



Soup and Salads

- Simple Green Salad with Roquefort Blue Cheese, Pear and Toasted Pine Nuts 7.50
Soup of the Day, Recited Daily 6.75
Heart of Romaine Salad with Parmesan Dressing and Croutons 6.75

Appetizers

- Tartare of Tuna Lightly Spiced with Soy, Chili and Ginger 12.75
Griddle Crab Cake with Roasted Red and Yellow Peppers, Chipotle Aioli 11.75
Half Dozen Seasonal Oysters on the Half Shell with Cocktail Sauce and Lemon 11.75
Tiger Prawn and Fresh Hearts of Palm "Martini" with Wasabi Ginger Dressing and Cocktail Tomatoes 12.50

Light Lunch / Main Course Salads

- Roasted Red Beets with Goat Cheese Bruschetta, Toasted Walnuts and Balsamic Reduction 10.75
Mediterranean Field Greens Salad with Tomatoes, Peppers and Cucumber, Balsamic Vinaigrette
 With Prawns 14.50
 With Rare Tuna 14.50
 Greek Style with Feta Cheese 12.75
Smoked Scottish Salmon on Warm Blini with Lemon Sauce, Caper, Red Onion and Capers 13.75
Grilled Chicken Breast on Heart of Romaine Salad, Tomato, Parmesan Dressing, Croutons 12.50
Chicken "Chop Chop" Salad with Asian Mustard Vinaigrette 12.50
Cast Iron Grilled Butterflied Quail on Scallion Pancake, Asian "BBQ" Glaze 14.50

Main Course

- Open Face Sandwich, Grilled Sour Dough Bread, Avocado, Smoked Bacon, Arugula, Tomato
 With Grilled Prime Sirloin Steak Medallions 15.50
 With Grilled Chicken Breast 12.50
Penne Pasta with Marinated Chicken Breast, Peppers, Olives, Capers, Basil and Parmesan 14.50
Sautéed Tiger Prawns on Sweet Corn and Saffron Risotto with Chorizo "Bilbao" and Parmesan 15.50
Fusilli Pasta with Exotic Mushrooms and Tomato, Warm Balsamic Vinaigrette, Parmesan 13.75
Simply Roasted Chicken Breast on Wilted Spinach, Lemon Sauce, Soft Polenta 15.75
Venison Loin and Foie Gras, California Nectarine, Spiced Red Wine Sauce, Potato Puree 19.75*
Grilled Lamb Chops, Mashed Potatoes, Green Beans, Baby Carrots and Grain Mustard Sauce 19.75*
Grilled Culotte Steak, Madagascan Pepper Sauce, Trio of Potatoes and Seasons Vegetables 18.75*
Fish of the Day, Seasonal Selection 18.75*

Make it a Wine and Dine Two Course Lunch \$ 19.75 per Person

(Choice of)

Mountain View Vintners, Monterey County, Chardonnay 2003.

Mountain View Vintners, California, Merlot, 2001.

A Martini or an Iced Tea

Select an item under Soup & Salad and one under Main Course

(* \$3.00 additional)