



Lunch Menu

Appetizers

Sashimi of Yellow Fin Tuna on Ginger Cucumber Salad, California Hass Avocado and Spicy Soy Vinaigrette 15.90

Crab and Lobster Cake on Fire Roasted Tomato, Peppers Relish, Pea Sprouts and Lemon Vinaigrette 13.90

Tartare of Sashimi Grade Yellow Fin Tuna with Cucumber, Scallions, Avocado Mousse and Chili Vinaigrette 13.90

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 12.90

Salads & Soups

Fresh Milk Mozzarella Salad "Caprese Style"

on Vine Ripened Tomato, Onion Marmalade, Green Olives, Sundried Tomatoes, Basil and Aged Balsamic 12.90

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 12.90

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 13.90

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

Seafood Salads

Mexican White Shrimp Salad with Baby Arugula, Tomato, Shiitake, Onion and Spicy Hoisin Vinaigrette 18.90

Soy Glazed Atlantic Salmon Salad with Cucumber Salad, Mixed Greens, Tomatoes, Almonds and Vinaigrette 16.90

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 17.90

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

Prime Corn Fed NY Steak Sandwich with Spicy Sun-Dried Tomato Basil Aioli, Baby Arugula, Tomatoes, Roasted Onions and Provolone Cheese 16.90

7oz. Prime Meyer All Natural Hamburger With Herb Shoestring Fries, Cheddar Cheese, Apple Wood Smoked Bacon and Grilled Onions 10.90

Grilled Chicken Scallopini Sandwich with Lemon Caper Aioli, Baby Arugula, Tomatoes, Prosciutto di Parma, and Fontina Cheese 14.90

Seared Rare Ahi Tuna Sandwich with Bibb Lettuce, Cucumber, Red Onions, Olives, Roasted Pepper and Chili Vinaigrette 15.90

Main Course

Mushroom Crusted Alaskan Halibut (Seasonal)

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 Sun-Dried Tomato Risotto, English Peas, Asparagus, Spicy Asian Style Slaw and Vinaigrette 23.90

Soy Glazed Atlantic King Salmon

on Thyme Garlic Roasted Potatoes, Wilted Spinach, Baby Broccoli and Lemon Caper Beurre Blanc 23.90

Seared Rare Sesame Seed Crusted Ahi Tuna

with Asian Style Vegetables, Shiitake Mushrooms and Spicy Soy-Ginger Vinaigrette 24.90

Baked Chilean Sea Bass

With Exotic Mushroom Risotto, Asparagus, Truffle Essence, and Concord Grape Demi-Glaze Reduction 27.75

Pan Seared New Zealand Rack of Lamb

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

Peppered Prime Corn Fed Angus Beef Culotte Steak

on Onions Marmalade, Wilted Spinach, Garlic Herb Shoestring Fries and Cabernet Reduction 23.90

6oz Prime Corn Fed Filet Mignon

on Sautéed Asparagus, Spinach, Garlic Mashed Potatoes, Red Wine Reduction and Maytag Blue Cheese 26.00

Marinated Prime Meyer All Natural Skirt Steak Salad

With Baby Arugula, Shiitake Mushrooms, Roasted Red Onion, Tomatoes and Aged Balsamic 19.90

8oz Prime Corn Fed N.Y. Steak

with Haricots Verts, Thyme Garlic Roasted Potatoes, and Spicy Green Peppercorn Sauce 24.90

Grilled Balsamic Marinated C.A.B. Hanger Steak

On Garlic Mashed Potatoes, Onion Marmalade, Carrots and Red Wine Reduction 18.90

Moroccan Style Roasted Free Range Shelton Chicken Breast

With Brown Rice, English Peas, Olives, Roasted Peppers, Baby Carrots and Spicy Tomato Sauce 17.90

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, Kobe Beef Ravioli, Potato Gnocchi or Penne**