes, Red Onions, Basil, Little Cream

PRIX-FIXE MENU 28.00

CAESAR SALAD or **GARDEN SALAD** or **GARLIC SOUP** or **SOUP OF THE DAY**

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FILET MIGNON Potato Purée, Asparagus, Bok Choy, Shiitake Mushrooms, Red Wine Sauce

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