

Appetizers**Sashimi of Yellow Fin Tuna**

Ginger Cucumber Salad, Avocado, Spicy Soy Vinaigrette 16.90

Crab and Lobster Cake

Fire Roasted Tomato, Pepper Relish, Pea Sprouts, Lemon Vinaigrette 14.75

Tartare of Sashimi Grade Yellow Fin Tuna

Cucumber, Scallions, Avocado Mousse, Chili Vinaigrette 14.75

Mexican White Prawn Cocktail

Cocktail Sauce, Garlic Crostinos 15.90

Thinly Sliced Bresaola

Shaved Grana Parmesan, Wild Baby Arugula, Lemon 13.75

Seared Diver Scallops

Sticky Rice, Pickle Ginger, Spicy Mango Salsa 13.75

Salads & Soups**Green Papaya and Lobster Salad** Tomatoes, Cilantro, Peanuts, Spicy Lime Soy Vinaigrette 15.75**Wedge Salad** Baby Iceberg Lettuce, Tomatoes, Bacon, Pickle Red Onions Black River Gorgonzola Dressing 10.75**Fresh Milk Mozzarella Salad** Tomato, Onion Marmalade, Green Olives, Basil, Aged Balsamic 13.75**Artichoke, Watercress, Heart of Palm Salad** Avocado, Tomatoes, Walnuts, Grain Mustard Dressing 14.50**Baby Spinach Salad** Tomato, Pinenuts, Cranberries, P'tit Basque Cheese, Balsamic Vinaigrette 10.75**Confit of Duck Leg Salad** Baby Arugula, Strawberries, Caramelized Pecan, Balsamic Vinaigrette 14.50**Chicken Scallopini Salad** Heart of Romaine, Caesar Dressing, Parmesan Cheese 15.90**Organic Baby Mixed Greens** Macadamias, Almonds, Pecans, Stilton Blue Cheese, House Vinaigrette 9.75**Caesar Salad** Parmesan Cheese, Garlic Croutons small 8.75 / large 10.90**Roasted Beet Salad** Mache Lettuce, Onion Marmalade, Goat Cheese, Walnuts, Aged Balsamic 12.75**California Chicken Salad** Roasted Cashews, Spicy Sesame Soy Vinaigrette 14.75**Sweet Garlic Soup** Chives, Whipped Cream, Croutons 8.25**Soup of the Day** 8.25**Gazpacho** California Hass Avocado, Cucumber Relish 9.50**Seafood Salads****Mexican White Shrimp Salad** Wild Arugula, Tomatoes, Shiitake, Red Onion, Spicy Hoisin Vinaigrette 19.90**Tamarind Glazed Wild King Salmon Salad** Cucumber Salad, Mix Greens, Tomatoes, Almonds, Vinaigrette 19.90**Salad Niçoise** Seared Rare Sashimi Grade Ahi Tuna, Cucumber 17.90**Pastas and Rice****Linguine Vongole**

Manilla Clams, Garlic, Chile Flakes, Cherry Tomatoes, Parsley, White Wine Butter Sauce 21.00

Fettuccine

Marinated Filet Mignon, Shiitake, Fennel, Red Onion, Tarragon Mushroom Sauce 20.00

Risotto

White Corn, Pancetta Wrapped Mexican White Prawns, White Balsamic Vinaigrette 22.00

Fusilli

Shrimp Scampi, Tomatoes, Basil Capers, Fresno Chiles, Lemon Butter Sauce 20.00

Spaghetti

Free Raised Veal Bolognese, Tomatoes, Sage, Parmesan Cheese 18.00

American Kobe Beef and Black Truffle Ravioli

Spinach, Exotic Mushrooms, Parmesan Cheese Cream Sauce 20.00

Penne

Achiote Marinated Chicken Breast, Asparagus, Tomatoes, Red Onions, Basil, Little Cream 17.75

(All Pastas Are Available Gluten Free Upon Request)

