



PLATES ~ PETITE

- Chef's Choice Hummus** 8
Olive tapenade and Pita bread
- Asparagus Prosciutto 'Carpaccio-Style'** 15
Grilled asparagus, Prosciutto de Parma, toasted feta, arugula with lemon olive oil
- Mixed Olives** 7
Warm mixed olives served with feta cheese and pickled onion with Chef's marinade.
- Lobster Macaroni and Cheese** 18
Fresh Lobster meat macaroni and Monterey Jack, Cheddar and Pepper Jack topped with Panko bread crumbs.
- Crab and Artichoke Dip** 16
Homemade crab and artichoke dip served with crostini.
- Roasted Bone Marrow** 14
Garlic, butter, bread crumbs, thyme, parsley with pickled vegetables.
- Duo Spring Rolls** 15
Homemade Philly Cheese Steak & Crab Spring rolls served with chipotle aioli Cole slaw.
- Hawaiian Seafood Ceviche** 18
Scallops, prawns, halibut, pickled onion, tomato, plantain chips, fried avocado with cilantro lime passio fruit sauce served in fresh coconut.
- Spicy Ahi Tuna Tartare** 16
Served in a spicy sesame miso cone with lime soy vinaigrette with apple, pine nut and mint.
- Spanish Garlic Prawns** 16
Prawns, olive oil, garlic, dried red chili, white wine, lemon juice and parsley with crostini
- Pork Baby Back Ribs** 13
Served with French fries, caramelized onion and homemade spicy Mongolian BBQ sauce.
- Grilled Spanish Octopus** 16
With canton melon, arugula, roasted bell pepper, cherry tomato, calamari and olives tapenade vinaigrette.
- Trio Chef's Tacos** 14
Three tacos of Chicken, Steak and Pork served with white cabbage, carrots, caramelized onion, Kimchi Mayo sauce.
- Grilled Chicken & Steak Skewers** 15
Chicken and Filet Mignon skewers served with jicama mango Cole slaw



OYSTER BAR

½ Dozen 16 - Dozen 30

Served with Bloody Mary Horseradish & Jalapeno Mignonette

- Hama Hama**, British Columbia, Canada 3.5
- Kumamotos**, Humboldt Bay, California 4
- Marin Miyagis**, Tomales Bay, California 3

SANDWICHES, BURGERS & MORE...

Sandwiches & Burgers are served with the choice of Regular Fries, Papa Bravas or Salad. Substitute w/ Sweet Potato Fries add \$2, Truffle Garlic Fries add \$2
We also offer Gluten Free bread option for \$2

- Chili Lime Soy Chicken Sandwich** 14
Marinated fried chicken, apple cabbage Cole slaw, Buffalo gorgonzola sauce
- Portobello Mushroom Sandwich** 14
With Grilled cheese, sun dried tomato jam, jack cheese, arugula, grilled onion with Marcona Almond on pesto sauce.
- Lobster Club** 22
Bacon, tomato, avocado, arugula and chipotle mayo.
- Salmon Crab Burger** 18
Homemade fresh Salmon and Crab patty, lettuce, tomato, crispy onion with dill crème fraiche.
- Bistro Burger** 15
Fried jalapenos, pickled onion, lettuce, tomato, pepper jack cheese with jalapeno avocado mayo.
- Lamb Burger** 16
Cucumber Lemon Tzatziki, rosemary cheddar cheese, lettuce, tomato served in grilled pita served with Greek salad.
- Kobe Beef Sliders** 13
American Kobe beef sliders, caramelized onion, pickles, lettuce, cheddar, red bell pepper mayo
- Ahi Tuna Poke Sliders** 15
Sriracha mayo mixed tuna poke, ponzu crispy onion, cabbage, and jalapeno aioli
- Veggie Platter** 16
Brussel sprouts, pickled vegetables, hummus, tzatziki, grilled asparagus, cucumbers with pita bread

FLATBREADS

- Prosciutto** 15
Fig, mascarpone cheese, arugula, peach and balsamic glaze topped with shaved parmesan
- Pesto Fried Chicken** 15
Arugula, pesto fried chicken with Gorgonzola Buffalo sauce
- Filet Mignon** 16
Avocado mash, caramelized onion, mozzarella, arugula w porcini glaze
- Margherita** 14
Olive oil, garlic, fresh tomato, fresh basil and Monterey Jack cheese

HAPPY HOUR

3pm - 5pm Weekdays Only

- Selected Draft Beer & Wine** 5
- Oysters-each** 2,5
- Chef's Selected Flat Bread** 7
- Chef's Tacos** 9
- Arugula & Mizuna Salad** 10
- Pork Baby Back Ribs** 10
- Bistro Burger** 10
- Chicken Sandwich** 10

SOUP & SALAD

- Soup of The Day** 7
- Roasted Beet Salad** 12
Pistachio goat cheese stuffing, butter lettuce, tomato, basil, ginger roasted beet yogurt dressing
- Baby Arugula & Mizuna Salad** 13
Cara Cara orange, pistachio crusted fried goat cheese, toasted Marcona Almonds with blood orange vinaigrette
- Sesame Crusted Ahi Tuna Salad** 16
Cantaloupe Brulee, arugula, avocado, cherry tomato, beet, tempura egg, snappy salad with lime soy vinaigrette.
- Blackened Chicken Salad** 16
Chopped romaine and butter lettuce, homemade Caesar dressing, soy dried tofu, Parmesan crostini, cherry tomato, green onion
- Filet Mignon Steak Salad** 18
Kale, quinoa, avocado, brussels sprouts, cherry tomato, fried pickles, crumbled feta and Thai chili vinaigrette.

SIDES

- Papa Bravas with Chipotle Mayo** 6
- Garlic Black Truffle Fries** 6
- Lemon Pepper Fries** 6
- Sweet Potato Fries** 7
(w/ cinnamon sugar powder)
- Brussel Sprouts** 7

KIDS

- Macaroni Cheese** 6
- Grilled Cheese** 6



CHEESE AND CHARCUTERIE

All cheese and meat served with grilled French Baguette and Chef's Choice accompaniments



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| Manchego sheep milk- firm - 6month aged, flavorful | Prosciutto de Parma Italian dry-cured ham - mild - delicate |
| Mature Irish Cheddar Cow milk- smooth - cream - buttery flavor | Spicy Coppa Seasoned Chili pepper and paprika |
| Pecorino Moliuterno W/Truffles Sheep&Goat milk - rich - pungent flavor of truffle | Sopressata Tangy - garlicky - peppery |
| Humboldt Fog goat - soft ripened - clean citrus - herbaceous | Riserva Mortadella Special blend of seasoning - slowly aged |
| Wedge of Brie soft-ripened - buttery & creamy - mild flavor | Dry Salame Gluten Free - blend of spices - slow cured |
| Port Wine Derby Smooth -creamy - marbled w/Port wine | Bresaola Beef - mixture of salt and spices - herby |
| Dutch Mill Dance Gouda Naturally smoked - buttery - nutty | |
| CHEESE ONE 6.5 | THREE 15 FIVE 23 |
| MEAT ONE 7.5 | THREE 16 FIVE 25 |

