



Lunch

Beginnings

House Spring or Caesar Salad 7

French Onion Soup 8

H♥ Roasted Carrot and Lentil Soup 8

Vegetable Broth, Roasted Carrots, Sautéed Onions, Lentils, And Fresh Thyme. Garnished With Fried Shallots And Bacon Bits.

Calamari Fritti 15

Calamari & Shrimp Topped With Sautéed Banana Peppers & Jalapeños, Shredded Parmesan, Sir Kensington’s Caper Aioli, And Lemon Wedges.

H♥Tuna Tartare 18

Layers of Ahi Tuna Seasoned With Toasted Sesame Seeds, Togarashi Spice, Green Onions, Sesame Oil, Ginger, and Gluten Free Soy Sauce, On A Bed Of Sweet Corn, Vidalia Onions, Blue Crab, And Haas Avocado Mash. Topped With Tobiko Caviar And Served With Crispy Taro Chips.

H♥Heirloom Tomato Salad 12

Burrata Cheese, Basil, And Heirloom Tomato Salad Drizzled With Extra Virgin Olive Oil, Fig Balsamic Glaze, And Black Hawaiian Sea Salt.

Local Greens

Add Your Choice Of Grilled Proteins:

- ♥Marinated *Mary’s Chicken Breast - 6
- ♥Blackened Salmon - 8
- ♥Grilled Shrimp - 8

Classic Caesar Salad 13

Romaine Lettuce, Herb Croutons, Aged Parmesan Tossed With Our Caesar Dressing.

H♥Baby Organic Spinach 14

Baby Organic Spinach Salad, Laura Chenel Chevre, Candied Walnuts, And Port Wine Poached Pear. Tossed In Extra Virgin Olive Oil And Topped With Sliced Strawberries

H♥Greek Salad 14

Hearts Of Romaine, Kalamata Olives, Pepperoncini, Sweet Vidalia Onions, English Cucumbers, Julienne Peppers, Grape Tomatoes, And Feta Cheese Tossed With Greek Dressing.

H♥Quinoa And Lentils 15

Organic Red Quinoa, Roasted Red Grape Tomatoes, Roasted Red Peppers, Beets, Seeds, Diced Avocado, Sliced Egg, And Baby Organic Arugula, And Tossed With A Honey Lime Vinaigrette.

California Cobb 17

Mixed Baby Greens, Grilled *Mary’s Chicken Breast, Diamond Chopped Bacon, Sliced Egg, Haas Avocado, Diced Tomato, Blue Cheese Crumbles And Your Choice Of Dressing

H♥Flat Iron Steak & Wild Arugula 23

8oz Certified Angus Beef, Sweet Vidalia Onions, Shredded Parmesan Cheese, Diced Tomato, Wild Arugula, And Toasted Pecans Tossed With Fresh Squeezed Lemon Juice & Extra Virgin Olive Oil.

H♥Mango Blackened Salmon Salad 22

Crispy Romaine, Seared Blackened Salmon, Corn & Black Bean Salsa, Grilled Lemon, And A Mango Vinaigrette.

♥ Healthy Choice H Gluten-Free

Consuming Raw Or Undercooked Meats, Poultry, Seafood Or Eggs May Increase Your Risk Of Food Borne Illness
Executive Chef Rico Villegas - Sous Chef Todd Yamanaka - Sous Chef Augustine Rimando
* Mary’s Free Range Chicken from Pitman’s California Farms
** All Mayonnaise, Ketchup, And Mustard Condiments Are Made With Sir Kensington’s Products



On Bread

Classic Burger

16

8oz Certified Angus Beef, Butter Leaf Lettuce, Tomato, Sweet Vidalia Onions, And Dill Pickles On A Toasted Brioche Bun With Fries, Sir Kensington’s Chipotle Aioli, And Your Choice Of Any Two Toppings.

