



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 14.75

Tartare of Sashimi Grade Yellow Fin Tuna

with Cucumber, Scallions, Avocado Mousse and Chili Vinaigrette 14.75

Shrimp Cocktail

with Cocktail Sauce and Garlic Crostino 15.90

Thinly Sliced Bresaola

with Shaved Grana Parmesan, Baby Arugula and Lemon 13.75

Seared Diver Scallops

on Sticky Rice, Pickle Ginger and Spicy Mango Salsa 13.75

Salads & Soups

Fresh Milk Mozzarella Salad "Caprese Style" on Vine Ripened Tomato, Onion Marmalade, Green Olives, Sundried Tomatoes, Basil and Aged Balsamic 13.75

Baby Artichokes, Watercress and Hearts of Palm Salad with California Hass Avocado, Cherry Tomatoes, Walnuts and Whole Grain Mustard Dressing 14.50

Asparagus Salad with Baby Beets, Mâche Lettuce, Walnut-Crusted Goat Cheese and Walnut Champagne Vinaigrette 14.25

Greek Salad with Heart of Romaine, Celery Tender Leaves and Balsamic Vinaigrette 13.50

Watermelon Salad with Organic Watercress, Fetta Cheese, Roasted Pine Nuts, and Black Pepper Gastrique 10.25

Confit of Duck Leg Salad with Baby Arugula, Strawberries, Caramelized Pecan and Balsamic Vinaigrette 14.50

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

Organic Baby Mixed Greens with Macadamia, Almonds, Pecans, Stilton Blue Cheese and House Vinaigrette 9.75

Caesar Salad with Parmesan Cheese and Garlic Croutons small 8.75 / large 10.90

California Chicken Salad with Spicy Sesame Soy Vinaigrette 14.75

Sweet Garlic Soup with Chives, Whipped Cream and Croutons 8.25

Soup of the Day 8.25

Gazpacho with California Hass Avocado and Cucumber Relish 9.50

Seafood Salads

Mexican White Shrimp Salad with Baby Arugula, Tomatoes, Shiitake, Onion and Spicy Hoisin Vinaigrette 19.90

Soy Glazed Atlantic Salmon Salad on Cucumber Salad, Mix Greens, Tomatoes, Almonds and Vinaigrette 17.75

Salad Niçoise with Seared Rare Ahi Tuna and Cucumber 17.90

Pastas and Rice

Fettuccine

with Marinated Filet Mignon, Shiitake Mushrooms, Fennel, Red Onion and Tarragon Mushroom Sauce 19.90

Risotto

with Sweet White Corn, Pancetta Wrapped Mexican White Prawns and White Balsamic Vinaigrette 21.00

Linguini

with Spiced North Pacific Clams Sautéed in White Wine, Garlic, Parsley and Tomato Sauce 17.90

Bucatini

with Free Raised Veal Bolognese, Roasted Tomatoes, Sage and Parmesan Cheese 17.90

American Kobe Beef and Black Truffle Ravioli

on Wilted Spinach, Exotic Mushrooms and Parmesan Cheese Cream Sauce 19.90

Penne

with Achiote Marinated Chicken Breast, Asparagus, Tomatoes, Red Onions, Basil and Little Cream 17.25

Spaghetti Alla Checca

with Diced Tomatoes, Shaved Garlic, Basil, Kalamata Olives and Parmesan Cheese 13.90

Pizzas and Sandwiches

Pizza

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

Pizza

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

Prime Corn Fed N.Y. Steak Sandwich

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

7oz Prime Meyer Corn Fed All Natural Hamburger

with Herbs Shoestring Fries, Cheddar Cheese, Apple Wood Smoked Bacon and Grilled Onions 11.50

Lobster and Crab Meat Burger

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

Grilled Chicken Scallopini Sandwich

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

Seared Rare Ahi Tuna Sandwich

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

Main Course

Grilled Pacific Swordfish

on Lemon Risotto, Roasted Peppers, Olive Tapenade and White Balsamic Vinaigrette 27.25

Pan Seared Blackened Mahi Mahi

on Sun-Dried Tomato Risotto, English Peas, Asparagus, Spicy Asian Style Slaw and Vinaigrette 25.25

Spicy Soy Glazed Atlantic Salmon

on Thyme Garlic Roasted Potatoes, Wilted Spinach, Baby Broccoli and Lemon Caper Beurre Blanc 25.25

Seared Rare Sesame Seed Crusted Ahi Tuna

with Asian Style Vegetables, Shiitake Mushrooms and Spicy Soy-Ginger Vinaigrette 26.75

Mushroom Crusted Alaskan Halibut

on Lilies Potato Purée, Asparagus, Truffle Essence and Porcini Mushroom Sauce 27.90

Pan Seared New Zealand Rack of Lamb

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

10oz Peppered Prime Corn Fed Angus Beef Culotte Steak

on Onions Marmalade, Wilted Spinach, Garlic Herb Shoestring Fries and Cabernet Reduction 25.25

8oz Peppered Prime Corn Fed Flat Iron Steak

on Wilted Spinach, Onion Marmalade, Potato au Gratin, Asparagus Tips and Red Wine Reduction 23.25

8oz Prime Corn Fed N.Y. Steak

with Haricots Verts, Thyme Garlic Roasted Potatoes, and Spicy Green Peppercorn Sauce 26.75

Marinated Prime Meyer All Natural Skirt Steak Salad

with Baby Arugula, Shiitake Mushrooms, Roasted Red Onion, Tomatoes and Aged Balsamic Vinaigrette 21.00

Moroccan Style Roasted Free Range Shelton Chicken

with Brown Rice, English Peas, Olives, Roasted Peppers, Baby Carrots and Spicy Tomato Sauce 18.90

Prix-Fixe Menu:

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, Kobe Beef Ravioli
Pizzas, Fettuccine, Bucatini, Spaghetti
or Penne.



\$21.00

Caesar Salad

with Parmesan Cheese and Garlic Croutons
or

Organic Baby Mixed Greens

with Goat Cheese Crostino and House
Vinaigrette

or

Soup of the Day



4oz Grilled Prime Corn Fed Petite Filet Mignon

on Spinach, Garlic Mashed Potatoes, Haricots
Verts and Red Wine Reduction

\$21.90