

- STARTERS + SHARE PLATES -

SOUP OF THE DAY	Recited Daily	7.95
GARDEN SALAD	Organic Grapes, Blue Cheese, Pistachios, Balsamic Dressing	8.95
ROMAINE SALAD	Parmesan Dressing, Focaccia Croutons	8.95
SHRIMP COCKTAIL	Horseradish Cocktail Sauce	18.75
TARTARE OF TUNA	Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Cucumber	16.75
CRAB CAKE	Chipotle Aioli, Crushed Avocado	15.75
SMOKED SALMON	Lemon-Chive- Pepper Blini, Capers, Red Onion, Dill	16.75
CHEESE BOARD	Domestic and Imported Varieties, Condiments and Grilled Baguette	20.00
CHARCUTERIE + CHEESE BOARD	Domestic and Imported, Condiments and Grilled Baguette	27.00
OLIVE MEDLEY	Mediterranean Selection	6.95

- LARGE SALADS -

TOMATO	Di Stefano Burrata Mozzarella, Vine Ripe Tomato Medley, Basil Pesto	15.75
ROASTED RUBY BEET	Goat Cheese, Toasted Walnuts, Endive, Balsamic Reduction	15.75
CARPACCIO BRESAOLA	Wild Arugula Salad, Parmesan, White Balsamic Dressing	16.75
TEMPURA CALAMARI	Miso Dressing, Coriander, Peanuts, Organic Greens	15.75
TIGER PRAWN	Greek Yogurt Dressing, Cucumber, Tomato, Onion, Mini Peppers, Olives, Feta	18.75
CHOP CHOP CHICKEN	Asian Vegetable Slaw, Wontons, Sesame Ginger Vinaigrette	15.75
PEPPER CRUSTED AHI TUNA	Couscous, Cucumber, Tomato, Mini Peppers, Olives, White Balsamic	18.75
SALMON	Roasted Beets, Goat Cheese, Walnuts, Onion, Balsamic Dressing	25.75
BEEF SIRLOIN STEAK	Wild Arugula Salad, Parmesan, Tomato, White Balsamic Dressing	24.75

- SANDWICHES & BURGERS -

LOBSTER SALAD SANDWICH	Lemon Aioli, Tomato, Avocado, Artisan Bread, Petit Greens	23.00
CHICKEN SANDWICH	Grilled Breast, Lettuce, Tomato, Bacon, Cheddar, Mayo, Pretzel Bun, Fries	15.75
BACON CHEESEBURGER	Smoked Bacon, Tomato, Lettuce, Cheddar, Mayo, Pretzel Bun, Fries	16.75

- PASTAS -

GNOCCHI BOLOGNESE	Wild Boar Bolognese, House Made Potato Gnocchi, Parmesan, Parsley	16.75
FUSILLI SAUSAGE	Spicy Italian Sausage, Peppers, Tomato, Basil and Parmesan	16.75
PENNE CHICKEN	Chicken Breast, Forest Mushrooms, Shallots, Parsley, Parmesan	16.75
LINGUINE LOBSTER	Maine Lobster, Lobster Sauce, Tomato	26.00

- LARGE PLATES -

SAUTÉED TIGER PRAWNS	Risotto with Harvest Corn and Roma Tomato	24.00
ROASTED CHICKEN BREAST	Wilted Spinach, Lemon Sauce, Gratin Soft Polenta	21.00
LOIN OF VENISON	California Pear, Spiced Red Wine Sauce, Squash Risotto, Cranberry Coulis	33.00
RACK OF LAMB	Mashed Potatoes, Seasons Vegetables and Grain Mustard Sauce	33.50
GRILLED FILET MIGNON	Madagascar Pepper Sauce, Seasons Vegetables, Potato Trio	38.00
GRILLED CULOTTE STEAK	Madagascar Pepper Sauce, Seasons Vegetables, Potato Trio	25.75
SCOTTISH SALMON	Soy Glazed, Baby Bok Choy, Broccolini, Wilted Spinach, Ginger Ponzu	28.00
CHILEAN SEABASS	Mushroom Crusted, Riesling Sauce, Potato Puree, Asparagus	36.00
WILD SWORDFISH	Blackened, Lemon Risotto, Mango-Pineapple-Passion Salsa, Petit Greens	29.00
DIVER SCALLOPS	Lobster Mashed Potatoes, Asparagus, Almond Piquillo "Romesco"	32.00

- HOLIDAY THREE COURSE LUNCH 29.00 -

PETIT GARDEN SALAD or CUP OF TODAY'S SOUP or PETIT ROMAINE SALAD

PETIT FILET MIGNON (4oz)

Madagascar Pepper Sauce, Seasons Vegetables, Potato Trio

GRILLED LAMB CHOPS (4)

Mashed Potatoes, Seasons Vegetables, Grain Mustard Sauce

MUSHROOM CRUSTED SCOTTISH SALMON (6oz)

Riesling Sauce, Potato Puree, Asparagus

SAUTÉED TIGER PRAWNS (5)

Risotto with Harvest Corn and Roma Tomato

LINGUINE LOBSTER

Maine Lobster, Lobster Sauce, Tomato

WARM CHOCOLATE SOUFFLE CAKE Hazelnut Gelato

or

OREO BANANA SPLIT CUP Vanilla Gelato

SEASONAL LUNCH WINES

8.50

ESPERTO

Pinot Grigio, Italy

DELOACH

Chardonnay

CECHHI

Chianti, Italy

HAHN

Pinot Noir, Monterey

LISTEL

Rosé, France