



Lunch

Beginnings

House Spring or Caesar Salad 7

French Onion Soup 8

Lobster Bisque 8

Made from oven roasted lobster shells, with real cream and a hint of sherry, topped with brandied lobster meat and herbed crème fraiche

Calamari Fritti 13

Calamari, topped with sautéed banana peppers, jalapeños, shrimp, shaved parmesan, lemon aioli drizzle, extra virgin olive oil

Spicy Ahi Tartar 15

Chopped Ahi, avocado, tobiko, cucumber, wasabi aioli served with taro chips

H ♥ Baby Beets and Goat Cheese 10

Medley of baby beets, arugula, roasted hazelnuts, fresh goat cheese, extra virgin olive oil

Local Greens

Add your choice of grilled additional toppings

♥ Grilled chicken 6 ♥ Blackened salmon 8

♥ Grilled shrimp 8

Classic Caesar Salad 13

Romaine lettuce, herb croutons, aged parmesan

♥ Greek Salad 14

Hearts of romaine, Kalamata olives, pepperoncini peppers, Bermuda onions, cherry tomatoes, feta cheese and Greek dressing

H ♥ Quinoa Salad 14

Quinoa grain, mixed greens, sugar peas, peppers, pumpkin seeds, chives, Balsamic vinaigrette

California Cobb 17

Mixed greens, pulled chicken, bacon, egg, avocado, tomato, blue cheese with choice of dressing

Drunken Shrimp Tostada 19

Drunken tequila shrimp, crisp romaine, black bean corn salsa, diced tomatoes, fresh avocado mixed with ranchero dressing all in a house baked chipotle tortilla shell

♥ Mango Blackened Salmon Salad 21

Romaine, seared blackened salmon, corn black bean salsa, mango vinaigrette

♥ Healthy Choice **H** Gluten-Free

An additional \$2 charge per plate will be added to split plated menu and a 18% gratuity will be added for parties of 6 or more
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness

Executive Sous Chef Alex Fontanilla



On Bread

Classic Angus Burger 15

8oz Angus beef, lettuce, tomato, red onion, dill pickles, brioche bun, fries and 2 toppings

Additional toppings: 1.5

American ~ Cheddar ~ Jack ~ Pepperjack ~ Blue Cheese
Bacon ~ Onion Strings ~ Sautéed Mushrooms ~ Avocado

California Turkey Club 15

Fresh house roasted rotisserie turkey breast, cranberry aioli, pancetta, Swiss cheese, avocado, lettuce, tomatoes on whole wheat, with a side of french fries with Chipotle mayo

Napa Salmon Burger 18

House made salmon patty, fresh avocado, Napa cabbage, tomato, red onion, sweet chili yogurt, wheat bun, served with a side of fruit salad

Large Plates

Lost Coast Fish & Chips 19

Local micro brew, whole filet of wild caught Pacific Cod, house made caper aioli, malt vinegar

♥ Spinach & Ricotta Ravioli 16

Hand stuffed spinach & ricotta ravioli, in a sage and brown butter sauce

🍷 ♥ Blackened Chicken with Quinoa 18

Blackened breast of chicken, cilantro lime quinoa, fire roasted roma tomato, avocado lemon yogurt sauce

♥ Pan Seared Ahi 23

Soy and ginger pan seared Ahi tuna, spinach, edamame stew, steamed baby bok choy

🍷 Pan Roasted Fresh Salmon 23

Salmon filet served over parmesan risotto, wilted spinach, sun dried tomato and basil pesto broth

🍷 Diablo Shrimp Pasta 25

Sautéed shrimp in a spicy fire roasted tomato sauce, brown rice penne pasta topped with parmigiano reggiano

Steak Frites 23

8oz flat iron steak with a house marinade, Matri'D butter, french fries, chipotle mayo topped with tempura beer batter onion rings

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