Pizzas and Sandwiches

Pizza

Grilled White Mexican Prawns, Roasted Sweet White Corn, Roasted Peppers, Cilantro, Bacon 16.75

Pizza

Pesto Sauce, Artichokes, Roasted Tomatoes, Kalamata Olives, Red Onions, Mozzarella Cheese 14.75

Prime Corn Fed N.Y. Steak Sandwich

Spicy Sun-Dried Tomato Basil Aioli, Arugula, Tomatoes, Roasted Red Onions, Provolone Cheese 17.75

7oz Prime Meyer Corn Fed All Natural Hamburger

Herbs Shoestring Fries, Cheddar Cheese, Lettuce, Tomato, Pickles, Bacon, Grilled Onions 11.50

Lobster and Crab Meat Burger

Black Truffle Cheese, Boston Butter Lettuce, Tomatoes, Remoulade, Potato Chips 14.75

Grilled Chicken Scallopini Sandwich

Lemon Caper Aioli, Baby Arugula, Tomatoes, Prosciutto di Parma, Fontina Cheese 15.75

Seared Rare Ahi Tuna Sandwich

Bibb Lettuce, Cucumber, Red Onions, Olives, Roasted Pepper, Chili Vinaigrette 16.75

Main Course

Baked Chilean Sea Bass

Exotic Mushroom Risotto, Asparagus, Truffle Essence, Concord Grape Demi-Glace Reduction 32.00

Grilled Pacific Swordfish

Lemon Risotto, Roasted Peppers, Olive Tapenade, White Balsamic Vinaigrette 28.75

Tamarind-Chile Glazed Wild King Salmon

Thyme Garlic Roasted Potatoes, Sauteéd Broccolini, Lemon Caper Beurre Blanc 29.75

Seared Rare Sesame Seed Crusted Ahi Tuna

Asian Style Vegetables, Shiitake, Spicy Soy-Ginger Vinaigrette 27.75

Pan Seared Blackened Mahi Mahi

White Corn, Asparagus, Leeks, Shiitake, Lemon Caper Butter Sauce 25.75

Pan Seared New Zealand Rack of Lamb

Garlic Mashed Potato, Haricots Verts, Baby Carrots, Port-Wine Reduction "Half Rack" 19.00

6oz Prime Corn Fed Filet Mignon

Asparagus, Spinach, Garlic Mashed Potatoes, Red Wine Reduction, Maytag Blue Cheese 29.50

10oz Peppered Prime Corn Fed Angus Beef Culotte Steak

Onions Marmalade, Spinach, Garlic Herb Shoestring Fries, Cabernet Reduction 26.00

8oz Peppered Meyer's All natural Prime Flat Iron Steak

Spinach, Onion Marmalade, Potato au Gratin, Asparagus Tips, Red Wine Reduction 24.25

8oz Prime Corn Fed N.Y. Steak

Haricots Verts, Thyme Garlic Roasted Potatoes, Spicy Green Peppercorn Sauce 27.00

Marinated Prime Meyer's All Natural Skirt Steak Salad

Wild Arugula, Pickle Shiitake, Roasted Red Onion, Tomatoes, Aged Balsamic Vinaigrette 21.00

Roasted Grain Mustard Marinated All Natural Mary's Chicken

Lyonnais Potatoes, Haricots Verts, Whole Grain Mustard Sauce 20.00

Prix-Fixe Menu:

Choice of:

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



Choice of:

California Chicken Salad, Seared Diver
Scallops, Crab and Lobster Cake, Kobe
Beef Ravioli,
Pizzas, Fettuccine, Spaghetti,
Penne, Green Papaya and Lobster Salad,



\$21.00

Caesar Salad

Parmesan Cheese, Garlic Croutons

or

Organic Baby Mixed Greens

Goat Cheese Crostino, House, Vinaigrette

or

Soup of the Day



4oz Grilled Prime Corn Fed Petite Filet
Mignon

Spinach, Garlic Mashed Potatoes, Asparagus,
Red Wine Reduction

\$21.90