



small plates

heirloom tomatoes and baby mozzarella 11
aged balsamic vinegar, fresh basil and
house made crostini

*deconstructed shrimp cocktail 11
wasabi horseradish and cocktail sauce

*seared ahi tuna 12
haas avocado, wild mushroom medley
house made tortilla chips

cheese and fruit 12
chef's selection of three artisan cheeses
fresh fruit and candied walnuts

winter baby greens 7
cherry tomato, english cucumber, candied walnuts

soup of the day 7
made from scratch

salads and sandwiches

asian chicken salad 14
napa cabbage, scallions, mandarin oranges
sesame ginger dressing

caesar salad 7
parmesan reggiano and focaccia croutons
add grilled chicken breast 5
add salmon 6
add ahi tuna 8

roasted chicken cobb 13
iceberg and romaine lettuce, bleu cheese
chopped egg, pancetta, tomatoes
choice of dressing

*freshly ground angus beef 12
toasted brioche roll, apple wood smoked bacon
swiss cheese, sliced sweet onion and heirloom tomato
choice of fries, house made garlic chips or salad

grilled pesto chicken breast 13
toasted ciabatta round, haas avocado, provolone
cheese, roma tomatoes, applewood smoked bacon
choice of fries, house made garlic chips or salad

grilled cheese and tomato soup 12
toasted white bread, american cheddar

entrées

*choice rib eye 27
sautéed mushrooms and asparagus
natural cut sea salt fries or red skin mashed
potatoes

*choice flat iron steak 18
sautéed mushrooms
natural cut sea salt fries or red skin mashed
potatoes

*beef short ribs 18
braised in burgundy sauce
asian slaw

*free range ½ chicken 17
herbes de provence, mushroom risotto
red swiss chard

*wild pacific salmon 18
pan seared, caper berries
lemon butter sauce, jumbo asparagus

*maryland style crab cakes 19
asian slaw, fire roasted red pepper sauce

penne pasta pomodoro 15
mild italian sausage, fresh roma tomato sauce
shaved parmesan reggiano, focaccia crisp
with grilled shrimp 16

macaroni and four cheeses 13
herbed panko style crumbs

*firecracker shrimp quesadilla 14
grilled shrimp, monterey jack cheese

desserts.....

new york style cheesecake 7

flourless chocolate ganache cake 8

pumpkin custard and cranberry pie 7

haagen dazs vanilla ice cream 6

our own bread pudding 6

18% gratuity will added for parties of 6 guests or more

*consumer advisory: these items are served raw, undercooked or may have raw products as part of their preparation. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

chemicals known to the state of california to cause cancer, birth defects or other reproductive harm may be present in foods or beverages sold or served here. foods such as french fries and potato chips cooked in oil at high temperatures can produce proposition 65-listed chemicals such as acryl amide, which is known to the state to cause cancer. broiling, grilling and barbecuing fish and meats can produce proposition 65-listed chemicals such as benzo-a-pyrene, which is known to the state to cause cancer. nearly all fish and seafood contain some amount of mercury and related compounds, chemicals known to the state of california to cause cancer, and birth defects or reproductive harm. certain fish contain higher levels than others. pregnant and nursing women, women who may become pregnant and young children should not eat swordfish, shark, king mackerel or tilefish. they also should limit their consumption of other fish, including tuna