



## Lunch Menu

### Appetizers

**Sashimi of Yellow Fin Tuna on Ginger Cucumber Salad, California Hass Avocado and Spicy Soy Vinaigrette 16.90**

**Crab and Lobster Cake** on Fire Roasted Tomato, Peppers Relish, Pea Sprouts and Lemon Vinaigrette 14.90

**Tartare of Sashimi Grade Yellow Fin Tuna** with Cucumber, Scallions and Chili Vinaigrette 14.90

**Shrimp Cocktail** with Cocktail Sauce and Garlic Crostino 14.90

**Thinly Sliced Bresaola** with Shaved Grana Parmesan, Baby Arugula and Lemon 12.90

**Seared Diver Scallops** on Sticky Rice and Spicy Mango Vinaigrette 13.90

### Salads & Soups

**Fresh Milk Mozzarella Salad "Caprese Style"**  
on Vine Ripened Tomato, Onion Marmalade, Green Olives, Sundried Tomatoes, Basil and Aged Balsamic 13.90

**Baby Artichokes, Watercress and Hearts of Palm Salad**  
with California Hass Avocado, Cherry Tomatoes, Walnuts and Whole Grain Mustard Dressing 13.90

**Greek Salad**  
With Heart of Romaine, Celery Tender Leaves and Balsamic Vinaigrette 13.90

**Asparagus Salad**  
with Baby Beets, Mâche Lettuce, Walnut-Crusted Goat Cheese and Walnut Champagne Vinaigrette 13.90

**Confit of Duck Leg Salad**  
with Baby Arugula, Strawberries, Caramelized Pecan and Balsamic Vinaigrette 14.90

**Chicken Scallopini Salad**  
with Heart of Romaine, Caesar Dressing and Parmesan Cheese 15.90

**Organic Baby Mixed Greens**  
with Balsamic Vinaigrette, Macadamia, Almonds, Pecans and Stilton Cheese 8.75

**Caesar Salad** with Parmesan Cheese and Garlic Croutons small 7.75 / large 9.90

**California Chicken Salad** with Spicy Sesame Soy Vinaigrette 13.90

**Sweet Garlic Soup** with Chives, Whipped Cream and Croutons 7.75

**Soup of the Day** 7.75

**Tomato Gazpacho with California Hass Avocado and Cucumber Relish 8.90**

### Seafood Salads

**Tiger Shrimp Salad** with Arugula, Tomato, Shiitake Mushroom, Onion and Spicy Hoisin Vinaigrette 18.90

**Soy Glazed Wild Troll King Salmon Salad** with Cucumber, Greens, Tomatoes, Almonds and Vinaigrette 17.90

**Salad Niçoise** with Seared Rare Ahi Tuna and Cucumber 16.90

### Pastas, Rice & Gnocchi

**Fettuccine** with Marinated Beef Tenderloin, Shiitake Mushrooms, Fennel, Red Onion and Tarragon Mushroom Sauce 18.90

**Risotto** with Sweet White Corn, Pancetta Wrapped Tiger Prawns and White Balsamic Vinaigrette 19.90

**Saffron Risotto** with Marinated Lamb Loin, Sour Cherries, Scallions, Pearl Onions and Pomegranate Balsamic 19.90

**Linguini** with Spiced North Pacific Clams Sautéed in White Wine, Garlic, Parsley and Tomato Sauce 16.90

**Potato Gnocchi** with Colorado Lamb Bolognese Sauce, Roasted Tomatoes and Parmesan Cheese 18.90

**American Kobe Beef and Black Truffle Ravioli** on Wilted Spinach, Exotic Mushrooms and Parmesan Cheese Cream Sauce 18.90

**Penne** with Achiote Marinated Chicken Breast, Asparagus, Tomatoes, Red Onions, Basil and Little Cream 16.25



### **Pizzas and Sandwiches**

**Pizza** with Grilled White Mexican Prawns, Roasted Sweet White Corn, Peppers, Cilantro and Bacon 15.90

**Pizza** with Pesto Sauce, Artichokes, Roasted Tomatoes, Kalamata Olives, Red Onions and Mozzarella Cheese 13.90

**Meyer All Natural Angus NY Steak Sandwich** with Chipotle Aioli, Baby Arugula, Tomatoes, California Hass Avocado and Boschetto Truffle Cheese 16.90

**Grilled Chicken Scallopini Sandwich** with Prosciutto di Parma, Fontina Cheese, Baby Arugula, Tomatoes and Balsamic Reduction 15.90

**Seared Rare Ahi Tuna Sandwich** with Bibb Lettuce, Cucumber, Red Onions, Olives, Roasted Pepper and Chili Vinaigrette 15.75

### **Main Course**

#### **Mushroom Crusted Alaskan Halibut**

on Lilies Potato Purée, Asparagus, Truffle Essence, and Porcini Mushroom Sauce 26.90

#### **Grilled Pacific Swordfish**

on Lemon Risotto, Roasted Peppers, Olive Tapenade and White Balsamic Vinaigrette 25.90

#### **Pan Seared Blackened Mahi Mahi**

on Sweet White Corn, Asparagus, Leeks, Shiitake Mushrooms and Lemon Caper Butter Sauce 23.90

#### **Soy Glazed Atlantic King Salmon**

on Baby Artichoke, Wilted Spinach, Roasted Tomato and Spicy Chili Vinaigrette 26.90

#### **Seared Rare Sesame Seed Crusted Ahi Tuna**

with Asian Style Vegetables, Shiitake Mushrooms and Spicy Soy-Ginger Vinaigrette 25.90

#### **Rosemary Roasted Free Range Chicken Breast**

on Soft Sun-dried Tomato Polenta, Wilted Spinach, Prosciutto and Brown Butter Lemon Sauce 19.50

#### **Pan Seared New Zealand Rack of Lamb**

with Garlic Potato Puree, Haricots Verts, Baby Carrots and Port-Wine Reduction "Half Rack" 19.00

#### **Prime Peppered Culotte Steak**

on Onions Marmalade, Wilted Spinach, Garlic Herb Shoestring Fries and Cabernet Reduction 24.90

#### **6oz Prime Filet Mignon**

on Sautéed Asparagus, Spinach, Garlic Mashed Potatoes, Red Wine Reduction and Maytag Blue Cheese 29.00

#### **Marinated Angus Beef Skirt Steak Salad**

With Baby Arugula, Shiitake Mushrooms, Roasted Red Onion, Tomatoes and Aged Balsamic 22.90

#### **8oz Meyer All Natural Angus N.Y. Steak**

with Haricots Verts, Thyme Garlic Roasted Potatoes, and Spicy Green Peppercorn Sauce 25.90

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### **2-Course Prix-Fixe Menu: \$19.90**

#### ***Choice of:***

**Caesar Salad, Garden Salad, Sweet Garlic Soup or Soup of the Day**

#### ***Choice of:***

**California Chicken Salad, Greek Salad, Seared Diver Scallops, Crab and Lobster Cake, Pizzas, Fettuccine, Ravioli, Fusilli, Potato Gnocchi or Penne**

### **3-Course Prix-Fixe Menu: \$21.90**

#### ***1<sup>st</sup> Course:***

**Caesar Salad with Parmesan Cheese and Garlic Croutons**

**Or**

**Soup of the Day**

#### ***Main Course:***

**Grilled Marinated C.A.B. Hanger Steak**

**On Garlic Mashed Potatoes, Onion Marmalade, Carrots and Red Wine Reduction**

#### ***Dessert:***

**White Chocolate Cheese Cake**

**With Oreo Cookie Crust and Vanilla Sauce**