



PLATES ~ PETITE

- Chef's Choice Hummus** 7
Olive tapenade and Pita bread.
- Mixed Olives** 8
Warm mixed olives served with feta cheese and pickled onion with Chef's marinade.
- Artichoke Heart Beignets** 12
Quartered artichoke heart is topped with creamy boursin style cheese rolled in mixture of bread crumb served with basil aioli.
- 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 over Pita bread.
- 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 passion 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
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** 17
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** 13
Marinated chicken breast and Filet Mignon skewers served with house salad



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

KIDS

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

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

- Cowboy Chicken Sandwich** 15
Grilled chicken breast, bacon, homemade BBQ sauce, lettuce, tomato, onion rings with Monterey pepper jack cheese in French panini roll.
- Portobello Mushroom Sandwich** 14
With Grilled cheese, sun dried tomato jam, jack cheese, arugula, grilled onion with pesto sauce.
- Lobster Club** 22
Bacon, tomato, avocado, arugula and chipotle mayo.
- Bistro Burger** 15
Fried jalapenos, pickled onion, lettuce, tomato, pepper jack cheese with jalapeno avocado mayo.
- Lamb Burger** 16
Cucumber-Lemon Tzatziki sauce, rosemary, cheddar cheese, lettuce, tomato served in grilled pita served with Greek salad.
- Kobe Beef Sliders** 13
Homemade American Kobe beef patty, 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

PLATES ~ ENTRÉE

- Gnocchi with Four Cheese Sauce** 18
Homemade traditional tender potato dumplings in four cheese cream sauce topped with Panko bread crumbs
- Lobster Ravioli** 22
Served in pink sauce tossed with fresh tomatoes and arugula
- Grilled Salmon** 24
Grilled filet topped with Yoghurt-Dill sauce served with Quinoa Salad with arugula, avocado, cucumber, cherry tomatoes, red onion with feta cheese in olive oil-lime vinaigrette.
- Grilled Lamb Chops** 32
Marinated in fresh herbs & spices served with roasted potatoes, Brussel sprouts and Tzatziki on the side.

HAPPY HOUR

3pm - 5pm Weekdays Only

- Selected Draft Beer & Wine** 5
- Chef's Selected Flat Bread** 9
- Chef's Tacos** 9
- Pork Baby Back Ribs** 9
- Bistro Burger** 10
- Chicken Sandwich** 10

SOUP & SALADS

- 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.
- Greek 'Caesar' Chicken Salad** 16
Grilled chicken breast, feta toasted pita, romaine lettuce, cherry tomato, cucumber, olives, red onion, homemade Caesar- Lemon dressing.
- Filet Mignon Steak Salad** 18
Kale, quinoa, avocado, brussels sprouts, cherry tomato, fried pickles, crumbled feta and Thai chili vinaigrette.

FLATBREADS

- Prosciutto** 15
Fig, mascarpone cheese, arugula, peach and balsamic glaze topped with shaved parmesan
- Pesto Fried Chicken** 14
Arugula, pesto fried chicken with Gorgonzola Buffalo sauce
- Filet Mignon** 16
Avocado mash, caramelized onion, mozzarella, arugula w porcini glaze
- Margherita** 13
Olive oil, garlic, fresh tomato, fresh basil and Monterey Jack cheese

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



CHEESE AND CHARCUTERIE

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



- Manchego**
Sheep milk- firm - 6month aged, flavorful
- Mature Irish Cheddar**
Cow milk- smooth - cream - buttery flavor
- Pecorino Moliuterno W/Truffles**
Sheep Milk - rich - pungent flavor of truffle
- Humboldt Fog**
Goat - soft ripened - clean citrus - herbaceous
- Wedge of Brie**
Soft-ripened - buttery & creamy - mild flavor
- Dutch Mill Dance Gouda**
Naturally smoked - buttery - nutty

- Prosciutto de Parma**
Italian dry-cured ham - mild - delicate
- Spicy Coppa**
Seasoned Chili pepper and paprika
- Sopressata**
Tangy - garlicky - peppery
- Dry Salame**
Gluten Free - blend of spices - slow cured
- Porchetta**
Aromatic herbs - Traditional flavorful - Roasted
- Speck - Alto Adige**
Mild - Perfect Tenderness - Aged in Mountain Air

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| CHEESE | ONE 6.5 | THREE 15 | FIVE 23 |
| MEAT | ONE 7.5 | THREE 16 | FIVE 25 |