Additional Toppings:

White American ~ Cheddar ~ Pepper Jack ~ Blue Cheese ~ Swiss
Bacon ~ Onion Strings ~ Sautéed Mushrooms ~ Avocado ~ Fried Egg

♥ Napa Salmon Burger

18

House Made Salmon Patty, Sliced Avocado, Napa Cabbage, Tomato, Sweet Vidalia Onions, & Sweet Chili Greek Yogurt On A Wheat Bun, Served With A Side Of Fresh Fruit Salad.

Buffalo Chicken Sandwich

16

Panko Crusted Mary’s Free Range Chicken, Tossed With Frank’s Hot Sauce, Topped With Fresh Mozzarella Cheese, Lettuce, Tomato, Dill Pickles, Brioche Bun, and Served With French Fries

♥ California Turkey Club

16

Fresh House Roasted Turkey, Sir Kensington’s Cranberry Aioli, Bacon, Swiss Cheese, Avocado, Butter Leaf Lettuce, & Sliced Tomatoes On Whole Oat Wheat Bread With Fries & Chipotle Aioli.

Large Plates

Lost Coast Fish & Chips

19

Local Craft Beer And Sriracha Tempura Batter, Whole Filet Of Wild Caught North Atlantic Haddock, Served With Our House Made Caper Aioli, Lemon Wedge, And A Jamaican Jerk Cole Slaw With Grilled Pineapples.

H ♥ Baked Vegetable Napoleon

17

Grilled Eggplant, Zucchini, Herbed Portobello, Red Bell Pepper, Sautee Spinach, Kale, Laura Chenel Goat Cheese, Peppadew Sauce, Fig Balsamic Glaze.

♥ Mary’s Chicken Breast - 6 ♥ Blackened Salmon - 8 ♥ Grilled Shrimp - 8

Tortellini

23

Tri Colored Stuffed Tortellini With Ricotta Cheese, Sliced Grilled Mary’s Chicken Tossed With Artichoke Hearts And Sun Dried Tomatoes In A House Made Pesto Sauce And Garnished With Toasted Pine Nuts, Grilled Artichoke, And Grilled Garlic Bread.

Cappellini With Rosemary and Lemon

16

Angel Hair Pasta Tossed With Blistered Grape Tomatoes, Whole Roasted Cloves Of Garlic, Capers, Sliced Crimini Mushrooms, Diced Onions, Rosemary, Lemon Juice, And Extra Virgin Olive Oil.

♥ *Mary’s Chicken Breast - 6 ♥ Blackened Salmon - 8 ♥ Grilled Shrimp - 8

H ♥ Blackened Chicken with Quinoa

21

Pan Seared; Bone-In *Mary’s Chicken Breast With A Paul Prudhomme Blacken Seasoning Rub Served On A Bed Of Organic Red Quinoa, With Roasted Butternut Squash, Pumpkin Seeds, Red Grape Tomatoes, Asparagus Slivers, Sautéed Spinach And Drizzled With A Greek Yogurt Avocado Sauce.

La Fontana Cioppino

25

Sautéed Sea Bass, Prawns, Crab Cocktail Claws, Mussels, Clams, Spinach, And Orecchiette Pasta, Dash Of Red Pepper Flakes, And Tossed In A Fresh Tomato Wine Sauce And Served With Grilled Garlic Bread.

H Roasted Fresh Salmon

23

Salmon Filet On A Bed Of Steamed Spinach, Saffron Risotto With Sundried Tomato Topped With Grape Tomato Halves And Pesto Broth.

H ♥ Seared Chilean Sea Bass

28

Pan Seared; Skin-less Sea Bass With Sweet Corn, Edamame, And Grape Tomato Halves, With Organic Wild Rice Blend, Roasted Red And Peppadew Pepper Coulis.

H ♥ Chili Marinated Flat Iron Steak

24

8oz Flat Iron Certified Angus Beef, Marinated In A Chile Herb Marinade, Grilled Watsonville Asparagus, Mixed Marble Pee Wee Potatoes

♥ Healthy Choice H Gluten-Free

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