



Dinner 5pm - 9pm

## SALADS

**\* Iceberg Wedge • 17**  
Bleu Cheese Dressing, Tomatoes, Walnuts, Bacon Bits & Onions

**\* Classic Caesar Salad • 16**  
Romaine Lettuce, Garlic Croutons & Parmesan Cheese

**\* Organic Roasted Beet Salad • 17**  
Goat Cheese, Candied Walnuts, Orange Segments, Wild Arugula & Apple Blackberry Vinaigrette

**\* Add Protein to your Salad**

Chicken - \$4 Salmon - \$8 Prawns - \$7 New York Steak - \$13

## STARTERS

**Soup of the Day • 9 cup 11 bowl**

**Flat Bread of The Day • 20**  
Chef's choice.

**Hummus & Pita • 11**  
Extra Virgin Olive Oil, Garbanzo Beans, Garlic, Lemon & Tahini

**Buffalo Milk Burrata • 16**  
Extra Virgin Olive Oil, Basil, Olive Tapenade, Tomato Relish & Toasted Ciabatta

**Oak Grilled Castroville Artichoke • 18**

Filled with Sautéed Veggies Served with Garlic Lemon Aioli, Aged Balsamic Vinaigrette

**Monterey Bay Calamari Friti • 17**  
Lemon Garlic Aioli & Savory Cocktail Sauce

**Niman Ranch Pork Belly • 16**  
Tempura Sweet Potato, Braising Greens & Apple Cider Gastrique

**Jumbo Shrimp Scampi • 19**  
Garlic, Tomato, White Wine, Basil & Butter

**Chef Tim's Famous Curry Mussels • 17**  
Thai Curry, Coconut Milk, Roasted Garlic, Lemon Grass & Thai Basil

## ENTRÉES

**Monterey Bay Cioppino • 32**  
Clams, Mussels, Jumbo Prawns, Halibut, Salmon & House Made Tangy Cioppino Sauce

**Oak Grilled Salmon • 27**  
Turmeric Rice or Whipped Potatoes, Seasonal Vegetables & Mustard Cream Sauce

**Niman Ranch Six Hour Short Ribs • 32**  
Whipped Potatoes, Sautéed Dino Kale & Red Wine Beef Demi Glace

**Chicken Provençal • 25**  
Turmeric Rice or Whipped Potatoes, Artichoke Hearts, Sundried Tomatoes, Basil, Olives, Garlic, Whipped Butter, White Wine & Touch of Cream

**Breaded Pan Seared Sand Dabs • 29**  
Turmeric Rice Or Whipped Potatoes, Seasonal Vegetables & Classic Piccata Sauce

**Maple Leaf Duck Confit • 31**  
Tarragon Roasted Organic Carrots, Baby Marble Potatoes & Stewed Bing Cherry Sauce

**Certified Angus Beef N.Y. Steak • 30**  
Sautéed Spinach, Garlic Mashed Potatoes & Brandy Peppercorn Sauce

**Braised Australian Lamb Shank • 30**  
Feta Cheese Soft Polenta, Gold Raisins, Mirepoix & Stewed Tomatoes

**Gremolata Crusted Halibut • 31**  
Cauliflower Puree, Turmeric Rice or Whipped Potatoes & Red Pepper Coulis

## PASTA

**Three Cheese Spinach Ravioli • 23**  
Roasted Garlic, Parmesan, Tomato & Basil Cream Sauce

**Linguini & Clams • 26**  
Fresh Tomatoes, Chili Flakes, Garlic, Olive Oil, Whipped Butter & White Wine Sauce

**Vegetarian Penne Pasta • 25**  
Grilled Seasonal Vegetables, Spinach, Kalamata Olives, Tomatoes, Lentils, Basil, Garlic & Olive Oil

**Fettucine Alfredo with Chicken or Prawns • 25**  
Basil With a Creamy Parmesan Cheese Sauce

**Crab Ravioli • 26**  
Sun-Dried Tomatoes, Marsala Cream Reduction & Arugula